

# CATERING

## REHEATING INSTRUCTIONS

### **Arancini Balls**

Preheat oven to 350 degrees. Remove cover from container and place on a cookie sheet. Bake until hot and toasty, approximately 10 minutes.

### **Meatballs**

Pour meatballs into a sauce pan and heat on stove top over medium heat until warmed through, stirring occasionally, for approximately 10 minutes.

### **Crabcakes**

Preheat oven to 350 degrees. Place open container on a cookie sheet and bake until hot and toasty, approximately 10-15 minutes.

### **Garlic Knots**

Preheat oven to 350 degrees. Put garlic knots on a cookie sheet, brush with olive oil, and heat until warm, approximately 10-15 minutes.

### **Lasagna**

Preheat oven to 350 degrees. Remove foil lid, pour a little sauce over the top and cover lightly with foil. Bake until heated, approximately 45-60 minutes.

### **Eggplant Parmigiana**

Preheat oven to 350 degrees. Remove foil lid, pour a little sauce over the top and cover lightly with foil. Bake until heated, approximately 45-60 minutes.

### **Braciole**

Preheat oven to 350 degrees. Remove foil lid, pour a little sauce over the top and cover lightly with foil. Bake until heated, approximately 30-45 minutes.

### **Chicken Piccata, Chicken Marsala, & Chicken Parmigiana**

Preheat oven to 350 degrees. Remove foil lid and heat for 10-15 minutes until warmed through.

### **Pasta Trays**

Preheat oven to 350 degrees. Remove foil lid and heat for 10-15 minutes until warmed through and cheese is melted.

