

BALDUCCI'S

CATERING REHEATING INSTRUCTIONS

Most dishes reheat best and retain their quality better using a conventional oven. The times provided are guidelines and may vary with each home oven.

Microwave reheating is not recommended in most cases for the best quality product. If you do choose to use a microwave oven, follow these guidelines:

- Never put foil or metallic containers in the microwave.
- Keep foods loosely covered with microwave-safe wrap.
- Rotate or stir items at least once during the reheating process.

Suggested reheating times may need to be increased if reheating either multiple dishes simultaneously or large quantities. Bulk items will reheat more evenly if they are in a single layer.

Always check the internal temperature of food with a stemmed thermometer before eating. Reheated food should reach 165°F before consumption.

Always keep stored food covered and refrigerated at 41°F or less.

BREAKFAST

Pastries and breads may be stored at room temperature outside of refrigeration. Other items (such as condiments, sauces, fruit, eggs, juice, and yogurt) should be kept refrigerated until service.

QUICHE

Oven: Remove from plastic shell. Heat uncovered in a 350°F oven for approx. 20-30 minutes, or until temperature reaches 165°F. Cover with foil if the crust begins to brown too quickly.

FRITTATAS

Oven: Place container, uncovered, in a 350°F oven for approx. 12-15 minutes, until internal temperature reaches 165°F. Check halfway through cooking and cover with foil if frittatas brown too quickly.

FRENCH TOAST BREAD PUDDING

Oven: Remove compote and refrigerate until ready to serve. Cover the top of the aluminum container with foil. Place container in a 350°F oven for approx. 12-15 minutes, until internal temperature reaches 165°F. Remove foil for the last 5 minutes of heating to brown the top.

BACON & GOUDA BREAD PUDDING

Oven: Cover the top of the aluminum container with foil. Place container in a 350°F oven for approx. 12-15 minutes, until internal temperature reaches 165°F. Remove foil for the last 5 minutes of heating to brown the top.

DEEP DISH BUTTERMILK PANCAKE LOAF

Oven: Place the aluminum container, uncovered, in a 350°F oven for approx. 10-12 minutes, until the internal temperature reaches 165°F.

SOUTHERN STYLE BISCUIT

Oven: Place the aluminum container, uncovered, in a 350°F oven for approx. 7-10 minutes, until the internal temperature reaches 165°F. Cover with foil if the biscuits begin to get too dark.

LUNCH

Breads may be stored at room temperature outside of refrigeration. Other items (such as sandwiches, meats, cheeses and condiments) should be kept refrigerated until service

SIDE SALADS

Side salads should be refrigerated until just before service and are best served chilled or at room temperature.

ENTRÉE SALADS

Entrée salads should be refrigerated until just before service and are best served chilled or at room temperature.

NOODLE & GRAIN BOWLS

Entrée salads should be refrigerated until just before service and are best served chilled or at room temperature.

CLASSIC ENTRÉES

VEGAN SPINACH & BAKED TOMATO

Oven: Place in an oven safe container. Heat covered in a 350°F oven for approx. 20-25 minutes until temperature reaches 165°F, removing the cover for the last 5-7 minutes.

Microwave: Place in a microwave safe container. Microwave on HIGH for approx. 2 minutes. continue heating 1-3 more minutes until temperature reaches 165°F.

VEGAN FRIED RICE WITH TOFU

Oven: Place in an oven safe container. Heat covered in a 350°F oven for approx. 10-15 minutes, until temperature reaches 165°F, removing the cover for the last 5-7 minutes.

Microwave: Place in a microwave safe container. Microwave on HIGH for approx. 2 minutes. Continue heating 1-3 more minutes until temperature reaches 165°F.

VEGAN STUFFED EGGPLANT

Oven: Place in an oven safe container. Heat covered in a 350°F oven for approx. 10-15 minutes, until temperature reaches 165°F, removing the cover for the last 5-7 minutes.

Microwave: Place in a microwave safe container. Microwave on HIGH for approx. 2 minutes. Continue heating 1-3 more minutes until temperature reaches 165°F.

BUTTERMILK FRIED CHICKEN

Oven: Place in an oven safe container. Heat uncovered in a 350°F oven for approx. 20-25 minutes, or until temperature reaches 165°F. The breast will need more time to reheat than the legs and thighs.

Microwave: Place in a microwave safe container. Microwave on HIGH for approx. 2 minutes. Stir and continue heating 1-3 more minutes until temperature reaches 165°F.

BEEF TENDERLOIN*

Oven: Best served rare at room temperature. If you choose to reheat, place in an oven safe container and cover with foil. Heat in a 350°F oven for approx. 4-6 minutes for medium-rare, 6-8 minutes for medium, and 8-10 minutes for well-done.

ROTISSERIE CHICKEN

Oven: Place in an oven safe container. Heat uncovered in a 350°F oven for approx. 20-25 minutes, or until temperature reaches 165°F. The breast will need more time to reheat than the legs and thighs.

Microwave: Place in a microwave safe container. Microwave on HIGH for approx. 2 minutes. Stir and continue heating 1-3 more minutes until temperature reaches 165°F.

HERB MARINATED GRILLED CHICKEN

Oven: Place in an oven safe container. Heat uncovered in a 350°F oven for approx. 8-12 minutes, or until temperature reaches 165°F.

GRILLED CITRUS SALMON

Oven: Place in an oven safe container. Heat uncovered in a 350°F oven for approx. 7-10 minutes, or until temperature reaches 165°F.

Microwave: Place in a microwave safe container. Microwave on HIGH for approx. 2 minutes. Stir and continue heating 1-3 more minutes until temperature reaches 165°F.

MARYLAND CRAB CAKES

Oven: Place in an oven safe container. Heat uncovered in a 350°F oven for approx. 12-15 minutes, or until temperature reaches 165°F. Keep remoulade refrigerated until service.

Microwave: Place in a microwave safe container. Microwave on HIGH for approx. 2 minutes. Stir and continue heating 1-3 more minutes until temperature reaches 165°F.

PORTABELLO WELLINGTON

Oven: Place in an oven safe container. Heat uncovered in a 350°F oven for approx. 10-12 minutes.

Microwave: Place in a microwave safe container. Microwave on HIGH for approx. 2 minutes. Stir and continue heating 1-3 more minutes until temperature reaches 165°F.

CLASSIC LASAGNA

Oven: Cover pan tightly with foil. Heat in a 350°F oven for approx. 40-60 minutes or until temperature reaches 165°F.

Microwave: Place in a microwave safe container. Microwave on HIGH for approx. 2 minutes. Stir and continue heating 1-3 more minutes until temperature reaches 165°F.

BISTRO MEALS

ALL BISTRO MEALS

Microwave: Remove the items from the plastic container and place them in a microwave safe container. Microwave on HIGH for approx. 2 minutes or until temperature reaches 165°F.

ENTRÉE SIDES

PENNE WITH RICOTTA SALATA

Oven: Place in an oven safe container. Cover with foil and heat in a 350°F oven for approx. 12-15 minutes, stirring half-way through, or until the sauce is bubbling and the temperature reaches 165°F.

Microwave: Place in a microwave safe container. Microwave on HIGH for approx. 2 minutes. Stir and continue heating 1-3 more minutes until temperature reaches 165°F.

Also excellent served chilled or at room temperature.

CREAMY MASHED POTATOES

Oven: Place in an oven safe container. Cover with foil and heat in a 350°F oven for approx. 20-30 minutes, stirring half-way through, until temperature reaches 165°F.

Microwave: Place in a microwave safe container. Microwave on HIGH for approx. 3 minutes. Stir and continue heating 1-3 more minutes until temperature reaches 165°F.

SWEET POTATO PURÉE

Oven: Place in an oven safe container. Cover with foil and heat in a 350°F oven for approx. 25-30 minutes, stirring half-way through, until temperature reaches 165°F.

Microwave: Place in a microwave safe container. Microwave on HIGH for approx. 3 minutes. Stir and continue heating 1-3 more minutes until temperature reaches 165°F.

MACARONI & CHEESE

Oven: Place in an oven safe container. Cover with foil and heat in a 350°F oven for approx. 12-15 minutes, stirring half-way through, or until the cheese is bubbling and the temperature reaches 165°F.

Microwave: Place in a microwave safe container. Microwave on HIGH for approx. 2 minutes. Stir and continue heating 1-3 more minutes until temperature reaches 165°F.

RISOTTO MILANESE

Microwave: Place in a microwave safe container. Cover with a damp paper towel and microwave on HIGH for approx. 3 minutes until internal temperature reaches 165°F.

GRILLED VEGETABLES

Oven: Place in an oven safe container. Heat uncovered in a 350°F oven, stirring occasionally, for approx. 6-8 minutes or until temperature reaches 165°F.

Microwave: Place in a microwave safe container. Microwave on HIGH for approx. 2 minutes. Stir and continue heating 1-3 more minutes until temperature reaches 165°F.

PREMIUM ENTRÉE SIDES

PARMESAN CRUSTED CAULIFLOWER

Oven: Place in an oven safe container. Heat uncovered in a 350°F oven for approximately 10-15 minutes, until internal temperature reaches 165°F and topping is crisp and golden.

Microwave: Place in a microwave container. Microwave on HIGH for approximately 1-2 minutes. Stir and continue heating 1-2 minutes until temperature reaches 165°F.

HARICOT VERT

Oven: Place in an oven safe container. Heat uncovered in a 350°F oven for approx. 5-7 minutes, stirring half-way through, until temperature reaches 165°F.

Microwave: Place in a microwave safe container. Microwave on HIGH for approx. 2 minutes. Stir and continue heating 1-3 more minutes until temperature reaches 165°F.

GRILLED ASPARAGUS

Oven: Place in an oven safe container. Heat uncovered in a 350°F oven, stirring occasionally, for approx. 6-8 minutes or until temperature reaches 165°F.

Microwave: Place in a microwave safe container. Microwave on HIGH for approx. 2 minutes. Stir and continue heating 1-3 more minutes until temperature reaches 165°F.

Also, excellent served at room temperature.

CLASSIC ROASTED RATATOUILLE

Oven: Place in an oven safe container. Heat uncovered in a 350°F oven, stirring occasionally, for approx. 8-10 minutes or until temperature reaches 165°F.

Microwave: Place in a microwave safe container. Microwave on HIGH for approx. 2 minutes. Stir and continue heating 1-3 more minutes until temperature reaches 165°F.

Also, excellent served at room temperature.

ROASTED FINGERLING POTATOES

Oven: Place in an oven safe container. Heat uncovered in a 400°F oven for approx. 12-15 minutes, flipping half-way through, until temperature reaches 165°F.

Microwave: Place in a microwave safe container. Microwave on HIGH for approx. 2 minutes. Stir and continue heating 1-3 more minutes until temperature reaches 165°F.

SAUTÉED SPINACH

Oven: Place in an oven safe container. Cover with foil and heat in a 350°F oven for approx. 10-15 minutes, stirring half-way through, until temperature reaches 165°F.

Microwave: Place in a microwave safe container. Microwave on HIGH for approx. 2 minutes. Stir and continue heating 1-3 more minutes until temperature reaches 165°F.

HARICOT VERTS

Oven: Place in an oven safe container. Heat uncovered in a 350°F oven for approx. 5-7 minutes, stirring half-way through, until temperature reaches 165°F.

Microwave: Place in a microwave safe container. Microwave on HIGH for approx. 2 minutes. Stir and continue heating 1-3 more minutes until temperature reaches 165°F.

HORS D'OEUVRES

MINI MARYLAND CRAB CAKES

Oven: Place in an oven safe container. Heat uncovered in a 350°F oven for approx. 5-7 minutes until temperature reaches 165°F. Cover with foil if the crab cakes begin to brown too quickly. Keep remoulade refrigerated until service.

STUFFED MUSHROOMS

Oven: Place in an oven safe container. Heat uncovered in a 350°F oven for approx. 5-7 minutes, until tops are browned, and temperature reaches 165°F.

TOMATO AND FRESH MOZZARELLA CROSTINI

Best served chilled or at room temperature.

MINI BUTTERMILK BISCUITS

Oven: Place in an oven safe container. Heat uncovered in a 350°F oven for approx. 3-5 minutes to just warm the biscuits.

LONG STEMMED ARTICHOKE HEARTS

Best served chilled.

PROSCIUTTO DI PARMA WRAPPED MELON

Best served chilled.

SPANAKOPITA

Oven: Place in an oven safe container. Heat uncovered in a 350°F oven for approx. 5-7 minutes until temperature reaches 165°F. Cover with foil if the pastry begins to brown too quickly. Refrigerate sauce until service.

KOBE PIGS IN A BLANKET WITH SPICY MUSTARD

Oven: Place in an oven safe container. Remove mustard and refrigerate until service. Heat uncovered in a 350°F oven for approx. 5-7 minutes, until pastry is golden brown and internal temperature reaches 165°F.

FINGER SANDWICHES

Best served chilled.

FRUIT KEBABS

Best served chilled.

BEEF BARBACOA TAQUITOS

Oven: Remove the lid and place the uncovered aluminum pan in a 350°F oven for approx. 5-7 minutes, until golden brown and the internal temperatures reaches 165°F.

BEEF SHORT RIBS & ROQUEFORT HAND PIES

Oven: Remove the lid and place the uncovered aluminum pan in a 375°F oven for approx. 7-10 minutes, until golden brown and the internal temperatures reaches 165°F.

CORN & EDAMAME QUESADILLAS

Oven: Remove the lid and place the uncovered aluminum pan in a 350°F oven for approx. 5-7 minutes, until golden brown and the internal temperatures reaches 165°F.

KALE & ROASTED VEG POTSTICKER

Oven: Remove the lid and place the uncovered aluminum pan in a 350°F oven for approx. 6-8 minutes, until the internal temperature reaches 165°F.

BUFFALO CHICKEN PHYLLO BEGGAR'S PURSE

Oven: Remove the lid and place the uncovered aluminum pan in a 350°F oven for approx. 5-7 minutes, until golden brown and the internal temperatures reaches 165°F.

MAUI SHRIMP SPRING ROLL

Oven: Remove the lid and place the uncovered aluminum pan in a 350°F oven for approx. 5-7 minutes, until golden brown and the internal temperatures reaches 165°F.

PEKING DUCK SPRING ROLL

Oven: Remove the lid and place the uncovered aluminum pan in a 350°F oven for approx. 5-7 minutes, until golden brown and the internal temperatures reaches 165°F.

EDAMAME DUMPLING

Oven: Remove the lid and place the uncovered aluminum pan in a 350°F oven for approx. 6-8 minutes, until the internal temperature reaches 165°F.

VEGAN COPANATA PHYLLO STARS

Oven: Remove the lid and place the uncovered aluminum pan in a 350°F oven for approx. 5-7 minutes, until golden brown and the internal temperatures reaches 165°F.

CHICKEN & LEMONGRASS POTSTICKER

Oven: Remove the lid and place the uncovered aluminum pan in a 350°F oven for approx. 6-8 minutes, until the internal temperature reaches 165°F.

BELLA FLORAL PUFFS

Oven: Remove the lid and place the uncovered aluminum pan in a 350°F oven for approx. 5-7 minutes, until golden brown and the internal temperatures reaches 165°F.

ASPARAGUS ROLL UPS

Oven: Remove the lid and place the uncovered aluminum pan in a 350°F oven for approx. 5-7 minutes, until golden brown and the internal temperatures reaches 165°F.

BEEF TENDERLOIN WITH GORGONZOLA AND BACON

Oven: Remove the lid and place the uncovered aluminum pan in a 350°F oven for approx. 5-7 minutes, until golden brown and the internal temperatures reaches 165°F.

LAMB GYROS

Oven: Remove the lid and place the uncovered aluminum pan in a 350°F oven for approx. 5-7 minutes, until golden brown and the internal temperatures reaches 165°F.

PARTY PLATTERS, SUSHI PLATTERS, SEAFOOD PLATTERS

Party platters should be refrigerated until just before service. Do not leave platters outside of refrigeration for more than 2 hours.

*Consumer Advisory: These foods are raw, undercooked or lightly cooked. Consuming these foods may cause foodborne illness in children, pregnant women, the elderly and persons with weakened immune systems. NOTE: Many items on this menu are prepared in facilities that process peanuts, nuts, shellfish, or other potential allergens.

THREE FOOT SUBS

ITALIAN HERO, AMERICAN SUB, SANTA FE SUB

Three-foot subs should be refrigerated until just before service. Do not leave platters outside of refrigeration for more than 2 hours.

MORE THAN JUST A BITE

ULTIMATE WING DUO

Place the ranch dressing, celery, and carrots in refrigeration under 41°F until ready to use.

Oven: Place in an oven safe container and cover with foil. Heat in a 350°F oven for approx. 8-10 minutes or until internal temperature reaches 165°F.

MEATBALL PARM SLIDER BAR

Place the provolone cheese in refrigeration under 41°F until ready to use.

Oven: Place the meatballs in an oven safe container and cover with foil. Heat in a 350°F oven for approx. 6-8 minutes, or until internal temperature reaches 165°F.

BBQ PULLED PORK SLIDER BAR

Place the coleslaw in refrigeration under 41°F until ready to use.

Oven: Place the pork in an oven safe container and cover with foil. Heat in a 350°F oven for approx. 8-10 minutes, stirring halfway through or until internal temperature reaches 165°F.

TRADITIONAL CHILI BAR

Place all cold toppings in refrigeration under 41°F until ready to use.

Stove: Remove chili from plastic container and place in pot over medium heat. Heat, stirring occasionally, until temperature reaches 165°F.

STREET TACO BAR

Place all toppings into refrigeration under 41°F until ready to use.

CARNE ASADA

Oven: Place in an oven safe container and cover with foil. Heat in a 350°F oven for approx. 4-6 minutes for medium-rare, 6-8 minutes for medium, and 8-10 minutes for well-done.

GRILLED CHICKEN

Oven: Place in an oven safe container and cover with foil. Heat in a 350°F oven for approx. 6-8 minutes or until internal temperature reaches 165°F.

BLACKENED SHRIMP

Oven: Place in an oven safe container and cover with foil. Heat in a 350°F oven for approx. 4-6 minutes or until internal temperature reaches 165°F.

BLACK BEANS AND CORN

Oven: Place in an oven safe container and cover with foil. Heat in a 350°F oven for approx. 8-10 minutes or until internal temperature reaches 165°F.

SKEWER TRIO

Place the dipping sauces in refrigeration under 41°F until ready to use.

Oven: Place in an oven safe container and cover with foil. Heat in a 350°F oven for approx. 8-10 minutes or until internal temperature reaches 165°F.

GRILLED SALMON LUNCHEON

Place the bread and dessert in refrigeration under 41°F.

Oven: Place in an oven safe container and cover with foil. Heat in a 350°F oven for approx. 6-8 minutes.

BEEF TENDERLOIN LUNCHEON

Place the bread and dessert in refrigeration under 41°F.

Oven: Place in an oven safe container and cover with foil. Heat in a 350°F oven for approx. 4-6 minutes for medium-rare, 6-8 minutes for medium, and 8-10 minutes for well-done.