

BALDUCCI'S CATERING REHEAT INSTRUCTIONS

Backyard Entertaining menu

- 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.
- Oven Reheating – Never place ovenable containers directly on the oven racks, place items on a baking sheet.
- 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 and 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 degrees before consumption.
- ALWAYS keep stored food covered and refrigerated at 41 degrees or less.

TEX MEX PARTY PLATTER:

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

GRILLED MEXICAN STREET CORN:

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.

FAJITA BUFFET:

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

GRILLED FLANK STEAK: 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 165F.

CORN & PABLANO RICE:

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.

SIDE SALADS/DEVEILED EGGS

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

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.

BBQ PULLED PORK SLIDER BAR:

Place the coleslaw in refrigeration under 41F 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 165F.

CORNBREAD – keep at room temperature until service.

APPLE PIE – Keep at room temperature until service.