

KINGS

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 degrees or less.

Always use caution when removing containers from microwave or oven. For ease and safety, always place black oven safe containers on a cookie sheet before placing in the oven. Do not place black containers directly on oven floor or a heating element. Clear plastic lids should be removed before reheating.

PLATTERS AND DISPLAYS

Keep refrigerated at 41°F or less until ready to serve. Consume within 4 hours after removing from refrigerator.

HORS D'OEUVRES

MINI KOBE BEEF CHEESEBURGER

Oven: Thaw, under refrigeration, before heating. Sprinkle a small amount of water in pan before heating, cover with foil. Bake 325° for approximately 7-10 min.

SPANAKOPITA / RASPBERRY AND BRIE FILO / WILD MUSHROOM TART / BUFFALO CHICKEN PURSE / ASPARAGUS ROLL-UPS / VEGAN COPANATA STAR

Oven: Best if cooked from a thawed state, Pre-heat oven to 350°F. Line baking tray with parchment paper. Place frozen product on trays, ½" apart and bake for approximately 8-10 minutes or until golden brown and the internal temperature reaches 165F. **Do not microwave.**

MINI FRANKS IN A BLANKET

Oven: Bake at 375°F for approximately 10-15 minutes to an internal temperature of 165F. Must cook in a pre-heated oven. Do not overcook or filling may leak. Cook from a frozen state.

MINIATURE PREMIUM LUMP CRAB CAKES

Oven: Cook at 375° for approximately 10-15 minutes to an internal temperature of 165F. Cook crab cakes according to preference. Can be deep fried, baked or sautéed. Cook from a thawed state.

CORN AND EDAMAME QUESADILLA / MINI CUBAN SANDWICH

Oven: Remove from container and place on a parchment lined sheet tray in a 350°F oven for approximately 3-5 minutes, until the cheese is melted and internal temperature reaches 165°F.

ANTIPASTO SKEWERS / DEVEILED EGGS

Keep refrigerated at 41°F or less until ready to serve. Serve chilled.

BREAKFAST

BREAKFAST BOX / CONTINENTAL BREAKFAST / BAGEL PLATTER / FRUIT PLATTER / SMOKED SALMON PRESENTATION / BERRY YOGURT PARFAIT/ AVOCADO TOAST BAR/ OVERNIGHT OATS

Keep refrigerated at 41°F or less until ready to serve. Consume within 4 hours after removing from refrigerator.

9" QUICHE

Oven: Remove plastic shell. Place foil container in a 350°F oven for approximately 25-30 minutes, until internal temperature reaches 165°F. Check halfway through cooking and cover with foil if quiches brown too quickly.

SALADS / SANDWICHES / SUBS

GREEK PASTA SALAD/ COLE SLAW/ CRUNCHY VEGETABLE SALAD/ POTATO SALAD/ TABBOULEH SALAD/ RAINBOW PASTA SALAD/ SESAME NOODLE SALAD/ TOSSED SALAD/ CAESAR SALAD/ SEASONAL FRUIT SALAD

Keep refrigerated at 41°F or less until ready to serve. Consume within 4 hours after removing from refrigerator.

GREENS AND GOAT CHEESE/ GREEK SALAD/ TRICOLOR SALAD/ PROTEIN PACKED GARDEN SALAD/ CAESAR SALAD/ BALSAMIC CHICKEN SALAD/ COBB SALAD/ GRILLED SALMON SALAD

Keep refrigerated at 41°F or less until ready to serve. Consume within 4 hours after removing from refrigerator.

SIGNATURE SANDWICH PLATTER / LUNCH BOX/ THE COMPLETE LUNCH/ THE EXECUTIVE LUNCH/ ENTERTAINERS CHOICE/ ITALIAN STYLE SUB/ AMERICAN SUB/ PRIMAVERA SUB/ CLT SUB

Keep refrigerated at 41°F or less until ready to serve. Consume within 4 hours after removing from refrigerator.

CHEF MEALS

ALL CHEF MEALS

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

ENTRÉES

ROASTED TURKEY BREAST

Oven: Remove the foil lid from the container and set aside. Pour 1/8th inch of water or stock to just cover the bottom of the pan. Replace the foil lid, sealing tightly. Place the container in a 350°F oven for approximately 20-25 minutes, until the internal temperature reaches 165°F. Remove the lid for the last 10 minutes. Allow the turkey to rest outside of the oven for 10 minutes before carving.

CHICKEN PARMESAN / EGGPLANT ROLLTINI / ROTISSERIE CHICKEN / LEMON CHICKEN / BEEF MEATBALLS

Oven: Place the container in a 375° preheated oven, covered, for approximately 15-20 minutes, or until internal temperature reaches 165F. Remove lid the last 5 min to crisp.

MEAT LASGNA / VEGETABLE LASGNA / BAKED ZITI

Oven: Place in a preheated 350° oven, covered, for approximately 40-60 minutes or until internal temperature reaches 165F. Remove lid last 10 minutes of heating.

BBQ PULLED PORK / SAUSAGE AND PEPPERS

Oven: Place in a 350° preheated oven, covered, for approximately 20-30 minutes or until internal temperature reaches 165F. Stir halfway through reheating time.

BREADED CHICKEN CUTLETS / CHICKEN TENDERS / CHICKEN WINGS

Oven: Place container in a 350° preheated oven, uncovered, for approximately 7-10 min or until internal temperature reaches 165F.

ENTRÉE SIDES

ROASTED FINGERLING POTATOES / FRIED SWEET POTATOES

Oven: Place into an oven safe container uncovered. Place container in a 400°F oven for approximately 10-15 minutes until internal temperature reaches 165°F.

Microwave: Remove lid and cover loosely with microwave-safe wrap. Microwave on HIGH for 2 minutes. Stir and continue heating for approximately 1-2 minutes more until internal temperature is 165°F.

MASHED POTATOES

Oven: Remove plastic packaging and lid from container and replace with foil. Place potatoes in a 350°F oven for approximately 30-40 minutes, until internal temperature reaches 165°F. Stir potatoes halfway through heating.

Microwave: Remove plastic packaging and lid and cover container loosely with microwave-safe wrap. Microwave on HIGH for approximately 3 minutes. Stir and continue heating 1-3 minutes if necessary, more to an internal temperature of 165°F.

GREEN BEANS ALMONDINE / GRILLED ASPARAGUS / BALSAMIC GRILLED VEGETABLES

Stove: Remove green beans from plastic container and place in sauté pan over medium heat. Heat, stirring occasionally, for approximately 3-5 minutes until internal temperature reaches 165°F.

Microwave: Remove plastic lid and cover container loosely with microwave safe wrap. Microwave on HIGH for approximately 2 minutes. Stir and continue heating 1-2 minutes more if necessary to 165°F.

MACARONI AND CHEESE

Oven: Place container in a 350° preheated oven, covered, for approximately 20-30 minutes. Remove lid the last 5 minutes to crisp topping.

Microwave: Remove lid and cover loosely with microwave-safe wrap. Microwave on HIGH for 2 minutes. Stir and continue heating for approximately 1-2 minutes more until internal temperature is 165°F.

BROCCOLI RABE

Oven: Place into an oven safe container uncovered. Place container in a 350°F oven for approximately 10-15 minutes until internal temperature registers 165°F.

CARROT SOUFFLÉ

Oven: Remove plastic packaging and lid from container and replace with foil. Place soufflé in a 350°F oven for approximately 25-35 minutes, until internal temperature reaches 165°F. Remove foil for the last 5 minutes of heating to brown the top.

Microwave: Remove plastic packaging and lid and cover container loosely with microwave-safe wrap. Microwave on HIGH for approximately 3 minutes. Check temperature and continue heating 1-3 minutes more if necessary until internal temperature reaches 165°F.

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.