



FINE FOODS & CELEBRATIONS
ESTABLISHED 1985



Re-Heating & Storage Guidelines

For your safety and convenience, our food is fully cooked and requires simple re-heating. It is best to bring food to room temperature and pre-heat both the oven *and* the cooking pan. Cooking times may vary with oven calibration, but we know 350°-375° are good guidelines for just about all of our foods. Please Enjoy!

INDIVIDUAL HORS D'OEUVRES

Pre-heat oven to 375°. Line on a baking sheet; heat for 5-10 minutes until heated through.

ENTRÉES

Pre-heat oven to 350°. Put in a shallow pan and reheat until heated through.

Chicken

Cover loosely with tin foil, reheat 8-12 minutes.

Salmon/ Fish

10 minutes

Pork

10-15 minutes

Seared Beef Medallions

Rare: 8-10 mins | Med: 12-14 mins | Well: 15-17 mins
let rest 10 minutes before serving.

Quiche, Whole

25-35 minutes, loosely covered with foil.

Savory Tart

10 -15 minutes

Twice Baked Potato

20-25 minutes

Chicken Pot Pie

45-60 minutes

Stew

Warm in oven 350, 10-15 minutes per quart. Or warm on stovetop, medium heat.

CASSEROLES

Pre-heat oven to 375°. Put in a shallow pan and reheat until heated through. Cover loosely with tin foil; remove last 10 minutes of cooking time.

Medium Sized

25-30 minutes

Large Sized

45- 60 minutes

SIDE DISHES

Many items can be served room temperature or warmed to 350°.