

Grace's Marketplace Catering Reheating Instructions

Christmas Menu

Homemade Arancini AND Panko Crab Cakes

Preheat oven to 400 degrees. Place Arancini in the oven, uncovered for approx. 10-15 minutes. Item can be heated in either aluminum tray provided or baking tray. DO NOT cover to retain the crunch of the panko. (Marinara should be heated for Arancini) (Aioli for Crab Cake should not be heated)

Chicken Parm Pepperoni Roll Ups

Preheat oven to 400 degrees. Place dip in an oven-safe crock, covered for approximately 15 minutes until crispy. Item can be heated in either aluminum tray provided or baking tray. DO NOT cover to retain the crunch.

Stuffed Mushroom with Vegetable and Parmesan AND Sausage & Pepper Meatballs

Preheat oven to 400 degrees. Place Stuffed Mushroom in the oven, uncovered for approximately 8-10 minutes. For best results, lay flat on a baking sheet.

Grace's Signature Baked Clams

Preheat oven to 300 degrees. Place Clams in the oven, uncovered for approximately 10 - 15 minutes. For best results, lay flat on a baking sheet.

Potato Croquette

Preheat oven to 400 degrees. Place Croquette in the oven, uncovered for approximately 8 - 10 minutes. . Item can be heated in either aluminum tray provided or baking tray. For best results, lay flat on baking sheet.

Bucatini Pizzaiola - Italian Sausage Lasagna

Preheat oven to 300 degrees. Place Pasta tray in the oven, COVERED with aluminum lid or foil for approximately 30-35 minutes. To ensure thorough heating, sample a small portion from the middle of the tray.

Please Note: Dense dishes may require longer heating time depending on oven strength. Look for bubbling.

Penne a la Vodka - Orchiette Francese - Fettucine w. Lobster - Crepe Manicotti

Preheat oven to 300 degrees. Place Pasta tray in the oven, COVERED with aluminum lid or foil for approximately 20-25 minutes. Lightly Stir approx. 10 min into the heating process. Put back in the oven, covered. Heat the extra sauce provided separately and pour over prior to serving. See sauce heating instructions.

Whole Roasted Turkey

Each Turkey is sent Par-Cooked to avoid overcooking during the reheating process.

1. Remove Turkey from refrigeration 1 hour before heating.
2. Preheat oven to 400° for 15 minutes and then lower to 350°.
3. Put Turkey in at 350°.
4. Natural juice in the pan will retain the moisture of the turkey.
5. Cover turkey tightly with aluminum foil and place in the oven.

Heat as Follows: (Depending on strength of oven)

10 - 12 lbs: 30-45 minutes

14 - 16 lbs: 45-1 hour

18 - 20 lbs: 1 hour, 15 minutes

20+ lbs: 1 hour, 45 minutes

6. Baste turkey every 15 minutes with pan drippings.
7. Remove foil during last 10 minutes of heating and baste once again.
8. Pierce thigh joint with a fork; if the juice runs clear and steaming, the turkey is ready.
9. Allow turkey to rest loosely covered with foil for 15 minutes, as it makes carving easier as well as keeps in the moisture.

Please Note: Carved Turkey's should follow Turkey Breast reheating instructions stated below.

Sliced Turkey Breast, Spiral Ham AND Prime Roast

Preheat oven to 350 degrees. Place entrée protein in oven, covered, for approximately 8-10 minutes. Time in oven will reflect the desired serving temperature.

Please Note: Beef is sent RARE.

Slow Roasted Chicken

Preheat oven to 350 degrees. Place Chicken in oven covered, for approximately 20 - 25 minutes.

Steak Pizzaiola

Preheat oven to 350 degrees. Place in the oven for approximately 20-25 minutes, covered.

Please Note: Dense dishes may require longer heating time depending on oven strength. Look for bubbling.

Grilled Jumbo Shrimp

Preheat oven to 350 degrees. Place entrée tray in oven, covered, for approximately 10-15 minutes. Seafood is fully cooked so avoid tough shrimp, keep this dish covered throughout the heating process.

Honey Roasted Butternut Squash - Roasted Zucchini - Button Mushroom

Preheat oven to 350 degrees. Heat for approximately 10 - 15 minutes, covered.

Garlic Mashed Potatoes - Creamed Spinach - Mashed Winter Vegetable

Preheat oven to 350 degrees. Place in the oven for approximately 25 - 30 minutes, covered. Stir 15 minutes into the heating process to equally distribute the heat.

Please Note: Dense dishes may require longer heating time depending on oven strength. Look for bubbling.

Roasted Brussel Sprout AND Broccoli Cauliflower

Preheat oven to 350 degrees. Place in the oven for approximately 15 minutes, uncovered.

Cauliflower Romano AND Escarole & Beans

Preheat oven to 350 degrees. Place in the oven for approximately 20-25 minutes, covered. Stir before serving.

All Stuffing

Preheat oven to 350 degrees. Place Stuffing tray in the oven, with aluminum lid or foil for approximately 25 minutes. To ensure thorough heating, sample a small portion from the middle of the tray.

Soup, Gravy and Sauce

Place soup and or gravy in appropriately sized saucepan and heat over medium heat until hot and simmering. Stir frequently to avoid sticking and to ensure even heating.

DO NOT HEAT SALAD OR MIXED GREENS. Dressing for Green Salad are sent on the side

Please note that no two ovens operate the same. The size of the oven and number of items being heated effect cooking time and oven temperature.

Our cooking instructions are generalized to accommodate the average conventional oven. We cannot assume responsibility for individual performance or variations of heating elements. If you prefer meat at a well done temperature, heat for an additional amount of time until the desired serving temperature is met.