

# reheating instructions

**bakers'best**  
CATERING

**appetizers** Do not thaw frozen appetizers, bake until golden brown.

if using a baking sheet, please spray with cooking oil spray first or use parchment paper.

arancini rice balls	350° oven	5-8 mins covered
asian chicken lettuce wrap	350° oven	cover, heat chicken filling 10-15 mins per lb
beef knishes	350° oven	25-30 mins
brie en croute	350° oven	cover, 25-30 mins large, 15 mins small, rest 5 mins
brochettes or bites	350° oven	10-15 mins uncovered
chicken club egg rolls	350° oven	10-15 mins uncovered
chicken wings	375° oven	8 mins
chicken skewers, coconut or athena	350° oven	6-8 mins
crab cakes, mini	350° oven	6-8 mins
duck wraps, peking	350° oven	2-3 mins
dumplings or potstickers	350° oven	5-8 mins covered
franks in blanket	375° oven	20-25 mins
lamb, lollipop	350° oven	5-10 mins for medium rare, covered
potato pancakes	350° oven	10-15 mins
macaroni and cheese bites	350° oven	10-15 mins uncovered
meatballs or meat patties	350° oven	15-20 mins, covered
quesadillas	350° oven	5 mins
satays: beef or chicken	350° oven	5-7 mins
scallops in bacon	400° oven	15-20 mins brush with maple glaze
scallops, teriyaki	350° oven	3-5 mins brush with marinade
shrimp, coconut, grilled, or tandoori	350° oven	3-5 mins brush with marinade
smoked salmon croquettes	350° oven	10-15 mins covered
stuffed mushrooms or potatoes	350° oven	10 mins
triangles, mushroom or spinach	375° oven	20-25 mins
spring or egg rolls	375° oven	20-25 mins

## soups, stews, chilis, or chowders

reheat in a saucepan over medium low heat, stirring occasionally.

## vegetables and sides

asparagus, broccoli, rabe, broccolini, brussels sprouts, or cauliflower rice	375° oven	8-10 mins covered
beans: black, green or haricot verts	375° oven	8-10 mins covered
butternut squash	350° oven	15-20 mins covered
carrots, cauliflower, or corn	375° oven	10-15 mins covered
couscous	350° oven	10-15 mins add 1/8" of water or stock to pan, covered
gravy		bring to a simmer in a saucepan over low-med heat
grilled vegetables	375° oven	10 mins
kugel	325° oven	30-40 mins covered, heat until the center is warm
potatoes, mashed	350° oven	10-12 mins covered or add 1/4 cup of milk or water for every quart and reheat in a saucepan over low-medium heat
potatoes: medley, roasted, or sweet	375° oven	15-20 mins covered, then uncover for the last 5 minutes
potato/veg cakes or tater tots	375° oven	10-15 mins uncovered, check after 5 mins
quinoa or quinoa pilaf	350° oven	10-15 mins add 1/8" of water or stock to pan, covered
rice or rice pilaf	350° oven	10-15 mins add 1/8" of water or stock to pan, covered
risotto	375° oven	15-20 mins covered or on the stove in a simmering water bath until heated
squash and zucchini	350° oven	15-20 mins covered
stuffing	325° oven	15 mins covered
tzimmes	375° oven	15-20 mins covered
vegetables: roasted or root	375° oven	15-20 mins covered
vegetables steamed or stir fried	350° oven	10-15 mins covered
zucchini fries	350° oven	10 mins uncovered on cookie sheet

**pasta dishes** If pasta dish has been refrigerated, **take out 1-1½ hours ahead of time.**

chicken, broccoli, and ziti	325° oven	cover, 1/2 pan 40-45 mins 3/4 pan and full pan 60-65 mins
gnocchi, ravioli, or tortellini	350° oven	12-15 mins covered
lasagna	325° oven,	covered 1/2 pan 45-60 mins 3/4 pan 60-75 mins full pan 60-75 mins
lo mein	350° oven	12-15 mins covered per lb
macaroni and cheese	325° oven	cover, 1/2 pan 40-45 mins 3/4 pan and full pan 60-65 mins
pasta mediterranean	350° oven	10-15 mins covered per lb
penne or rigatoni, baked	325° oven	covered 1/2 pan 45-60 mins 3/4 pan 60-75 mins full pan 60-75 mins
shrimp scampi with pasta	350° oven	8-10 mins pasta and sauce only, add shrimp for the last 4 minutes
turkey tetrazzini	325° oven	30-40 mins covered

## sliders

beef	350° oven	10-15 mins to warm, covered, add cheese and melt for 2-3 mins more
buffalo or hawaiian chicken	350° oven	10-15 mins to warm, covered
chicken parmesan	350° oven	10-15 mins to warm, uncovered, heat sauce on low heat for 10-15 mins, stir
pulled pork or sauerbraten	350° oven	15-20 mins to warm, covered

## entrées bring item to room temperature

beef brisket	350° oven	30 mins covered
beef tenderloin (medium rare)	350° oven	10-15 mins for medium rare, check meat center for desired doneness
cabbage, stuffed	375° oven	25-30 mins covered, large quantities will require more time
calzone	350° oven	20-25 mins covered
chicken, mesa	350° oven	15 mins covered, heat sauce on stovetop over low-medium heat
chicken, margarita or glazed	375° oven	7-12 mins uncovered
chicken, marsala,		
picatta, pomodoro, roulade	350° oven	15 mins covered, heat sauce on stovetop over low-medium heat
chicken, parmesan	375° oven	7-12 mins uncovered
crab cakes, full	350° oven	12-15 mins
eggplant parmesan	325° oven	covered 1/2 pan 40-45 mins 3/4 pan 60-65 mins full pan 60-65 mins
fajitas	350° oven	15-25 mins covered. to warm tortillas: microwave 1-2 mins or wrap in foil, heat in oven for 3-5 mins
flank steak or ribs	350° oven	10-15 mins
ham, spiral	350° oven	25-30 mins covered
kebobs, beef or chicken	325° oven	30 mins covered
lamb, rack or sirloin	350° oven	5-10 mins for medium rare, covered
meatballs	350° oven	15-20 mins, covered
meatloaf	375° oven	25-30 mins covered
pad thai	325° oven	10-15 mins covered, stir 1/2 way through cooking, best at room temp
flatbread pizza, grilled	450° oven	5-8 mins
pork loin (medium rare)	350° oven	15-20 mins for medium rare, check meat center for desired doneness
pork bulgogi	350° oven	25-30 mins, covered
pork, moo shu	350° oven	10-15 mins covered. to warm pancakes: microwave 1-2 mins or wrap in foil, heat in oven for 3-5 mins
pork tenderloin (medium rare)	350° oven	10-15 mins for medium rare, check meat center for desired doneness
quinoa cake	350° oven	10 mins covered
salmon, all	350° oven	5-7 mins reheat with a small amount of liquid in the bottom of pan
salmon, poached	350° oven	5-7 mins covered, reheat with a small amount of liquid in the pan or serve cold
satays: beef or chicken	350° oven	5-7 mins can be served at room temperature also
shepherd's pie	325° oven,	covered 1/2 pan 45-60 mins 3/4 pan 60-75 mins full pan 60-75 mins
steak tips	350° oven	10-15 mins for rare to medium rare, more cooking time may be required depending on desire of doneness
stir-fry	350° oven	12-15 mins covered
tacos	350° oven	warm filling 10-15 mins per lb
tofu, grilled with stir-fry or bbq	350° oven	12-15 mins covered

## whole turkey

Remove turkey from refrigeration and allow to sit for 1-2 hours to come to room temperature. Preheat oven to 350 degrees. Place in a shallow pan, cover loosely with foil, add a couple of cups of chicken stock to the bottom of pan and bake for 45-60 minutes or until internal temperature has reached 145 degrees. Remove from oven and allow to rest for 10-15 minutes before carving.

## whole chickens, turkey breasts, turkey roulades

If turkey breast, roulade, or whole chicken has been refrigerated, **take out of the refrigerator 1-1½ hours ahead of time.** warm 1 cup of stock or water and add to the reheating pan. Cover with foil and reheat in a 350° oven for:

turkey breast	45-60 mins large	25-35 mins 1/2 breast
turkey roulade	20-30 mins	
chicken, whole roasted	20-30 mins	

## breakfast items and breads

biscuits	350° oven	5 mins and baked until golden brown
french toast	350° oven	12-20 mins covered
par-baked rolls	350° oven	2 mins and baked until golden brown
quiche cups	350° oven	10-15 mins uncovered
quiche: deep dish or half pan	If quiche has been refrigerated, <b>take out 1-1½ hours ahead of time.</b>	
	350° oven	30-45 mins covered (1/2 pan 25 – 35 minutes covered)

## desserts

apple crisp: place uncovered on a non stick cookie sheet in a 350° oven for 35-45 minutes (half pan).

bread pudding: place uncovered on a non stick cookie sheet in a 350° oven for 35-45 minutes (half pan).



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