

reheating instructions

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CATERING

reheating food safely

Below are suggested reheating guidelines. Because stoves can vary in cooking time, the USDA recommends reheating all protein items to an internal temperature of 165° F as measured with a food thermometer. Reheat sauces, soups and gravies by bringing them to a rolling boil. Cover food to reheat. This retains moisture and ensures that food will heat all the way through.

When reheating in the microwave, cover and rotate the food for even heating. Arrange food items evenly in a covered microwave safe glass or ceramic dish, and add some liquid if needed. Be sure the covering is microwave safe and vent the lid or wrap to let the steam escape. The moist heat that is created will help destroy harmful bacteria and will ensure uniform cooking. Also, because microwaves have cold spots, check the temperature of the food in several places with a food thermometer.

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.

brie en croute	350° oven	cover, 25-30 mins large, rest 5 mins
chicken brochettes	350° oven	10-15 mins uncovered
chicken skewers, coconut	350° oven	6-8 mins
crab cakes, mini	350° oven	6-8 mins
dumplings	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
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
shrimp, coconut, grilled, or tandoori	350° oven	3-5 mins brush with marinade
triangles, mushroom or spinach	375° oven	20-25 mins
spring 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, beans: black or green,		
broccoli, brussels sprouts	375° oven	8-10 mins covered
butternut squash	350° oven	15-20 mins covered
cakes, potato or vegetable	375° oven	10-15 mins uncovered, check after 5 mins
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, stirring often
potatoes: medley, roasted, or sweet	375° oven	15-20 mins covered, then uncover for the last 5 minutes
quinoa, rice, or 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
squash and zucchini	350° oven	15-20 mins covered
stuffing	325° oven	15 mins covered
tater tots	375° oven	10-15 mins uncovered, check after 5 mins
vegetables: roasted or root	375° oven	15-20 mins covered
vegetables: steamed or stir fried	350° oven	10-15 mins covered

sliders

beef	350° oven	10-15 mins to warm, covered, add cheese and melt for 2-3 mins more
buffalo 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
pulled pork	350° oven	15-20 mins to warm, covered

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

chicken, broccoli, and ziti	325° oven	cover, ½ pan 40-45 mins ¾ pan and full pan 60-65 mins
gnocchi, ravioli, or tortellini	350° oven	12-15 mins covered
lasagna	325° oven,	cover, ½ pan 45-60 mins ¾ pan 60-75 mins full pan 60-75 mins
macaroni and cheese	325° oven	cover, ½ pan 40-45 mins ¾ pan 60-75 mins full pan 60-65 mins
pad thai	325° oven	10-15 mins covered, stir ½ way through cooking, best at room temp
penne or rigatoni, baked	325° oven	cover, ½ pan 45-60 mins ¾ 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

entrées bring item to room temperature

beef brisket	350° oven	30 mins covered
beef tenderloin	350° oven	10-15 mins, check meat center for desired doneness
calzone	350° oven	20-25 mins covered
chicken, coconut, general tso, or mesa	350° oven	15 mins covered, heat sauce on stovetop over low-medium heat
chicken, fried, grilled, or margarita	375° oven	7-12 mins uncovered
chicken, marsala, piccata, roulade	350° oven	15 mins covered, heat sauce on stovetop over low-medium heat
chicken, cordon bleu or 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	filling 15-25 mins covered tortillas microwave 1-2 mins or wrap in foil, heat in oven for 3-5 mins
flank steak	350° oven	10-15 mins
ham, spiral	350° oven	25-30 mins covered
kebobs, beef or chicken	325° oven	30 mins covered
meatballs	350° oven	15-20 mins, covered
meatloaf	375° oven	25-30 mins covered
flatbread pizza, grilled	450° oven	5-8 mins
pork tenderloin	350° oven	10-15 mins, 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
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
stir-fry	350° oven	12-15 mins covered
tacos	350° oven	warm filling 10-15 mins
tofu, grilled or roasted	350° oven	12-15 mins covered

whole turkey

Remove turkey from refrigeration and allow to come to room temperature, approximately 1-2 hours. 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 30-45 minutes. Remove from oven and allow to rest for 10-15 minutes before carving.

turkey breasts

Remove turkey breast from refrigeration and allow to come to room temperature, approximately 1-1½ hours. 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 reheat for 25-35 minutes.

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: deep dish or half pan	If quiche has been refrigerated, take out 1-1½ hours ahead of time.	
	350° oven	30-45 mins covered half pan 25-35 minutes covered

desserts

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



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