



catering

SPRING 2017 MENU



REHEATING INSTRUCTIONS

breakfast + brunch

Quiche, all varieties

Remove the quiche from its plastic container and place on a baking sheet. Heat in a 350°F oven for 20 minutes.

small bite

Spring & Egg Rolls, all varieties,
Preheat oven to 375°F. Place spring or egg rolls on parchment-lined or spray coated pan and heat until warmed through, 12 to 15 minutes. Serve immediately.

Satays, all varieties

Preheat oven to 375°F. Place satays on parchment-lined or spray coated pan and heat until warmed through, 10 to 12 minutes. Serve immediately.

Meatballs, all varieties

Comes in an aluminum oven-safe pan. Heat in the oven at 350°F for 25 minutes.

Arancini, Poppers

Preheat oven to 375°F. Place arancini or poppers on parchment-lined or spray coated pan and heat until warmed through, 8 to 10 minutes. Serve immediately.

Beef Wellington

Preheat oven to 375°F. Place beef wellington on parchment-lined or spray coated pan and heat until warmed through, 6 to 8 minutes. Serve immediately.

platter

Wings

Place wings on a baking sheet and heat at 375°F for 25 minutes.

platter

Quesadillas

Place the quesadillas on a baking sheet and heat at 375°F for 15 minutes.

main

Rosemary Grilled Sirloin

This works well at room temperature. If you prefer it hot, order it not cut, and slice it after it's heated. Place the whole sirloin on a roasting pan with a rack, heat at 400°F for 10 minutes; let it rest 10 minutes before slicing.

Peruvian Spiced Turkey Breast

This works well at room temperature. If you prefer it hot, order it not cut, and slice it after it's heated. Heat the turkey at 400°F for 10 minutes; let it rest 10 minutes before slicing.

Garlic Herb Rotisserie Chicken

Place on a baking sheet and heat at 375°F for 25 minutes.

Grilled Chicken Breast

Serve at room temperature, or place on baking sheet and heat at 375°F for 25 minutes.

Salmon

Serve at room temperature, or place on baking sheet and heat at 375°F for 15 minutes.

Thai Peanut Tofu

Comes in an aluminum oven-safe pan. Heat at 350°F for 20 minutes.

Tangerine Chipotle Tofu

Comes in an aluminum oven-safe pan. Heat at 350°F for 30 minutes.

Crunchy Mustard Chicken

Remove chicken from container and place on baking sheet. Heat at 350°F for 30 minutes.

main

Vegetable Lasagna, Bolognese Lasagna

Comes in an aluminum oven-safe pan. Heat at 350°F for 1 hour.

Eggplant Parmesan

Comes in an aluminum oven-safe pan. Heat at 350°F for 45 minutes.

Chicken Parmesan

Remove chicken parmesan from container and place on baking sheet. Heat at 350°F for 30 minutes.

side

Grilled Asparagus

Enjoy cold, or place on baking sheet and heat at 375°F for 15 minutes.

Truffled Cauliflower with Farro & Arugula, Spinach Feta Orzo, Tabbouleh, Broccoli with Almonds & Chile

Enjoy Cold.

Mediterranean Eggplant Salad, Portobello, Artichoke & Roasted Peppers Salad, Snap Peas with Radishes & Ginger

Enjoy cold, or remove vegetables from container and place in ovenproof baking dish. Heat at 350°F for 15 minutes.

Honey Coriander Carrots & Parsnips, Roasted New Potatoes with Garlic & Rosemary, Pan Roasted Artichokes, Roasted Cajun Sweet Potatoes, Garlic Green Beans, Classic Mashed Potatoes, Macaroni & Cheese

Comes in an aluminum oven-safe pan. Heat at 350°F for 30 minutes.