

Market Menu Reheating Instructions

All of our appetizers are fully cooked and only need to be reheated to enjoy!

Preheat your oven to 350°

Hors d'oeuvres should be spread out on baking sheet in a single layer

Hors d'oeuvres

Wrapped, Filled or Stuffed

10-15 minutes or until heated through

Egg Rolls | Wellington | Dumplings | Potstickers | Spanakopita | Crab Cakes
Mushroom Caps | Pigs in a Blanket | Yucca Bites | Falafel | Bacon Wrapped Scallops | Coconut Shrimp

Chicken

15-20 minutes or until heated through

Satay | Sesame

Meatballs

Oven: 10-15 minutes or until heated through

Stovetop: over medium low heat until heated through

Parmesan | Korean

Casserole

Half and Full Pans

15-20 minutes or until heated through

Breakfast Sandwiches | Breakfast Sides | Breakfast Sides | Garlic Knots | Grilled Asparagus

30-45 minutes or until heated through

Chicken Parmesan | Grilled Salmon | Jerk Chicken, Rice & Beans | Lasagna | Shepard's Pie
Spanish Chicken & Rice | Cuban Pork, Rice & Beans | Cajun Jambalaya | Pot Roast & Potatoes | Ribs
Rotisserie Chicken | Pulled Pork | Steamed Vegetables | Green Bean Almondine | Roasted Vegetables
Brussel Sprouts | Roasted Red Potatoes | Mashed Potatoes | Penne Pasta | Spaghetti | Rice | Frittata

45-60 minutes or until heated through

Eggplant Parmesan | Meatballs | Stuffed Cabbage | Dauphinoise Potatoes
Mac and Cheese | Baked Beans | Lobster Mac 'n' Cheese

Quiche & Chicken Pot Pie

Cover edges of Pie with foil to avoid burning crust.

Heat Pie for 30 minutes and rotate, heat additional 15 minutes or until heated through.