



CAFASSO'S FAIRWAY MKT

General Heating Instruction

Some Useful tips to help you reheat your Prepared Catering Foods from Cafasso's

Please note that every Oven has it's own personality. Most Dishes reheat Best and retain their quality better when using a conventional oven These are just guidelines to help you judge your time. A thermometer is always the best tool in the kitchen. Always keep stored food covered at a temperature of 41 degrees or less before heating. Unless otherwise noted all cooked foods are to be reheated to at least an internal temp of 165 using a thermometer inserted into the thickest or centermost part of the food without touching bone unless otherwise stated. When using an oven always an oven safe container and when using a microwave always use a microwave safe container for heating

Crispy & Breaded Meat Entrée Trays

Conventional Oven : Heat uncovered at High heat 375– 400° . approx. 20 minutes until temperature reaches 165°

Crispy & Breaded Meat Entrée Trays

Conventional Oven: Heat covered at High heat 325– 350° . approx. 20 minutes until temperature reaches 165°

Roasts

Conventional Oven :Add a little au Jus, stock Heat tightly covered with foil at High heat 325-350° . Until temperature reaches 160° which is beyond medium Rare.

Dinner Sides :

Conventional Oven : Warm in tray covered loosely for approximately 25-35 minutes on 325 degrees, or until desired serving temperature.

Pasta :

Conventional Oven : Warm in tray covered loosely for approximately 25-35 minutes on 325 degrees, or until desired serving temperature

Brie en Crouete

Conventional Oven : Bake at 350 for 20 minutes or until golden brown. Allow Brie to rest at room temp for 10 minutes before serving

Potato Sides Heating

Conventional Oven: preheat oven to 375° cover loosely with lid unless your reheating roasted potatoes then leave cover off. Occasionally stir and check if hot enough to your liking after 20 minutes

Vegetable Sides

Conventional Oven: preheat oven to 375° cover loosely with lid Occasionally stir and check if hot enough to your liking after 20 minutes

Horsdouvres

Conventional Oven: preheat oven to 375° cover loosely with lid Heat approx 20 minutes

Cheese Boregs Conventional Oven: preheat to 375 remove lid . Should take only 15 minutes

Hot Antipasto Conventional Oven: 375° keep lid on loosely heat for 15min , remove lid and heat for an additional 10 minutes

Hot Appetizers Conventional Oven: 375° keep lid on loosely heat for 15min , remove lid and heat for an additional 10 minutes

Stuffed Artichoke Conventional Oven: 375° keep lid on loosely heat for 10min , remove lid and heat for an additional 10 minutes