



## Heating Instructions

Please note that all food is pre-cooked and simply requires reheating.

### **Assembling Equipment**

Disposable chafing dishes come in 3 parts: pan, metal rack and sterno.

Insert empty pan into metal rack and fill about ½ an inch deep with water, place food pan in water bath. Place sterno under pan in holder, and light.

*\*Chafing dishes are meant to help maintain the temperature of already heated food. Re-heating items from cold to service temperature in a chafing dish is NOT recommended.*

---

**PLEASE NOTE: THESE ARE GENERAL INSTRUCTIONS AND SINCE ALL OVENS HEAT DIFFERENTLY, CHECK YOUR FOOD OFTEN TO ENSURE IT IS THE DESIRED TEMPERATURE. ALL OVEN TEMPERATURES ARE FOR A PRE-HEATED OVEN. PLEASE MAKE SURE TO PRE-HEAT OVEN FOR AT LEAST 10 MINUTES BEFORE PUTTING FOOD INSIDE.**

---

### **Hors D'oeuvres**

**Assembling Hors d'oeuvres** – Some Hors d'oeuvres require a little work, and are sent in separate containers. The following instructions will make them a cinch to assemble.

**Miniature Chesapeake Bay Crab Cakes** – Heat crab cakes (according to directions below), place on Bremner wafer and add a generous drizzle of red pepper aioli on top.

**Grilled Shrimp Canapés** – Place shrimp on baked tortilla round and add desired amount of salsa on top.

**Wild Mushroom Crostini** – Place a tablespoon of the (cold) Wild Mushroom medley over each baguette slice and serve.

**Tomato Bruschetta** – Place a tablespoon of (cold) Tomato Basil mixture atop crisped baguette and serve.

### **Heating Hors d'oeuvres**

**Sensitive** – Pastry based hors d'oeuvres including **Spinach Pies, Indian Samosas, Cheese, Chicken and Vegetable Quesadillas, Pigs in a Blanket, Mango Brie Tarts, Asparagus with Asiago, Petite Quiche, Beef Wellingtons, Empanaditas and Mushroom vol-au-Vents** should be heated with the lid off of the container or in a single layer on a cookie sheet. **Heat in a preheated 275 degree oven for approximately 10-15 minutes.** Other sensitive hors d'oeuvres include **Baby Lamb Chops, Miniature Crab Cakes and Bacon Wrapped Scallops.** Partially lift the lid on the container for these items. **Heat in a preheated 275 degree oven for approximately 15 minutes.**

**Medium Sensitive** – **Wild Mushroom Quiche, Chorizo Skewers, Indonesian Sates, Sesame Chicken Strips, Pecan Chicken, Japanese Yakitori and Hibachi Chicken Skewers.**

Partially lift lid and **heat in a preheated 325 degree oven for 15 minutes.**

**Brie en Brioche** – Heat cooked Brie (uncovered) in a **preheated 300-degree oven for approximately 20 minutes.** In order to minimize running, place Brie on rimmed platter and allow it to **rest 10 minutes** before cutting.

**Hot Dips** (**Crab and Artichoke Dip, Santa Fe Chicken Dip and Swedish Meatballs**) **Heat in a preheated 325 degree oven with the lid on for a minimum of 30 minutes** then stir. If needed return to oven for an additional 10 minutes. Do not overcook the **Crab and Artichoke Dip** or the ingredients will separate.

## **Breakfasts**

**Eggs** and **Breakfast Meats** can be heated in a **preheated 325-degree oven for 10 minutes**. **Quiche** and **Stratas** require a **preheated 300-degree oven for 30 - 45 minutes**.

---

## **Lunch and Dinner**

Generally, Lunch and Dinner Entrees should be heated with the lid on in a **preheated 325 degree oven for approximately 30 minutes** – unless otherwise instructed. CHECK often to make sure items are not overcooking.

### **ITEMS WORTH SPECIAL ATTENTION:**

**Pulled Pork BBQ** – Heat in a **preheated 325 degree oven for 20-30 minutes**, stir 15 minutes into heating

**Empanadas and Quesadillas** – Heat in a **preheated 325 oven for 10 – 15 minutes** uncovered

**Virginia Baked Ham** – Remove foil and heat in a **preheated 275-degree oven for 45 minutes**

**Shepherd's Pie** – Partially lift lid and heat in a **preheated 275-degree oven for approximately 30 minutes**

**Jambalaya** - Partially lift lid and heat in a **preheated 275-degree oven for approximately 30 minutes**, stir after 15 minutes

**Whole Turkey** - Reheat whole roasted turkey in a **preheated 275 degree oven for 1 hour**

**Fried Chicken** - Great at room temperature, or may be served hot and crispy by removing lid and heating in a **preheated 300-degree oven for 15-20 minutes**

**Lasagna** and other dense casseroles **require at least 1 hour at 325**. After 1 hour, use a knife or other metal utensil inserted into the middle of the dish to determine if the center has heated through.

## **Pasta Entrees**

**Southwestern Chicken Pasta, Portobello Pasta, Tortellini Primavera and Ziti with Meatballs** - Partially lift lid and heat in a **preheated 325 degree oven for approximately 20 – 25 minutes**.

**Garlic Bread** – Open foil exposing bread and heat for 5 minutes **at 325 degrees**.

## **Side Dishes**

**Rice** and other **starches** such as **Rosemary Roasted Potatoes**, should be heated with the lid on in a **preheated 325 degree oven for 20 minutes**. Heavier starches such as **Mashed Potatoes** or **Au Gratin Potatoes** **may require 45-60 minutes at 325 degrees**. Use a knife inserted into the center of the food to determine if the dish has heated through.

**Mixed Vegetables and Green Vegetables** - Should be heated at a **low temperature (300) with the lid partially opened for approximately 15 minutes**. This will prevent discoloring of your green veggies.

**\*THE FDA FOOD CODE RECOMMENDS REHEATING ALL HOT FOOD TO AN INTERNAL TEMPERATURE OF 165 DEGREES. ALL LEFTOVERS SHOULD BE REFRIGERATED PROMPTLY AND DISCARDED AFTER 3 DAYS.\***

### **Desserts - A Note About Cakes**

All of our delicious bakery treats are made with real butter, milk and cream. As such, these items should be kept refrigerated at all times. Our cakes (especially those frosted with butter cream), however, will taste better at room temperature. Prior to serving your butter cream iced treat, **allow it to sit at room temperature for 30-45 minutes**. Not only will slicing be easier, but both the cake and the icing will have a nicer texture and fuller flavor. Please refrigerate your leftovers immediately.

Questions or comments? Please visit [www.bittersweetcatering.com](http://www.bittersweetcatering.com) or call our office, Monday through Friday from 8:30-5:30pm at 703-549-2708. Thank you!

