



Christmas Eve Catering Menu- Heating Instructions

- All items must be at room temperature prior to placing them in a preheated 350° F oven.
- All temperatures & heating times vary depending on Personal Gas or Electric ovens
- All Items should be heated before serving unless otherwise specified
- If a crispy top is desired, take lid off 5-10 minutes before taking out of the oven

ITEM	TEMPERATURE	HEATING INSTRUCTIONS
<ul style="list-style-type: none"> ● Antipasto ● U-10 Shrimp Cocktail* ● Tossed Salad & Classic Caesar Salad ● Filet Mignon w/ Horseradish Mayonnaise ● Baccala, Calamari, Frutta di Mare Salad* ● Grilled Vegetables 	Room Temperature / Serve Cold	Allow the item to come to room temperature and serve as is or serve chilled from your refrigerator.

ITEM	TEMPERATURE	HEATING INSTRUCTIONS
<ul style="list-style-type: none"> ● Broccoli Rabe & Mozzarella Stuffed Bread ● Eggplant & Mozzarella Stuffed Bread ● Pepperoni & Mozzarella Stuffed Bread ● Sausage, Pepper, Onion & Mozzarella Stuffed Bread 	350° F Oven OR Room Temperature	Remove Stuffed Breads from plastic, but leave in the paper container. Heat in 350° F oven for approximately 10-15 minutes. Slice to desired thickness. OR Bring to room temperature and slice to desired thickness.

ITEM	TEMPERATURE	HEATING INSTRUCTIONS
<ul style="list-style-type: none"> ● Cavatelli & Broccoli* ● Broccoli w/ Garlic & Oil <p>*Heat broth on stove, stirring frequently until heated throughout and slightly bubbling. Toss desired amount of broth with cavatelli & broccoli prior to serving.</p>	350° F Oven OR Room Temperature	Loosely cover the item and heat in a 350° F oven for approximately 15-20 minutes. OR Allow item to come to room temperature & serve as is

ITEM	TEMPERATURE	HEATING INSTRUCTIONS
<ul style="list-style-type: none"> ● Honey Glazed Carrots* ● Potato Croquettes* ● Rice Balls* ● String Beans w/ Parmigiano* 	350° F Oven	Loosely cover the item & heat in 350° F oven for approximately 10-15 minutes *Toss/ Flip this item occasionally to ensure even heating

ITEM	TEMPERATURE	HEATING INSTRUCTIONS
<ul style="list-style-type: none"> ● Sausage Stuffed Mushrooms ● Eggplant Rollatini ● Mussels Marinara* ● U-15 Shrimp Scampi* 	350° F Oven	Loosely cover the item & heat in 350° F oven for approximately 20-30 minutes *Stir this item occasionally to ensure even heating

ITEM	TEMPERATURE	HEATING INSTRUCTIONS
<ul style="list-style-type: none"> • Chicken Francese* • Chicken Marsala* • Chicken Mi Amore Jennifer* • Chicken Parmigiana* • Bone-In Spiral Sliced Ham w/ Bourbon Brown Sugar Glaze • Manicotti 	350° F Oven	Loosely cover the item & heat in 350° F oven for approximately 30-40 minutes

ITEM	TEMPERATURE	HEATING INSTRUCTIONS
<ul style="list-style-type: none"> • Sausage & Peppers (Natural)* • Meatballs* • Baked Ziti • Cheese Lasagna • Meat Lasagna • Penne alla Vodka* 	350° F Oven	Loosely cover the item & heat in 350° F oven for approximately 45-50 minutes *Stir this item occasionally to ensure even heating

ITEM	TEMPERATURE	HEATING INSTRUCTIONS
<ul style="list-style-type: none"> • alla Vodka Sauce* • Bolognese Sauce* • Beef Au Jus* • Francese Sauce* • Marinara Sauce* • Marsala Sauce* • Mi Amore Jennifer Sauce* • Scampi Sauce* • White Clam Sauce* 	350° F Oven	Heat on stovetop over low-medium heat until heated throughout and slightly bubbling. Stirring frequently. *Stir this item occasionally to ensure even heating

Chaffing Rack Set Up
<ol style="list-style-type: none"> 1. Place the chafing dish stand where you intend to serve food. 2. Place the water tray in the stand and add 1 inch of water. 3. Remove lid from Sternos and place inside the holder on the chaffing rack. 4. Using a grill lighter, light Sternos. 5. Heat the water for 10-20 minutes. 6. Carefully add the food tray on top of the water tray. 7. Stir frequently while serving. <p style="text-align: center;">CAUTION: DO NOT TOUCH LIT FUEL CANS WITH BARE HANDS</p>

Wishing you a very Merry Christmas & Happy Holiday Season!

-Joe Leones Family