

COLONIAL FARMS

Heating Instructions

HORS D' OUVRES (spinach triangles, pigs in a blanket, chicken skewers, stuffed mushrooms, potstickers, bacon scallops, bacon wrapped shrimp, coconut shrimp, lamb chops, all hot appetizers)

- Remove lid and place in 375° oven for 8-10 minutes.
- Items should be crispy, steamy, and hot in the middle and have an internal temperature of 165°.

SPINACH ARTICHOKE DIP, CRAB DIP, BUFFALO DIP, or BAKED BRIE

- Remove lid and place in 375° oven for 18-20 minutes.
- The dip should be brown and bubbly at the edges with an internal temperature of 165°
- Brie will become crispy, insert knife into the middle, should be hot to touch or 165° internally.

FRENCH TOAST BAKE, BREAD PUDDING, COCKTAIL QUICHE (11" x 17")

- Place uncovered quiche in hot 350° oven for 20-25 minutes or internal temperature of 165°.

ROASTED WHOLE TURKEY

- Place tightly wrapped turkey into a preheated 350° oven for 40 – 60 minutes or an internal temperature of 165°. (there will be juice inside the pan that helps with the heating process)
- If a thermometer is not available, insert knife into the thigh. The knife should be hot to the touch.

CORNISH GAME HENS, ROASTED HALF CHICKEN, or STUFFED CHICKEN BREAST

- Place covered item in hot 375° oven for 20 minutes.
- Uncover item, continue cooking for 5-10 minutes to crisp skin.
- Before serving the item should have an internal temperature of 165°, hot to the touch & steamy.

ROAST BONELESS TURKEY BREAST or ROASTED PORK

- Place tightly wrapped turkey or ham into a 350° oven for 30 minutes. The sliced meat should be steamy and hot to touch before serving or an internal temperature of 165°.

CHICKEN PARMESAN, COCONUT CHICKEN, SESAME CHICKEN, or CHICKEN TENDERS

- Uncover container and place in a hot 375° oven for 8-12 minutes.
- Items should be hot to touch with an internal temperature of 165°.

SPIRAL CUT HAM WITH HONEY MUSTARD GLAZE

- Unwrap plastic from ham and cover tightly with aluminum foil.
(there will be juice inside the pan that helps with the heating process)
- Place in hot 350 ° oven for 1 hour.
- Ham when uncovered should be steamy, hot to touch with an internal temperature of 165°.

ROASTED BEEF TENDERLOIN

- Your tenderloin has been cooked to medium rare.
- To heat the tenderloin place uncovered in a hot 400° oven for approximately 15 minutes.
- Internal temperature for medium should be 145° or place a knife in the thickest part, when removed it should be hot to touch before serving.

CHICKEN MARSALA, CHICKEN FRANCAISE, or ANY SAUTEED CHICKEN DISHES

- Place covered item in hot 350° oven for 25-30 minutes. Stir halfway through cooking time.
- Items should be bubbly, steamy, and an internal temperature of 165°.

GRILLED SALMON, TILIPA, TUNA, or COD

- Remove cover from item and place in hot 350° oven for 12-15 minutes or to an internal temperature of 165°.

SHRIMP SCAMPI

- Place covered shrimp in hot 350° oven for 20-25 minutes or to an internal temperature of 165°, stir shrimp halfway through heating time.

HERB BREAD STUFFING OR FRUIT AND NUT STUFFING

- Uncover stuffing and place in a hot 350° oven for 30 minutes.
- The stuffing should be crispy on top, steaming and an internal temperature of 165° before serving. Amounts over 5 pounds make take extra time to heat thoroughly.

SWEET POTATO SOUFFLÉ, GLAZED SWEET POTATOES, or QUICHE (10" round)

- Place tightly sealed product into a hot 350° oven for 30 minutes.
- Internal temperature should be 165° and steamy prior to serving.

MASHED POTATOES AND VEGETABLE SIDE DISHES

- Items may be heated in 350° oven for 20 minutes or in a microwave for 3-5 minutes.
- Make sure the items are tightly sealed and heated until internal temperature of 165° and steamy.
- Halfway through cooking time, stir products and reseal for further heating.

SCALLOPED POTATOES, MACARONI & CHEESE, LASAGNA OR OTHER BAKED DISHES

- Remove from refrigerator 2 hours prior to heating.
- Bake covered for approximately 30 minutes in a hot 350° oven.
- Remove lid and heat for another 15-20 minutes or to an internal temperature of 165°.
- The item should be browned, steamy and bubbling along the sides.
- If the top gets to brown, cover with aluminum foil.

TURKEY GRAVY, BEEF AU JUS or GRAVY, ALL OTHER SAUCES AND ALL HOT SOUPS

- Place item in a microwavable dish covered with a paper towel. Microwave for 3-5 minutes, stirring halfway through cooking time.
- **OR** place item in appropriate size sauce pot, heating on medium, stirring often, until the item is bubbling and steamy.
- With either heating method the internal temperature should reach 165°.

SPECIAL NOTES:

- All items are packaged in oven ready containers or microwavable safe plastic containers.
- Hot foods should be heated to an internal temperature of 165° unless otherwise noted to ensure proper safety guidelines.
- When taking food temperatures, always take temperature in the thickest part.
- If a thermometer is not available, place the tip of a knife in the thickest part of the food item. The knife tip should be hot to touch.
- Leftovers should be completely cooled while uncovered before covering and refrigerating.
- All catering items should be consumed or discarded within 5 days after picking up food.