# COLONIAL FARMS

## *Heating Instructions*

**HORS D' EOUVRES**

*Spinach & Cheese Triangles, Cheese Triangles, Pigs in a Blanket, Stuffed Mushrooms, Chicken Potstickers, Coconut Shrimp, Mini Maryland Crab Cakes, Coconut Chicken Bites*

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

**HORS D' EOUVRES**

*Teriyaki Chicken Skewers, Lemon Herb Chicken Skewers, Steamed Pork Potstickers, Scallops wrapped in Bacon, BBQ Shrimp wrapped in Bacon, Devils on Horseback, Beef Sliders, Mini Meatballs, Jumbo Chicken Wings*

- Place covered in a Hot 375° oven for 10-15 minutes. Items should be steamy, and hot in the middle.

**SPECIALITY APPETIZERS**

*Spinach Artichoke Dip, Crab Dip, Buffalo Dip, Baked Brie, Pizza Rustica*

- Remove lid and place in 375° oven for 15-20 minutes.
- If item becomes overly browned during cooking time, place a foil loosely over the top.
- The items should be brown and bubbly at the edges with an internal temperature of 165°

**BRUNCH ITEMS** *French Toast Bake, Round Quiche, Cocktail Quiche (11" X 17")*

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

**FRITTATAS** *Bacon Cheddar Frittata, Vegetable Frittata*

- Place covered item in Hot 350° oven for 30-40 minutes.
- Insert knife in middle of item, it should be hot to touch and internal temperature of 165°

**ITALIAN BAKED DISHES** or **PASTA ENTRÉE** *All Pasta Dishes*

*Lasagnas, Eggplant Parmesan, Baked Ziti, Stuffed Shells, Meatballs in Marinara, Sausage & Peppers*

- Remove from refrigerator 1 hour prior to heating. Bake covered for 30-45 minutes in a hot 350° oven.
- For Lasagnas & Baked Ziti - remove lid & continue heating for 15-20 minutes or to an internal temperature of 165°. The item should be browned, steamy and bubbling along the sides.

**COLONIAL SPECIALS**

*Shrimp & Chicken Paella, All Macaroni & Cheese, Chicken Enchiladas, 4 Cheese Pasta Bake, Chicken Capellini, Chicken Divan, Shepards Pie, Pastitsio, Moussaka, Pan of Spanakopita (Spinach & Cheese Pie), Beef & Rice Stuffed Peppers, Stuffed Cabbage, Southwestern Quinoa Stuffed Peppers, Mini Meatloaves*

- Remove from refrigerator 1 hour prior to heating. Bake covered for 30-40 minutes in a hot 350° oven.
- Remove lid & continue heating for 15-20 minutes or to an internal temperature of 165°. The item should be browned, steamy and bubbling along the sides.

**SAUTEED CHICKEN, ROASTED On-the-Bone CHICKEN**

- Place covered item in a hot 375° oven for 20-25 minutes. Stir halfway through cooking time.
- Items should be steamy & hot to touch with and internal temperature of 165°.

**CRISPY CHICKEN BREAST ITEMS**

*Chicken Parmesan, Coconut Chicken, Sesame Chicken, Chicken Tenders, Chicken Stack*

- Uncover container and place in a hot 375° oven for 10-15 minutes.
- Items should be hot to touch with and internal temperature of 165°.

**CORNISH GAME HENS, ROASTED HALF CHICKEN, DRUMSTICKS**

- Place covered item in hot 375° oven for 15-20 minutes.
- Uncover the item, continue cooking for 5-10 minutes to crisp skin. Should be hot to the touch.

**KEBABS/SKEWERS** *Chicken & Vegetable, Beef & Vegetable, Pork Souvlaki, Shrimp Kebobs*

- Place covered item in hot 375° oven for 10-15 minutes.
- Before serving the item should have an internal temperature of 165°, hot to the touch & steamy.

**ROASTED WHOLE TURKEY**

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

**ROAST BONELESS TURKEY BREAST, ROASTED PORK, BABY BACK RIBS, ROASTED LEG OF LAMB, BEEF BRISKET**

- Place tightly wrapped ITEM 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°.

**POTROAST, BBQ PULLED CHICKEN OR PORK, CHILI, ROASTBEEF WITH GRAVY, STEWS**

- Place tightly wrapped item into a 350° oven for 25-35 minutes. Stir halfway through cooking time.
- The dish should be bubbling, steamy and at an internal temperature of 165°.

**SPIRAL CUT HAM WITH HONEY MUSTARD GLAZE**

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

**GRILLED LONDON BROIL, GRILLED BISTRO FILET STEAK**

- Your meat has been cooked to rare - medium rare. Place uncovered in a hot 400° oven for 10 minutes.
- DO NOT overcook or item with become less tender.

**ROASTED BEEF TENDERLOIN**

- Your tenderloin has been cooked to medium rare. Place uncovered in a hot 400° oven for 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.

**GRILLED SALMON, TILIPA, TUNA, COD, SHRIMP SCAMPI**

- Place covered item in hot 350° oven for 15-20 minutes or to an internal temperature of 165°.

**HERB BREAD STUFFING** or **FRUIT AND NUT STUFFING**

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

**SWEET POTATO SOUFFLÉ** or **GLAZED SWEET POTATOES**

- Place tightly sealed product into a hot 350° oven for 20 minutes for small containers or 30 minutes for large containers. Internal temperature should be 165° and steamy prior to serving.

**SENSATIONAL SIDES**

*Mashed Potatoes, Roasted Potatoes, All Rice Sides, All Vegetable Sides*

- Place covered item in a 350°oven for 20 minutes or in a microwave for 3-5 minutes.
- Halfway through cooking time, stir products then reseal for further heating.

**SCALLOPED POTATOES**

- Remove from refrigerator 1 hour prior to heating. Bake covered for 30 minutes in a hot 350° oven.
- Remove lid and heat for another 15-20 minutes until browned & bubbling or internal temperature 165°.

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

- Place item in a microwaveable 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°, 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 before covering & consumed or discarded within 3 days.