

# PUSATERI'S catering.

## reheating instructions

We recommend preheating your oven & using convection settings for consistent temperatures and best results.  
Bring proteins to room temperature before reheating to prevent drying out.

### BREAKFAST

#### WAFFLES

1. Preheat oven to 350°F / 176°C
2. Bake for 7-10 minutes or until hot throughout

#### SAUSAGE & PEAMEAL BACON

1. Preheat oven to 350°F / 176°C
2. Bake for 10-12 minutes or until hot throughout

#### HOMEFRIES

1. Preheat oven to 350°F / 176°C
2. Bake for 10-15 minutes or until hot throughout

#### BACON

1. Preheat oven to 350°F / 176°C
2. Bake for 5-7 minutes or until hot throughout

### APPETIZERS & SIDES

#### HORS D'OEUVRES

1. Preheat oven to 325°F and reheat as follows until sufficiently warm
  - a. Grilled Cheese, Asparagus Tips Wrapped in Prosciutto – 5-10 minutes or hot throughout
  - b. Spring Rolls, Samosas, Mac & Cheese Croquets, Bacon Wrapped Scallops, Rosemary & Garlic Lamb Chops, Crab Cakes, Chicken Satays – 10-15 minutes or hot throughout
  - c. Shrimp – serve at room temperature

#### ROASTED & GRILLED VEGETABLE SIDE DISHES

*Green beans, roasted root vegetables, roasted sweet potatoes & cranberries, heirloom carrots, brussels sprouts, etc.*

1. Preheat oven to 350°F / 176°C
2. Remove lid and plastic film, cover loosely with foil and heat for 20 minutes
3. Remove the foil and heat for an additional 5 minutes

#### POTATO SIDE DISHES

*Brown butter chive mashed potatoes, scalloped potatoes, etc.*

##### oven

1. Preheat oven to 350°F / 176°C
2. Remove lid and plastic film, stir, cover loosely with foil and heat for 20-30 minutes
3. Remove the foil and heat for an additional 5-10 minutes

##### stovetop

Reheat in a large saucepan over medium heat, adding a little milk, soy beverage or broth as necessary to achieve desired consistency. Stir until hot.

#### BAKED FONTINA

1. Preheat oven to 350°F / 176°C
2. Transfer cheese to a parchment paper-lined baking tray. Bake uncovered for 30 minutes until heated throughout. Pastry should be golden brown and flaky

#### BREADS / DINNER ROLLS / FOCACCIA / LATKES

1. Preheat oven to 350°F / 176°C
2. Bake on a sheet pan for 5-10 minutes

#### HOT CROSS BUNS

1. Preheat oven to 350°F / 176°C
2. Wrap buns in tin foil and warm for 5 minutes.
3. Serve with butter

#### QUICHE

1. Preheat oven to 350°F / 176°C
2. Remove lid and bake for 5-10 minutes or until heated through.

#### SOUPS

##### stovetop

Pour in a saucepan and warm over medium heat. Bring to a strong simmer or until the internal temperature reaches 165°F / 74°C. Stir often. Avoid boiling over.

##### microwave

Pour in a microwave-safe bowl and heat soup for 2-3 minutes or until internal temperature reaches 165°F / 74°C; stir halfway through heating. Do not bring to a rolling boil. Let stand 1 minute. Handle carefully as contents may be hot.

#### STUFFING

*Do not heat stuffing inside the cavity of poultry, heat separately to avoid cross-contamination.*

##### oven

1. Preheat oven to 350°F / 176°C
2. Remove the foil lid, heat uncovered for 10-15 minutes or until the internal temperature reaches 165°F / 74°C
3. For crispier stuffing, lay out on a lined baking sheet before heating

##### microwave

Microwave on high for 4 minutes, stir to heat evenly. Return to microwave, uncovered, for an additional 2-3 minutes or until the internal temperature reaches 165°F / 74°C.

#### GRAVIES & SAUCES

*Turkey gravy, beef gravy, red wine-demi glace, port wine jus*

##### stovetop

Pour into a saucepan and heat over low heat, stirring frequently until gravy begins to simmer

##### microwave

Heat sauce for 1-2 minutes or until internal temperature reaches 165°F / 74°C; stir halfway through heating. Do not bring to a rolling boil. Let stand 1 minute. Handle carefully as contents may be hot.

# PUSATERI'S

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## MAINS

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### SLICED TURKEY BREAST ROAST

1. Preheat oven to 350°F / 176°C
2. Reheat covered for 30 minutes. Uncover, baste with pan juices or butter (not provided) and roast for another 15 minutes more or until internal breast temperature reaches 165°F / 74°C

### WHOLE TURKEY

*Your whole turkey has been slow roasted until completely cooked; only requiring you to reheat the bird safely.*

1. Preheat oven to 325°F / 162°C
2. Cover turkey with foil and roast for 1 hour. Uncover, baste the bird with pan juices or butter (not provided) and roast for 1/2 - 1 hour or until internal temperature of the breast reaches 180°F / 82°C
3. Let rest 10 minutes before serving

### ROASTS

*Prime rib roast, beef tenderloin, rack of lamb*

#### oven

1. Preheat oven to 350°F / 176°C
2. Remove foil lid and reheat to reach internal temperature of:
  - medium-rare, 25 minutes to 145°F / 63°C
  - medium, 30 minutes to 160°F / 71°C
  - well-done, 40 minutes to 170°F / 77°C

### BEEF BRISKET

1. Preheat oven to 350°F / 176°C
2. Add 1 L of brisket sauce to the baking pan, bake for 30-35 minutes
3. Remove the foil and heat for an additional 5 minutes or until the internal temperature reaches 160°F / 71°C

### GLAZED SPIRAL HAM

1. Preheat oven to 350°F / 176°C. Cover loosely with foil and heat for 30-40 minutes
2. Remove the foil and heat for an additional 5 minutes or until the internal temperature reaches 160°F / 71°C

### MEAT & VEGETARIAN LASAGNA

1. Preheat oven to 350°F / 176°C
2. Remove the lid. Reheat 20-30 minutes or until the internal temperature reaches 165°F / 74°C

### WALNUT/FARRO & MUSHROOM WELLINGTON

1. Preheat oven to 375°F / 190°C
2. Remove lid and bake for 25 minutes or until internal temperature reads 165°F / 74°C

### TOURTIERE / CHICKEN POT PIE / TURKEY POT PIE

1. Preheat oven to 350°F / 176°C
2. Remove the lid. Bake on a sheet pan for 15-20 minutes or until the internal temperature reaches 165°F / 74°C

### SALMON / SEA BASS / BLACK COD

1. Preheat oven to 350°F / 176°C
2. Remove the lid. Reheat 15-20 minutes or until the internal temperature reaches 158°F / 70°C

### CORNISH HENS / CHICKEN SUPREMES

1. Preheat oven to 350°F / 176°C
2. Remove the lid. Reheat 15-25 minutes or until the internal temperature reaches 165°F / 74°C

### KID'S MENU

1. Preheat oven to 350°F and reheat until sufficiently warm
  - a. Chicken Fingers – 15-20 minutes or hot throughout
  - b. French Fries – 5-10 minutes or hot throughout
  - c. Pizza – remove packaging and place directly on the oven rack, bake for 12-15 minutes, until the cheese bubbles

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## DESSERT

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### STICKY TOFFEE PUDDING

1. Heat toffee sauce in a pot over low heat until warm, stir often
2. Microwave the cake for 60-90 seconds until warm to the touch
3. Poke a few small holes on the top of the cake with a toothpick or a fork
4. Serve the cake on warm plates with sauce drizzled over the top, add vanilla ice cream for an extra decadent touch (not included)

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## DELICACIES

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### CAVIAR

Keep cold by storing the tin on top of crushed ice between 0°C - 2°C. Consume immediately upon opening the tin. Remaining caviar should be stored in its original tin and covered with plastic wrap. Gently press the plastic wrap down over the caviar to remove air pockets and store in the refrigerator surrounded by crushed ice. Consume within 3 days of opening.

### FRESH TRUFFLES

Keep the truffle refrigerated between 4-5°C, dry, and wrapped in a white unscented paper towel inside a ventilated plastic container. Alternatively, wrap the truffle in paper towel and store it in Arborio or Carneroli rice to create scented rice for risotto. When properly maintained the truffle will preserve its unique taste, texture and aroma, and will remain healthy for 3-5 days after purchase.

Truffles are best consumed raw. Shave them very finely on your favourite dish with a truffle shaver or mandoline.