

PUSATERI'S catering.

reheating instructions for seasonal menus

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.

FATHER'S DAY & SUMMER BBQ

BBQ PORK BACK RIBS

1. Preheat oven to 325°F
2. Bake uncovered for 20-25 minutes until hot throughout; or heat on the off-side of a medium-heat grill until hot through until the internal temperature reaches 165°F / 74°C

ROASTED CHICKEN

1. Preheat oven to 325°F
2. Bake covered for 25-30 minutes, remove cover and bake for an additional 8-10 minutes to crisp skin; or heat on the off-side of a medium-heat grill until hot throughout until the internal temperature reaches 165°F / 74°C

JUMBO SHRIMP

1. Preheat oven to 325°F
2. Bake for 8-10 minutes or heat on the off-side of a medium-heat grill until hot throughout until the internal temperature reaches 165°F / 74°C
3. Serve with dill dip

BEEF TENDERLOIN MEDALLIONS

1. Preheat oven to 350°F
2. Remove lid and reheat, probing with a meat thermometer, to reach internal temperature of:
 - medium-rare, approx. 5-7 minutes to 130°F / 54°C
 - medium, approx. 7-9 minutes to 140°F / 60°C
 - medium-well, approx. 9-12 minutes to 150°F / 65°C

BAKED BEANS

1. Transfer to a small sauce pot and reheat on the stovetop for 3-4 minutes until hot, stirring occasionally

BAKED POTATO

1. Preheat oven to 325°F
2. Remove lid and bake uncovered for 18-20 minutes until hot throughout

Cooking times may vary by oven. An accurate probe thermometer should be used to check the internal temperature of cooked and reheated foods for at least 15 seconds. For the most accurate probe reading place the point of a clean thermometer into the thickest part of the protein, pie, stew etc. It is advisable to probe more than one area. Do not place probe against bones or food containers.