

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

HORS D'OEUVRES

MEXICAN STREET CORN FRITTERS

Preheat oven to 325°F, reheat until sufficiently warm, 5-10 minutes or hot throughout. Add avocado crema to a small side dipping bowl.

NASHVILLE CHICKEN SLIDERS

Preheat oven to 325°F, reheat chicken until sufficiently warm, 10-15 minutes or hot throughout. To assemble, drizzle hot chicken with sauce and top with coleslaw and pickle.

GRILLED CHEESE

Preheat oven to 325°F, reheat for 5-10 minutes or hot throughout.

BEEF BRISKET SLIDERS

Preheat oven to 325°F, reheat burgers for 10-15 minutes or hot throughout. To assemble, spread ketchup on the inside of the bun and top burger with cheese and crispy onions.

MINI LOBSTER ROLLS

Preheat oven to 325°F, reheat bread for 2-3 minutes until warm. Place 1 Tbsp lobster salad inside bread roll, then 1 Tsp compressed apple on top.

GRILLED MISO SESAME SHRIMP

Preheat oven to 325°F, reheat 5-10 minutes or hot throughout. Add yuzu aioli to a small side dipping bowl.

serving instructions

DELICACIES

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 Carnaroli 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.

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.

PUSATERI'S catering.

reheating instructions for holiday 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.

APPETIZERS & SIDE DISHES

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

Mashed potatoes, scalloped potatoes, sweet potato kugel, 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 & BRIE

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

BAKED CHEESE DIP

1. Preheat oven to 375°F / 190°C
2. Bake uncovered for 20-25 minutes until heated throughout, serve with flatbread

PILAF GRAIN SALAD

1. Preheat oven to 325°F / 163°C
2. Bake uncovered for 10-15 minutes until heated throughout

POTATO LATKES

1. Preheat oven to 350°F / 176°C
2. Remove lid and warm for 8-10 minutes, for crispier latkes remove from foil pan and spread out on a baking tray before heating

QUICHE / FRITTATA

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

BREADS, BUNS & DINNER ROLLS

1. Preheat oven to 350°F / 176°C
2. Bake on a sheet pan for 5-10 minutes
3. Serve with butter (optional)

SOUPS

note; for Onion Soup, top heated soup with croutons & cheese, allow to rest before serving

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.

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.

PUSATERI'S

MAINS

We recommend to remove proteins from the refrigerator at least 1 hour prior to reheating to avoid drying.

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 ROASTED TURKEY

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

Beef tenderloin, rack of lamb, prime rib roast

1. Preheat oven to 350°F / 176°C
2. Remove roast from the fridge at least 30 minutes before heating to come up to room temperature.
3. Remove foil lid and reheat, probing with a meat thermometer, to reach internal temperature of:
 - medium-rare, approx. 25 minutes to 130°F / 54°C
 - medium, approx. 30 minutes to 140°F / 60°C
 - medium-well, approx. 35 minutes to 150°F / 65°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 / 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

INDIVIDUAL TARTS & PIES

1. Preheat oven to 350°F / 176°C
2. Bake on a sheet pan for 10-15 minutes or until warm throughout

SWEET POTATO COTTAGE PIE

1. Preheat oven to 350°F / 176°C
2. Bake on a sheet pan for 10-15 minutes or until warm throughout

CHICKEN FINGERS

1. Preheat oven to 350°F / 176°C
2. Heat uncovered for 15 -20 minutes until internal temperature reaches 165°F / 74°C

DESSERT

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)

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.