

# HEATING INSTRUCTIONS

PREHEAT OVEN TO 325 DEGREES

PLEASE MAKE SURE FOOD IS AT ROOM TEMPERATURE BEFORE YOU PUT THE ITEMS IN THE OVEN.

PLEASE REMOVE PLASTIC COVER AND COVER WITH FOIL PRIOR TO HEATING

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PULLED CHIPOTLE SHORT RIBS, CRAB DIP, SPINACH ARTICHOKE DIP, QUICHE, CHICKEN TENDERS

PUT IN 325 DEGREE PREHEATED OVEN COVERED WITH FOIL FOR 35-40 MINUTES STIR OCCASIONALLY

STARCHES: MEXICAN RICE, TOMATO ORZO, SAFFRON RICE

PUT IN 325 DEGREE PREHEATED OVEN COVERED WITH FOIL FOR 20-35 MINUTES

MEXICAN RICE AND ORZO: PUT IN PREHEATED OVEN, COVERED WITH FOIL FOR 20-35 MINUTES, STIR HALF WAY THROUGH COOKING PROCESS

MASHED POTATOES: HEAT COVERED IN 325 DEGREE OVEN COVERED FOR 30-45 MINUTES

STIR MASHED POTATOES HALF WAY THROUGH COOKING PROCESS

CORN PUDDING: HEAT IN 325 DEGREE OVEN COVERED IN FOIL FOR 35-40 MINUTES REMOVE FOIL FOR THE LAST 10 MINUTES IN OVEN

SNAP PEAS AND BABY CARROTS, ASPARAGUS AND SPINACH, MIXED VEGETABLES, GREEN BEANS

HEAT IN 325 DEGREE OVEN FOR 20-30 MINUTES COVERED IN FOIL

MISO GLAZED EGGPLANT, SWEET & SOUR TOFU

HEAT IN 325 DEGREE OVEN FOR 30-40 MINUTES

SOUPS & SAUCES

POUR SAUCE INTO SMALL POT BRING TO SIMMER, STIRRING OCCASIONALLY



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