

HEATING INSTRUCTIONS

We hope you enjoy your meal prepared by Katherine's! These cooking instructions are for non-convection ovens. If using a convection oven reduce temperature by 25-degrees and cook on low fan. Please note that everything is fully cooked, you are simply re-heating it. Heating times may vary based on your oven and how many items are you heating at once. Feel free to transfer to a microwave safe container and heat in your microwave until warmed. Thank you for choosing Katherine's Catering. Enjoy!!

ENTREÉS

Hoisin Glazed Salmon • Cover and bake in 325-degree oven for 20 minutes or until hot.

Lemon Chicken • Cover and bake in 325-degree oven for 30 minutes or until hot.

OR Place in non-stick sauce pan on stovetop, warm over medium heat, stirring frequently until hot.

Marinated Flank Steak • Cover and bake in 325-degree oven for 20 minutes or until hot.

Pulled Pork • Cover and bake in 325-degree oven for 25 minutes or until hot.

OR Place in non-stick sauce pan on stovetop, warm over medium heat, stirring frequently until hot.

Southwestern Grilled Zucchini Boats • Uncover and bake in 325-degree oven for 20 minutes or until hot. Remove from oven and garnish with Pico de Gallo and cilantro lime vinaigrette.

Vegetable Stir Fry "Kit" • Warm rice in separate pan. Coat non-stick pan with oil over medium heat. When pan is hot, add vegetables and stir fry 2-3 minutes then add the stir fry sauce and warmed rice, cooking until hot.

Stir Fry Chicken • Follow the Stir Fry "Kit" instructions and add chicken in pan with vegetables. Continue following Stir Fry "Kit" instructions to completion.

Stir Fry Beef • Follow the Stir Fry "Kit" instructions and add beef in pan with vegetables. Continue following Stir Fry "Kit" instructions to completion.

ACCOMPANIMENTS

Bistro Vegetables • Cover and bake in 325-degree oven for 15 minutes or until hot.

Four Cheese Macaroni • Cover and bake in 325-degree oven for 20 minutes, then uncover and bake for 10 minutes or until hot.

Roasted Yukon Potatoes • Uncover and bake in 350-degree oven for 20 minutes or until hot.

KATHERINE'S FAVORITES OUTDOOR CELEBRATIONS MENU

HEATING INSTRUCTIONS

We hope you enjoy your meal prepared by Katherine's! These cooking instructions are for non-convection ovens. If using a convection oven reduce temperature by 25-degrees and cook on low fan. Please note that everything is fully cooked, you are simply re-heating it. Heating times may vary based on your oven and how many items are you heating at once. Feel free to transfer to a microwave safe container and heat in your microwave until warmed. Thank you for choosing Katherine's Catering.

Crispy Fried Chicken Pieces • *Uncover and bake in 350-degree oven for 20 to 25 minutes or until hot.*

Pulled Pork • *Cover and bake in 325-degree oven for 25 minutes or until hot.
OR Place in non-stick sauce pan on stovetop, warm over medium heat, stirring frequently until hot.*

Southwestern Grilled Zucchini Boats • *Uncover and bake in 325-degree oven for 20 minutes or until hot. Remove from oven and garnish with Pico de Gallo and cilantro lime vinaigrette.*

Four Cheese Macaroni • *Cover and bake in 325-degree oven for 20 minutes, then uncover and bake for 10 minutes or until hot.*

Roasted Yukon Potatoes • *Uncover and bake in 350-degree oven for 20 minutes or until hot.*

ENJOY!!

