

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

Apple Bourbon Meatballs • Cover and bake in 325-degree oven for 20 minutes or until internal temperature reaches 165 degrees.

OR Place in nonstick saucepan on stovetop, warm over medium heat, stirring frequently until internal temperature reaches 165 degrees.

Artichoke Crusted Salmon • Cover and bake in 325-degree oven for 20 minutes or until internal temperature reaches 145 degrees.

Chicken Forester • Cover and bake in 325-degree oven for 30 minutes or until chicken reaches an internal temperature of 165 degrees.

Herb Roasted Pork Tenderloin • Cover and bake in 325-degree oven for 30 minutes, or until pork reaches an internal temperature of 165 degrees.

Homestyle Goulash • Place in non-stick saucepan on stovetop, warm over medium heat, stirring frequently until internal temperature reaches 165 degrees.

OR Cover and bake in 325-degree oven for 30 minutes or until internal temperature reaches 165 degrees.

Orange Glazed Boneless Chicken Thighs • Uncover and bake in 325-degree oven for 25 minutes or until chicken reaches an internal temperature of 165 degrees.

Roasted Turmeric Cauliflower • Cover and bake in 325-degree oven for 20 minutes or until internal temperature reaches 145 degrees. Drizzle with chimichurri sauce after plating.

Tortellini St. Tropez • Cover and bake in 325-degree oven for 30 minutes stirring occasionally until internal temperature reaches 145 degrees.

ACCOMPANIMENTS

Bistro Vegetables • Cover and bake in 325-degree oven for 15 minutes until internal temperature reaches 145 degrees.

Cinnamon Roasted Butternut Squash • Uncover and bake in 325-degree oven for 20 minutes until internal temperature reaches 145 degrees.

Herb Roasted Redskin Potatoes • Uncover and bake in 325-degree oven for 20 minutes until internal temperature reaches 145 degrees.

Honey Glazed Carrots • Cover and bake in 325-degree oven for 15 minutes until internal temperature reaches 145 degrees.

OR Place in nonstick saucepan on stovetop, warm over medium heat, stirring frequently until internal temperature reaches 165 degrees.

Mashed Potatoes • Cover and bake in 325-degree oven for 20 minutes or until internal temperature reaches 145 degrees.

OR Place in nonstick saucepan on stovetop, warm over medium heat, stirring frequently until internal temperature reaches 145 degrees.

Wild Rice Pilaf • Place in nonstick saucepan on stovetop, warm over medium/low heat, covered, stirring frequently until internal temperature reaches 145 degrees.

SOUPS

Chicken Orzo Soup • Place in nonstick saucepan on stovetop, warm over medium heat, stirring frequently until internal temperature reaches 145 degrees.

Vegan Three Bean Chili • Place in nonstick saucepan on stovetop, warm over medium heat, stirring frequently until internal temperature reaches 145 degrees.

SEASONAL LUNCH AND DINNER PACKAGES

Basil Stuffed Redskin Potatoes • Uncover and bake in 325-degree oven for 20 minutes or until internal temperature reaches 145 degrees.

Basmati Rice • Place in nonstick saucepan on stovetop, warm over medium/low heat, covered, stirring frequently until internal temperature reaches 145 degrees.

Buffalo Chicken Spring Rolls • Uncover and bake in 325-degree oven for 20 minutes or until internal temperature reaches 165 degrees.

Lemongrass Beef Satays • Cover and bake in 325-degree oven for 20 minutes or until internal temperature reaches 145 degrees.

Pigs in a Blanket • Uncover and bake in 325-degree oven for 15 minutes or until internal temperature reaches 165 degrees.

Spinach Artichoke Dip • Place in non-stick saucepan on stovetop, warm over medium heat, stirring frequently until hot.

OR Cover and bake in 325-degree oven for 20 minutes or until hot.

Vegan Buffalo Cauliflower Dip • Place in non-stick saucepan on stovetop, warm over medium heat, stirring frequently until hot.

OR Cover and bake in 325-degree oven for 20 minutes or until hot.

Vegetable Potstickers • Uncover and bake in 325-degree oven for 20 minutes or until hot.

OR place in a nonstick skillet over medium heat, cover, and steam for about 5 minutes. Remove lid, add 1 teaspoon of oil, fry until each side is golden brown.

ENJOY!
