



# Heating Instructions

**PLEASE NOTE**

- \*Every Oven is Different
- \*Heating Times May Vary
- \*Caution Corners of Lids are Sharp

**TO CREATE A DOUBLE BOILER**

Add 1/4 Cup of Water to the Empty Pan,  
Place the Pan with the Food Inside the Pan  
with Water. (Refill Water If Needed)

ITEM	TEMP °f	TIME	NOTES
<b>APPETIZERS</b>			
Spanakopita	400°f	20 min.	
Artichoke Fritti	400°f	20 min.	
Jalapeno Jack Quesadilla	400°f	10 min.	
Italian Quesadillas	400°f	10 min.	
Sicilian Pizza Squares	400°f	20 min.	
Vegetable Spring Rolls	400°f	25 min.	
All Stuffed Mushrooms	400°f	30 min.	
Mini Deep Dish Pizzettes	400°f	20 min.	
Mini Potato Skins	400°f	20 min.	
Petite Herb Potato Pancake	400°f	20 min.	
Moroccan Stuffed Dates	400°f	20 min.	
Andouille Sausage Rumaki	400°f	20 min.	
Beef Wellington Bites	400°f	20 min.	
Crispy Chicken Wings	400°f	30 min.	
Lump Crab Cakes	400°f	20 min.	
Gorgonzola Garlic Bread	400°f	10 min.	
Calzones	400°f	20 min.	
Crispy Risotto Balls	400°f	20 min.	
Sweet and Spicy Meatballs	400°f	30 min.	
Baked Brie	400°f	20 min.	
<b>BREAD</b>			
Garlic and Focaccia Bread	400°f	15-20 min.	
Assorted Dinner Rolls	400°f	10 min.	
<b>SIDES</b>			
Butter Mashed Potatoes	400°f	45 min.	Double Boiler
Eggplant Parmesan	400°f	60-65 min.	Double Boiler
Oven Roasted Potatoes Vesuvio	400°f	45 min.	Double Boiler
Twice Baked Potatoes	400°f	35 min.	Double Boiler
Homemade Scalloped Potatoes	400°f	60 min.	Double Boiler
Whipped Sweet Potatoes	400°f	45 min.	Double Boiler
Sage Sausage Bread Stuffing	400°f	60 min.	Double Boiler, Remove Lid for the last 15 mins
Asparagus Dejonghe	400°f	30 min.	
Green Beans With Oven Roasted Tomato	400°f	30 min.	Add Crispy Onions in for the last 5 mins (Remove Lid)
Honey Orange Glazed Carrots	400°f	30 min.	



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<b>PASTA</b>			
ALL Lasagna	400°f	60 min.	Double Boiler
Penne Pomodoro & Cavatappi	400°f	60 min.	Double Boiler
Cheese Ravioli or Tortellini	400°f	40 min.	Double Boiler
Ziti Romano	400°f	45 min.	Double Boiler
Tortellini Primavera	400°f	45 min.	Double Boiler
Triple Mac & Cheese	400°f	60 min.	Double Boiler
<b>ENTRÉE- MEAT</b>			
Tommy R's Famous Meatballs	400°f	30 min.	
Italian Sausage Pomodoro	400°f	40 min.	
Italian Beef	400°f	35 min.	
Italian Sausage With Peppers	400°f	40 min.	
Beef Tenderloin	400°f	30-35 min.	
Pork Tenderloin	400°f	35 min.	
½ Spiral Honey Glazed Ham	400°f	45-60 Min	
<b>ENTRÉE-POULTRY</b>			
Chicken Vesuvio	400°f	30 min.	
Chicken Limone	400°f	30 min.	
Herb Encrusted Chicken Ditos	400°f	35 min.	
Callaloo Chicken Breast	400°f	35 min.	
Chicken Nikki	400°f	35 min.	
Chicken Saltimbocca	400°f	30 min.	
Coq Au Vin	400°f	30 min.	
Chicken Roulade	400°f	30 min.	
Whole Roasted Tom Turkey Broken Down Large and Medium	400°f	25-35 min.	
<b>SAUCES</b>			
All Sauces			Heat Gently on Stove Top in Sauce Pan
<b>BREAKFAST OR BRUNCH</b>			
Breakfast Sausage and Bacon Rumaki	400°f	15 minutes	
French Toast	400°f	20 minutes	
Sweet Potato/Yukon Gold Hash	400°f	25 minutes	
<b>DESSERTS</b>			
Apple Crumble	400°f	40 minutes	Double Boiler, Remove Lid last 15 mins
Cinnamon Bread Pudding	400°f	40 minutes	Double Boiler, Remove Lid last 15 mins
<b>KID'S CORNER</b>			
Chicken Fingers	400°f	30 minutes	
Macaroni & Cheese	400°f	30 minutes	