

Appetizers

Stuffed Mushrooms - Place uncovered into 350 degree oven for 10-15 minutes

Spring Quiche/Quiche/Pizza Rustica Pie- Remove from container and place in 350 degree oven for 15-20 minutes

Pizza Rustica Half & Full Tray - Remove lid and plastic, put lid back on and place in 350 degree oven for 50-60 minutes

Wings/Boneless Wings - Remove lid and plastic and place in 350 degree oven for 20-25 minutes

Chicken Tenders/Cordon Bleu - Remove lid and plastic and place in 350 degree oven for 20-25 minutes

Mini Potato Croquettes - Remove lid and plastic and place in 350 degree oven for 20-25 minutes

Mini Spanakopita/Quiche - Remove lid and plastic and place in 350 degree oven for 15-20 minutes

Fried Ravioli - Remove lid and plastic and place in 350 degree oven for 15-20 minutes

Rice/Risotto Balls - Remove lid and plastic and place in 350 degree oven for 20-25 minutes

Dumplings - Remove lid and plastic and place in 350 degree oven for 15-20 minutes

Mozzarella Sticks/Vegetable Spring Rolls - Remove lid and plastic and place in 350 degree oven for 20-25 minutes

Italian Cocktail Meatballs - Remove lid and plastic, put lid back on and place in 350 degree oven for 30-35 minutes

Chicken/Veal Entrees

Chicken-Veal Parmesan/Francaise/Marsala/Picatta/Sorrentino - Remove lid and plastic, put lid back on and place in 350 degree oven for 30-40 minutes

Chicken Florentine/Scarpariello - Remove lid and plastic, put lid back on and place in 350 degree oven for 30 - 40 minutes

Chicken Paillard/Italian Breaded Chicken - Remove lid and plastic, put lid back on and place in 350 degree oven for 25 - 30 minutes

Grilled Chicken Entrees - Remove lid and plastic, put lid back on and place in 350 degree oven for 25 - 30 minutes

Eggplant Entrees

Eggplant Parmesan/Rollatini/Sicilian - Remove lid and plastic, put lid back on and place in 350 degree oven for 50 - 60 minutes. Remove cover for last 10 minutes

Meatballs

Italian/Chicken/Turkey Meatballs - Remove lid and plastic, put

lid back on and place in 350 degree oven for 35 - 45 minutes

Eggplant Meatballs - Remove lid and plastic, put lid back on and place in 350 degree oven for 30 - 35 minutes

Lasagnas

Italian Meat/Cheese/Vegetable Lasagna - Remove lid and plastic, put lid back on and place in 350 degree oven for 50-60 minutes. Remove lid for the last 10 minutes

Pastas

Penne alla Vodka/Pasta Pesto - Remove lid and plastic, put lid back on and place in 350 degree oven for 30-35 minutes

Baked Ziti/Mac & Cheese - Remove lid and plastic, put lid back on and place in 350 degree oven for 40-45 minutes. Remove lid for the last 10 minutes.

Bowtie Primavera/Farfalle, Peas, Pancetta - Remove lid and plastic, put lid back on and place in 350 degree oven for 25 - 30 minutes

Rigatoni Broccoli Rabe & SDT/Bolognese - Remove lid and plastic, put lid back on and place in 350 degree oven for 25 - 30 minutes

Orecchiette Broccoli Rabe & Sausage/Penne Filetto di Pomodoro - Remove lid and plastic, put lid back on and place in 350 degree oven for 25 - 30 minutes

Ravioli/Manicotti/Stuffed Shells/Stuffed Gnocchi - Remove lid and plastic, put lid back on and place in 350 degree oven for 25-35 minutes

Linguini w/Clam Sauce/Past Alla Mare - Remove lid and plastic, put lid back on and place in 350 degree oven for 20-25 minutes

Beef/Steak Entrees

Rib Roast - For Full Rib Roast: Preheat oven to 300 °F. Heat uncovered for one hour and twenty minutes or until desired temperature is achieved. For Half Rib Roast: Preheat oven to 300 °F. Heat uncovered for 45 minutes for the rib roast or until desired temperature is achieved. (Medium Rare 125 °F, Medium 135 °F, Medium Well 145 °F) For both sizes remove from oven and let stand 10 minutes before slicing

Roast Beef w/ Gravy - Remove lid and plastic, put lid back on and place in 350 degree oven for 30-35 minutes

Skirt Steaks - Remove lid and plastic, put lid back on and place in 350 degree oven for 25-30 minutes

Steak Pizzaiola/Peppers & Onions - Remove lid and plastic, put lid back on and place in 350 degree oven for 25-30 minutes

Beef Bourguignon - Remove lid and plastic, put lid back on and place in 350 degree oven for 35-40 minutes

Sunday Gravy - Remove lid and plastic, put lid back on and place in 350 degree oven for 30-35 minutes

Pork/Lamb

Stuffed Pork Loin/Leg of Lamb - Remove lid and plastic, put lid back on and place in 350 degree oven for 25-30 minutes

Sausage w Peppers/Broccoli Rabe - Remove lid and plastic, put lid back on and place in 350 degree oven for 25-30 minutes

Glazed Spiral Ham - Remove foil and plastic, put foil back on and place in 350 degree oven for 50-60 minutes. Remove foil for the last 10 minutes

Pulled Pork - Remove lid and plastic, put lid back on and place in 350 degree oven for 40-45 minutes

St. Louis/Baby Back Ribs - Remove lid and plastic, put lid back on and place in 350 degree oven for 20-25 minutes

Turkey Breast/Whole

Whole Turkeys - Place covered turkey into 275° with one cup of water or chicken stock in the tray.

Remove foil and turn oven up to 350° for an additional 15-20 minutes to crisp the skin.

Small (10-12lbs) 60min in oven

Medium (16-18lbs) 90min in oven

Large (20-22lbs) 120min in oven

Sliced Turkey Breast w/ Gravy - Remove lid and plastic, put lid back on and place in 350 degree oven for 35-40 minutes

Stuffing

Traditional/Sausage/Apple Cornbread - Remove lid and plastic, put lid back on and place in 350 degree oven for 45-50 minutes

Potatoes/Rice

Mashed/Roasted Garlic Mashed/Sweet Potatoes/Candied Yams - Remove lid and plastic, put lid back on and place in 350 degree oven for 40-45 minutes

Roasted Potato (Red/Yukon Gold/Yams) - Remove lid and plastic, put lid back on and place in 350 degree oven for 25-30 minutes

Rice Pilaf/Wild Rice - Remove lid and plastic, put lid back on and place in 350 degree oven for 25-30 minutes

Vegetables

Steamed/Sautéed/Grilled/Roasted Vegetables - Remove lid and plastic, put lid back on and place in 350 degree oven for 20-25 minutes

String Beans/Burnt Broccoli/Asparagus - Remove lid and plastic, put lid back on and place in 350 degree oven for 15-20 minutes

Fried/Root Vegetables/ Hot Honey Carrots - Remove lid and plastic, put lid back on and place in 350 degree oven for 20-25 minutes

Broccoli Rabe/Roasted Brussel Sprouts - Remove lid and plastic,

put lid back on and place in 350 degree oven for 20-25 minutes

Seafood

Baked/Casino/ Oreganatta Clams - Remove lid and plastic and place in 375 degree oven for 18-20 minutes

Mini/Jumbo Crab Cakes - Remove lid and plastic and place in 375 degree oven for 12-15 minutes

Flounder Francaise/Stuffed/ Stuffed Calamari - Remove lid and plastic and place in 375 degree oven for 15-18 minutes

Feast of the 7 Fishes - Remove lid and plastic, put lid back on and place in 375 degree oven for 15-20 minutes

Fried Calamari/Shrimp/Scallops/Clams/Flounder - Remove lid and plastic and place in 375 degree oven for 12-15 minutes

Loyster Tail Stuffed/Wine Sauce - Remove lid and plastic, put lid back on and place in 350 degree oven for 10-12 minutes

Coconut Shrimp/Bacon Wrapped Scallops - Remove lid and plastic and place in 350 degree oven for 10-12 minutes

Seafood Stuffed Mushrooms/Bay Scallops Scampi - Remove lid and plastic and place in 375 degree oven for 15-18 minutes

Mussels Marinara/Garlic & Oil - Remove lid and plastic, put lid back on and place in 375 degree oven for 15-18 minutes

Shrimp Francaise - Remove lid and plastic and place in 375 degree oven for 15-18 minutes

Shrimp Oreganatta/Scampi/Stuffed - Remove lid and plastic and place in 375 degree oven for 15-18 minutes

Zuppa Di Pesce Marinara/Wine Sauce - Remove lid and plastic, put lid back on and place in 375 degree oven for 15-18 minutes

Salmon Lemon Dill/Bruschetta/Poached - Remove lid and plastic, put lid back and place in 350 degree oven for 18-20 minutes

All food should reach an internal temperature of at least 165 degrees for 15 seconds

Before placing your order, please inform your catering representative if a person in your party has a food allergy.



Catering Website
UNCLEG.COM/CATERING