

Mother's Day Heating Instructions

Appetizer

Italian Stuffed Mushrooms

Place uncovered into a 350° oven for 20-25 minutes **Quiche Lorraine/Spring Quiche**

Place covered into a 300° oven for 25-30 minutes **Quiche Triangles**

Place covered into a 350° oven for 35-40 minutes

Spaghetti Pie

Place covered into a 300° oven for 25-30 minutes

Baked Clams

Place uncovered into a 350° oven for 10-15 minutes

Mini Crab Cakes

Place uncovered into a 350° oven for 10-15 minutes

Hot Antipasto

Place uncovered into a 350° oven for 25-30 minutes

Traditional/Sicilian Rice Balls

Place uncovered into a 350° oven for 25-30 minutes

Potato Croquettes

Place uncovered into a 350° oven for 25-30 minutes

Crab Cakes

Place uncovered into a 350° oven for 25-30 minutes

Clams Casino

Place uncovered into a 350° oven for 25-30 minutes

Pizza Rustica 1/2 Tray

Place covered into a 350° oven for 35-40 minutes

Pizza Rustica Pie

Place covered into a 350° oven for 15-20 minutes

Pasta

Penne Alla Vodka

Place covered into a 350° oven for 20-25 minutes **Baked Ziti**

Place covered into a 350° oven for 35-40 minutes

Baked Cheese Manicotti

Place covered into a 350° oven for 20-25 minutes

Meat/Cheese Lasagna

Place covered into a 300° oven for 35-40 minutes

Stuffed Shells

Place covered into a 350° oven for 20-25 minutes

Rigatoni Florentine

Place covered into a 350° oven for 25-30 minutes

Spinach Artichoke Lasagna

Place covered into a 350° oven for 50-60 minutes

Asparagus & Pea Risotto

Place uncovered into a 350° oven for 35-40 minutes





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Entrees

Grilled Spring Lamb Chops

Place uncovered into a 350° oven for 15-20 minutes

Sausage & Peppers

Place covered into a 350° oven for 35-40 minutes

Italian Meatballs

Place uncovered into a 350° oven for 35-40 minutes

Chicken Francese/Marsala/Parmesan/Rollatini

Place covered into a 350° oven for 30-35 minutes

Shrimp Francese/Scampi

Place covered into a 350° oven for 15-20 minutes

Stuffed Shrimp

Place uncovered into a 350° oven for 20-25 minutes

Eggplant Parmesan

Place covered into a 350° oven for 35-40 minutes

Eggplant Rollatini

Place covered into a 350° oven for 30-35 minutes

Steak Pizzaiola

Place covered into a 350° oven for 35-40 minutes

Roast Beef Au Jus

Place covered into a 350° oven for 20-25 minutes

Glazed Spiral Ham

Place covered into a 350° oven for 55-60 minutes

Boneless Stuffed Leg of Lamb

Place covered into a 350° oven for 35-40 minutes

Boneless Stuffed Pork Loin

Place covered into a 350° oven for 35-40 minutes

Grilled Double Cut Lamb Chops

Place uncovered into a 350° oven for 10-15 minutes for medium-rare, 15-20 minutes for medium, 20-25 minutes for medium-well

Rib Roast

Place uncovered into a 300° oven for 80 minutes (Full Roast) or 45 minutes (1/2 Roast). 125° internal temp for medium-rare, 135° internal temp for medium, 145° internal temp for medium-well.

Vegetable & Potato

Nonna's Broccoli Rabe

Place uncovered into a 350° oven for 20-25 minutes

Lemon Roasted Cauliflower and Broccoli

Place uncovered into a 350° oven for 20-25 minutes

Artichoke Oreganata

Place uncovered into a 350° oven for 25-30 minutes

Roasted Vegetables

Place covered into a 350° oven for 25-30 minutes

Hot Honey Carrots

Place covered into a 350° oven for 15-20 minutes

String Bean Almondine

Place covered into a 350° oven for 15-20 minutes

Garlic/Regular Mashed Potatoes/Roasted Potatoes

Place covered into a 350° oven for 35-40 minutes