

## 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/Pasta 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

**Lobster 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  
[CATERING.UNCLEG.COM](http://CATERING.UNCLEG.COM)