



Heating Instructions for Cold - Pick up Buffet Orders

Buffet Appetizers

Garlic Bread - Garlic Bread Parmigiana

Bake at 350 uncovered for 5 minutes

Small & Large Meatballs - Italian Sausages

Bake at 350 covered for 30-35 minutes

Baked Stuff Mushrooms - Buffalo Chicken Wings (Mild) - Chicken Tenders - Boneless Buffalo Tenders

Place on cookie sheet uncovered and bake at 350 for 15-18 minutes

Sauces

Meat Sauce - Tomato Sauce - Marinara Sauce

Heat on Stove top at medium temperature stirring occasionally

Buffet House Specialties

Toasted Ravioli - Place on cookie sheet uncovered at 350 for 15-18 minutes

Chicken Cutlet Parmigiana - Bake at 350 covered for 25-30 minutes, remove cover last 10 minutes

Cheese Ravioli - Place 1/4 cup of water around edges of pan to keep moist, cover and bake at 350 for 30-35 minutes

Penne in Meat Sauce - Bake at 350 covered for 30 minutes stirring occasionally

Manicotta - Place 1/4 cup of water around edges of pan to keep moist, cover and bake at 350 for 30-35 minutes

Baked Lasagna - Place 1/4 cup of water around edges of pan to keep moist, cover and bake at 350 for 30-35 minutes

Baked Stuff Shells - Place 1/4 cup of water around edges of pan to keep moist, cover and bake at 350 for 30-35 minutes

Eggplant Parmigiana - Bake at 350 covered for 30-35 minutes-remove cover last 10 minutes

Eggplant Milano - Bake at 350 covered for 25-30 minutes

Sauté Chicken, Penne & Broccoli - Bake at 350 covered for 30-35 minutes stirring occasionally

Chicken Penne Broccoli Alfredo - Bake at 350 covered for 30-35 minutes stirring occasionally

Chicken Supreme - Bake at 350 covered for 25-30 minutes, remove cover last 10 minutes

Chicken Cacciatore - Bake at 350 covered for 25-30 minutes, stirring occasionally

Veal Cutlet Parmigiana - Bake at 350 covered for 20-25 minutes, remove cover last 10 minutes

Marinated Sirloin Tips - Bake at 350 uncovered for 10-12 minutes

Turkey Tips - Bake at 350 uncovered for 10-12 minutes

Grilled Marinated Chicken - Bake at 350 covered for 25-30 minutes

Grilled Chicken Teriyaki - Bake at 350 covered for 25-30 minutes

Broiled Haddock - Bake at 350 covered for 10-12 minutes

Sausage Abruzzi - Bake at 350 covered for 30-35 minutes stirring occasionally

Baked Macaroni & Cheese - Bake at 350 covered for 30-35 minutes, remove cover last 10 minutes

Sausage, Peppers and Onions - Bake at 350 covered for 20-25 minutes, remove cover last 5 minutes

Sides

Grilled Mixed Vegetables - Fresh Vegetable of the Day - Rice Florentine

Bake at 350 covered for 10-15 minutes

Oven Roasted Potatoes - Mashed Potatoes

Bake at 350 covered for 15-20 minutes