

## **The Grand Pizza - Takeout Catering**

### **Heating instructions**

#### **Lasagna**

#### **Hot Dish**

Allow to be at room temperature for 1 hour before heating.

Preheat oven to 350 degrees.

"Tent" the foil/paper cover.

Bake on a middle shelf in a 350 degree oven for about 35 - 45 minutes.

Remove foil/paper and continue to bake until 165 degrees.

Allow to rest for 5 to 10 minutes before serving.

#### **Beef Au Jus**

#### **Roast Turkey**

#### **Glazed Ham**

#### **Chicken Breasts**

#### **BBQ Ribs**

Allow to be at room temperature for 1 hour before heating.

Preheat oven to 350 degrees.

Bake at 350 degrees, covered with foil/paper for 35 - 45 minutes.

Bake until 165 degrees.

#### **BBQ, pulled meats, taco fillings**

#### **Herb Roast Chicken**

#### **Parsley Buttered Potatoes**

#### **Starches/Vegetables**

Allow to be at room temperature for 1 hour before heating.

Preheat oven to 350 degrees.

Bake at 350 degrees, covered with foil/paper for 20 - 30 minutes.

Bake until 165 degrees.

#### **Loaded Baked Beans**

#### **Creamy Hash Brown Potatoes**

Allow to be at room temperature for 1 hour before heating.

Preheat oven to 350 degrees.

Bake at 350 degrees, covered with foil/paper for 20 minutes.

(add 10 - 15 minutes for Creamy Hash Brown Potatoes)

Remove foil/paper. Cover and bake until brown 165 degrees.