



# J PISTONE MARKET & GATHERING PLACE

## Catering Menu

real**food.** real**people.** real**close.** real**nice.**

# BREAKFAST

## Breakfast Box

Ham & Cheddar Frittata *or* Roasted Pepper, Spinach, Asiago & Mushroom \$10.00

Greek Yogurt & Berries \$10.00

Broccoli & Cheddar Quiche *or* Asparagus & Smoked Gouda Quiche \$12.00

All of the above served with fruit salad & biscotti

## Breakfast Breads

Muffin Platter \$4.00  
Blueberry, carrot zucchini, raisin oat bran with fruit garnish

Scone Platter \$4.50  
Fresh baked scones with fruit garnish

Morning Medley \$5.00  
Muffins, scones, breakfast breads, biscotti & tea biscuits with fruit garnish

Tea Bread \$5.00  
Fresh baked tea breads with fruit garnish

Pecan Coffee Cake (Serves 8) \$34.00  
Buttermilk cinnamon streusel cake with pecans

## Coffee, Tea, Juice

Water \$1.50

Boxed Coffee or Tea \$30.00

San Pellegrino Sparkling Water \$3.00

Orangina Sparkling Beverage \$3.00

Fruit Juices \$3.25

SerendipiTea \$3.50

Frittata (Serves 6-8) \$26

Bacon, Mushroom, Spinach & Swiss

Asparagus, Gruyere & Chive

Tomato, Potato, Zucchini, & Basil

Ham, Mushroom, Cheddar & Roasted Pepper

Quiche (Serves 6-8) \$33

Applewood Bacon, Gruyere & Chive

Asparagus & Smoked Gouda

Broccoli & Cheddar

Mushroom, Asparagus, Tomato & Zucchini

Smoked Salmon & Boursin Cheese

Spinach, Roasted Pepper & Havarti

Wild Mushroom & Gruyere

Strata (Serves 6-8) \$25

Chorizo, Poblano & Pepper Jack

Smoked Ham, Potato, Roasted Tomato & Asiago

Blueberry, Mascarpone, Maple Syrup & Honey

**Fresh Fruit Bowl \$4.00**

Seasonal selection of strawberries, golden pineapple, blueberries, honeydew and cantaloupe

# LUNCH

*all lunch items include plate setup,  
cutlery and serving utensils*

## Wrap Table **\$12.00**

Wrap Table Sandwich, Asian Noodles & Cookie

## Café Table **\$13.00**

Café Table Sandwich, Asian Noodles & Cookie  
*(6 Person Minimum)*

## Boars Head Platter **\$14.75**

Turkey, Beechwood Ham, Roast Beef  
Swiss, Pepper Jack & Cheddar Cheese  
Sourdough & Multigrain Breads  
Relish Tray with Tomato, Onion, Olives & Lettuce  
*(10 Person Minimum)*  
Served with Asian Noodles & Cookie.

Add fruit salad to any platter for \$2.50 pp  
Sub Fruit for Asian Noodles or Cookie \$1.00 pp

## Café Table Selections

Smoked Ham & Swiss

Shaker Roast Beef & Havarti

Turkey & Cheddar American

Garden Delight

## Wrap Table Selections

Turkey & Swiss Wrap

Apricot Curry Chicken Wrap

Mediterranean Veggie Wrap

Sunflower Tuna Salad Wrap

Tarragon Chicken Salad Wrap

## Box Lunch

**Standard **\$12.50****  
Café sandwich, Asian noodles & jumbo cookie

**Deluxe **\$14.50****  
Café sandwich, Asian noodles, fruit salad & jumbo cookie

**Vegan **\$14.50****  
Local bibb, cumin roasted chickpeas, hummus, portabella mushroom, spiced sweet potato, curry quinoa, carrot & ginger vinaigrette. Served with fruit salad

**Green **\$14.50****  
Entrée salad, roll, fruit salad & jumbo cookie

*Add roasted pulled citrus chicken \$3.00*

## Salad Box Selections

### Bistro

Goat cheese, dried cherry, pine nuts,  
field greens & balsamic vinaigrette

### Uno, Dou or Trio

Apricot curry chicken salad, tarragon chicken salad  
&/or sunflower tuna salad on bibb with vegetable garnish

### Classic Turkey & Smoked Gouda

Local bibb, asparagus, egg & buttermilk dressing

### Sicilian

Bibb, arugula, basil, grape tomato, pine nuts, agrodolce  
onions, croutons, parmesan & lemon-basil vinaigrette

## Dessert Platters

Jumbo Cookie **\$2.75**

Petite Cookie -2- **\$3.25**

Brownie & Lemon Square **\$3.75**

Deluxe Bars **\$4.50**

# CASUAL DINING

all pricing is per person • 6 persons minimum

## Entrée Dinners

<b>Beef Meatloaf</b>	<b>\$11</b>
Mashed potatoes & roasted root vegetables	
<b>Veal Meatloaf</b>	<b>\$11</b>
Mashed potatoes & roasted root vegetables	
<b>Herb Panko Chicken</b>	<b>\$13</b>
Basil farfalle with artichoke & sundried tomato & lemon asparagus	
<b>Milanese Chicken</b>	<b>\$13</b>
Basil farfalle with artichoke & sundried tomato & lemon asparagus	
<b>Grilled Apricot Curry Chicken</b>	<b>\$14</b>
Asian noodles & sesame haricot vert	
<b>Penne &amp; Meatball Marinara</b>	<b>\$12</b>
Café salad	
<b>Chicken Marsala</b>	<b>\$16</b>
Roasted Yukon gold potatoes & lemon asparagus	
<b>Chicken Piccata</b>	<b>\$16</b>
Roasted Yukon gold potatoes & lemon asparagus	
<b>Moroccan Chicken, Eggplant &amp; Almonds</b>	<b>\$16</b>
Roasted Yukon gold potatoes & lemon asparagus	
<b>Chicken Red Pepper Fricassee</b>	<b>\$16</b>
Roasted Yukon gold potatoes & lemon asparagus	
<b>Crab Cakes or Salmon Patties</b>	<b>\$10 / \$16</b>
<b>Herb Dijon Sauce</b>	
Apple cabbage slaw, Asian noodles	
<b>Herb Pork Tenderloin, Porcini Cream</b>	<b>\$16</b>
Roasted Yukon gold potatoes & lemon asparagus	
<b>Cab Sirloin, Horseradish Sauce</b>	<b>\$16</b>
French potato salad & lemon asparagus	
<b>Quinoa &amp; Lentil Bowl</b>	<b>\$12</b>
Sweet potato, parsnip, & poblano pepper, café salad	

## Specialty Dinner Salad

### Bistro \$6

local bibb, arugula, spinach, goat cheese, dry cherries & pine nuts, balsamic vinaigrette

### Beet \$7

Point Reye blue cheese, roasted beets, spiced walnuts, local bibb & radicchio lettuce, white wine honey vinaigrette

## Entrée Pastas \$10

### Aglio Olio

Spinach, garlic, olive oil, parsley, white wine & lemon

### Mediterranean

Zucchini, roasted tomato, portabella mushroom, red onion, olives, feta, basil, roasted garlic, & olive oil

### Puttanesca

Tomato sauce with Kalamata olives, capers, & anchovy

### Arrabbiata

Tomato sauce with olive oil, garlic, chili peppers & white wine

Add to any specialty pasta  
Chicken \$4 Shrimp \$7

## Baked Pasta \$65

(Serves 10-16)

### Bolognese Penne

Beef & vegetable ragout, tomato cream sauce

### Wild Mushroom Penne

Porcini, portabella & cremini mushrooms, parmesan cream sauce

### Traditional Macaroni & Cheese

Sharp cheddar & gruyere cheese

### New American Macaroni & Cheese

Gruyere, asiago, smoked gouda & cream cheese

### Classic Meat Lasagna

Ricotta & provolone cheese with a beef ragout

### Ricotta Spinach Lasagna

Spinach, ricotta, provolone, parmesan, basil & marinara

### Sardinian Ai Ceppo

Sausage, saffron, mint, basil tomato sauce & parmesan

### Sicilian \$6

Local bibb, arugula, basil, parmesan, agrodolce onion, grape tomatoes & croutons, lemon basil vinaigrette

### Market \$7

Local bibb, spinach, blueberries, strawberries, hazelnuts & goat cheese, poppy seed vinaigrette

\*\*Some items require 24 hours' notice for preparation.

# PLATTERS

*all pricing is per person • 10 persons minimum*

## Vegetable & Cheese

### Classic Crudité **\$6.00**

Red peppers, haricot vert, broccoli, cauliflower, asparagus, olives, artichokes & lemon dill sauce

### Deluxe Cheese Board **\$8.00**

Point Reyes bleu, French brie, Widmer cheddar & Spanish Manchego with quince paste, dried Michigan cherries, spiced walnuts, strawberries, red grapes, water crackers & baguette slices

### Vincotto Glazed Grilled Vegetables **\$8.00**

Grilled portabellas, red bell peppers, eggplant, asparagus, red onion & zucchini with a basil pesto dipping sauce

### Marinated Vegetables **\$8.00**

Lemon asparagus, marinated carrots, balsamic roasted mushrooms, orange scented beets, sesame haricot verts, olives and artichokes

### Bruschetta, Dips & Salsa (pick two) **\$5.50**

Artichoke romano, guacamole, eggplant caponata, baba ghanoush, blue cheese onion dip, red lentil cumin cilantro dip, black bean guajillo pepper dip, hummus, tomato salsa, fresh tomatoes with basil & parmesan

Choose from bruschetta, tortilla chips or toasted pita chips

## Meat

### Deluxe Grill **\$14.50**

Beef tenderloin & citrus chicken, served sliced with horseradish sauce, roasted tomato aioli, field greens & artisan rolls

### Beef Tenderloin **\$18.50**

Grilled tenderloin of beef served sliced, with horseradish cream sauce, wild arugula & artisan rolls

### Top Sirloin, Certified Angus Beef **\$15.50**

Grilled Certified Angus sirloin served sliced, with chimichurri sauce & tarragon aioli, wild arugula & artisan rolls

### Chicken Breast **\$10.00**

Citrus grilled served sliced, with honey mustard sauce, roasted tomato aioli, wild arugula & artisan rolls

### Chicken Milanese or Herb Panko **\$10.00**

Scaloppini of chicken served with basil aioli, roasted garlic aioli, wild arugula & artisan rolls

### Roasted Pork Tenderloin **\$13.00**

Honey chipotle glaze, served sliced, with chipotle aioli, smoked paprika aioli, wild arugula & artisan rolls

## Regional

### Sicilian Antipasto **\$12.00**

Artisan salami, agrodolce onions, roasted peppers, three tomato fresh mozzarella salad, aged parmesan, artichoke & olives, sliced baguette

### Pacific Rim **\$12.00**

Hoisin shrimp, ginger chicken, Indonesian rice spicy peanut noodles, sesame beans & Thai sweet chili sauce

### Eastern Mediterranean **\$12.00**

Grilled lamb, citrus herb chicken, hummus, baba ghanoush, tabbouleh, quinoa falafel & grilled pita

### Taste of Spain **\$12.00**

Shrimp paella salad, eggplant chick pea salad, orange scented olives, manchego, quince paste, Marcona almonds & baguette

## Seafood

### Jail Island Salmon **\$12.00**

Basil Pesto-Olive Tapenade or Ginger Glaze-Macadamia nuts

### Cajun Bayou Shrimp & Andouille **\$11.00**

Poblano & guajillo peppers, white wine & Louisiana sauce

### Shrimp Paella **\$11.00**

Shrimp & saffron rice with Moroccan olives & roasted pepper

### Hardwood Smoked Salmon **\$11.00**

Accompanied with capers, cucumber, radish red onion, tomato, chopped egg, arugula & crostini

## Buffet Specialties (serves 12-16)

### Pissaladiere Onion Tart **\$45.00**

Roasted tomatoes, capers & Moroccan olives

### Wild Mushroom Tart **\$45.00**

Porcini, shiitake, cremini, gruyere & chives

### Mushroom Gruyere Gratin **\$45.00**

Idaho potato, shiitake, portabella, leeks, thyme & cream

### Scalloped Potatoes **\$45.00**

Idaho & yukon potato, gruyere, romano, cream & thyme

### Mascarpone Torta **\$40.00**

Layers of basil, roasted pepper and asiago mascarpone, served with crackers & baguettes

### Mushroom Strudel **\$40.00**

Shiitake, portabella and cremini mushrooms, sautéed spinach, boursin and asiago cheese, rolled in phyllo and baked

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# HORS D'OEUVRES

*Two dozen (24) Minimum per item  
We have additional selections available*

## Skewers

\$2.75

Cucumber, Small Tomato, Feta, Mint Oil  
Shiitake Mushroom Skewer, Vincotto & Chives  
Manchego, Quince Paste, Marcona Almonds  
Gruyere, Red Grape & Dijon Mustard  
Cantaloupe, Strawberry & Pineapple  
Fresh Mozzarella, Roasted Tomato & Basil  
Cider Glazed Chicken, Honey Mustard Sauce  
Basil Pesto Chicken, Roasted Tomato Aioli  
Pecan Chicken, Honey Mustard Sauce  
Sesame Panko Chicken, Sweet Chili Sriracha Sauce  
Garlic Herb Chicken, Tzatziki Sauce  
Herb Panko Chicken, Tarragon Chive Aioli  
Soy Ginger Chicken, Asian Peanut Sauce  
Cajun Fried Chicken, Jalapeno Jam

\$3.25

Sautéed Shrimp & Andouille, Smoked Paprika Aioli  
Poached Spiced Shrimp, Sriracha Cocktail Sauce  
Jamaican Jerk Tuna Skewer, Mango Pepper Jam  
Ancho Beef & Roasted Poblano, Chimichurri Sauce  
5 Spice Beef, Thai Honey Sauce  
Lamb Loin & Roasted Tomato, Olive Vinaigrette  
Chipotle Pork & Grilled Pineapple, Jalapeno Jam  
Asian Sesame Duck, Hoisin Cilantro Glaze

## Tartlets

\$2.75

Roasted Poblano & Pepper Jack  
Goat Cheese, Agrodolce Onion & Pine Nut  
Gruyere Cheese & Wild Mushroom  
Spinach & Aged Feta  
Smoked Gouda & Bacon  
Tomato, Asiago & Basil

## Phyllo Cups

\$2.75

5 Spice Chicken, Cilantro & Honey  
Coriander Shrimp, Pistachio Yogurt Chutney  
Lemon Chive Crab Salad  
Brie, Apple, Onion & Honey  
Artichoke & Parmesan

## Arancini

\$3.25

Saffron Crab Arancini, Lemon Aioli  
Roasted Garlic Fontina Arancini, Basil Aioli  
Mushroom Asiago Arancini, Roasted Tomato Aioli

## Specialties

\$2.95

Boursin Mushroom, Sundried Tomato & Spinach  
Quinoa Falafel with Hummus & Radish  
Saffron Mushroom Potato Frittata, Romesca Sauce

\$3.25

Crab Cake, Mustard Thyme Sauce  
Tenderloin Roulade, Blue Cheese, Agrodolce Onion

## Canape

\$3.50

Shrimp, Cucumber & Boursin on Pumpnickel  
Smoked Salmon, Dill Sauce & Toast Point Canape  
Tuna Niçoise, Yukon Potato, Haricot Vert & Olive Aioli  
Beef Tenderloin, Horseradish, Chives, Toast Point

## Deviled Eggs

\$2.75

Sriracha, Smoked Paprika  
Traditional English Mustard  
Tuscan Lemon Caper  
Applewood Bacon & Chive

## Belgian Endive

\$2.75

Shrimp & Lemon Chive Aioli  
Goat Cheese & Olive Tapenade  
Asparagus, Roasted Pepper & Aged Feta  
Pear, Walnuts & Point Reye Bleu  
Smoked Salmon, Capers & Boursin

## Gougère

\$2.75

Brie & Apple Chutney  
Goat Cheese & Roasted Tomato  
Wild Mushroom & Gruyere

## SIDE DISHES

*6 person Minimum  
We have additional selections available*

### **Vegetable**      **\$3.75**

Eggplant Roulades, Marinara & Romano  
Glazed Carrots, Ginger & Honey  
Roasted Parsnip, Carrot & Brussel Sprout  
Steamed Asparagus, Lemon Oil  
Seared Asparagus, Onion, Parmesan & Almonds  
Haricot Vert, Point Reye Blue & Walnuts  
Roasted Broccoli, Shallots & Thyme  
Eggplant, Pepper, Tomato & Zucchini Ratatouille  
Haricot Verts, Tarragon, Lemon Zest & Chive

### **Slaw**      **\$3.00**

Apple & Cabbage, Honey Dressing  
Bacon, Blue Cheese & Tomato, Mustard Dressing  
Corn, Pepper & Red Cabbage, Cilantro Lime Dressing  
Classic Coleslaw, Dijon Horseradish Dressing

### **Potato**      **\$3.00**

French Potato Salad, Herbs, White Wine  
Creamy Redskin Salad, Mustard, Scallion  
Potato Salad, Egg, Parsley, Onion & Celery  
Grilled Sweet Potato, Molasses, Ginger, Cilantro  
Sweet Potato, Grapes, Gold Raisins & Walnuts  
Mascarpone Mashed Idaho Potatoes  
Roasted Yukon, Shallots & Thyme  
Parmesan Smashed Yukon Gold Potatoes

### **Vegetable Salad**      **\$3.75**

Grilled Mushrooms, Zucchini, Asparagus, Carrot, Parsnip, Corn & Scallion with Lemon Basil Dressing  
Haricot Vert, New Potato, Niçoise Olive, Tomato & Egg  
Beets, Walnuts, Roasted Shallots & Feta  
Broccoli, Cashew & Dry Cherry, Wine Vinegar & Worcestershire Dressing  
Eggplant, Garbanzo Beans, Tomato, Coriander, Turmeric & Cumin  
Asparagus, Feta, Sundried Tomato & Walnuts  
Asparagus, Shiitake & Sesame Seeds

### **Pasta Salad**      **\$3.00**

Asian Noodles, Peanut Sauce, Sesame Seeds  
Israeli Couscous, Roasted Tomato & Herb Oil  
Orzo, Feta, Pinenuts, Tomato, Basil & Olive Oil  
Farfalle, Artichoke, Sundried Tomato & Basil Pesto

### **Grain, Rice & Bean**      **\$3.50**

Quinoa, Blueberry, Grape, Cashew  
Cilantro Vinaigrette  
Garbanzo Beans, Bulgur, Sunflower Seed, Pepper, Tomato Mint Vinaigrette  
French Lentils, Walnuts, Thyme & Scallion, Lemon Tarragon Vinaigrette  
Quinoa, Garbanzo Beans, Feta, Mint, Basil, Radish & Red Onion  
Paella Saffron Rice, Roasted Pepper & Moroccan Olives  
Porcini Risotto, Sundried Tomato, Basil & Asiago  
Basmati & Wild Rice, Pecan & Cranberry Salad

\*\*Some items require 24 hours' notice for preparation.

# BAKE SHOP

## Dessert Platters *(6 Person Minimum)*

### Deluxe Fancy Pastry *(2 pp/12 pp. minimum)* **\$6.50**

An incredible display of opera cake, éclair, fruit tartlet, French macaron, pecan tartlet & double chocolate truffle

### Jumbo Cookie **\$2.75**

Oatmeal raisin, chocolate chip, peanut butter & ginger

### Petit Cookie **\$3.25**

Oatmeal raisin & chocolate chip cookies (2 per person)

### Specialty Cookie **\$3.25**

Marshmallow cornflake, chocolate globs, lemon shortbread, raspberry linzer hearts & chocolate coconut macaroons

### Brownie & Lemon Bar **\$3.75**

Signature lemon bars & double chocolate brownies

### Deluxe Bar **\$4.25**

Cheesecake, coconut chocolate almond, double chocolate brownie, pecan caramel, apricot cranberry, lemon square, peanut butter crispy & s'mores

French Macarons	\$2.75	GF
Almond Macaroons	\$2.75	GF
Chocolate Coconut Macaroons	\$2.75	GF
Buckeyes & Classic Truffles	\$2.50	GF
Peanut Butter Crispy Bar	\$4.25	GF

### Custom Cookies **\$3.50 to 4.50**

Deluxe decorated frosted cookies.

Perfect for Holidays, Birthdays, & Corporate Events

### Cupcakes

Cassata	6 / \$24
Lemon Meringue	6 / \$24
Classic Buttercream	6 / \$12

## Tortes, Pies and Cheesecakes

### Opera Cake **\$55.00**

Nine-layer almond cake, coffee buttercream & chocolate ganache

### Flourless Chocolate Torte **\$50.00**

Ganache glaze, chocolate shavings & whipped cream

### Sour Cream Cheesecake **\$55.00**

Strawberry, kiwi, blackberry & blueberry

### Key Lime Pie **\$32.00**

Perfectly tart & sweet, graham crust & whipped cream topping

### Banana Cream Pie **\$32.00**

Vanilla custard, fresh banana & graham crust

### Classic Apple Slab Pie **\$30.00**

Golden delicious & granny smith apples baked in pate bris e

## Specialty Cakes *serves 12 -14 guests*

### Boston Cream Pie **\$35.00**

Chiffon cake, custard, chocolate glaze & crushed almonds

### Buttercream Cake **\$50.00**

White cake or chocolate cake with vanilla or chocolate buttercream

### Coconut Cake **\$60.00**

White cake, pastry cream, coconut, meringue

### Cassata Cake **\$60.00**

Vanilla chiffon cake, pastry cream, strawberries & whipped cream

### Carrot Walnut Cake **\$60.00**

Spiced pineapple carrot cake with a cream cheese frosting

### Chocolate Mousse Torte **\$55.00**

Chocolate chiffon cake, chocolate mousse, chocolate ganache & whipped cream

### Party Cakes **35/40 slices**

Vanilla, Yellow, Chocolate Chiffon or Vanilla White

One Layer **\$48.00**

Two Layer **\$90.00**

*Inscriptions and cake plaques available, please inquire*

\*\*Some items require 24 hours' notice for preparation.



# CATERING SERVICES

## Business Catering

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From morning breakfast to casual lunches, we specialize in feeding your clients and employees right. Boar's Head deli meats and cheeses, artisan breads, exceptional salads, house made desserts, fine vegetarian cuisine & specialty beverages.

## Private Home Catering

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Let our talented team take care of your event. Great for large dinner parties, rehearsal dinners, birthdays, weddings and galas. Our highly trained chefs, servers, bartenders and managers ensure your event is spectacular from start to finish.

## Drop-Off Catering

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When you don't have time to cook and want it to be just right, we can provide everything you need for your party with easy re-heating instructions. Delivery requires a \$100 minimum food and beverage purchase. We deliver between the hours of 6:30 am to 5:00pm..

## Bar, Beverage, & Snacks

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Let us handle all your beverage and snack needs. We carry an extensive selection of gourmet juices, sodas, chips, nuts and chocolates. Great boutique wines & handcrafted beers are available at state minimum pricing. Wine discounts are available.

## Party at J Pistone

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Plan your next special event in our Market & Gathering Place. From corporate meetings, rehearsal dinners, communions, and bar mitzvahs to evening social parties, our unique venue is sure to make a lasting impression, and is free of charge with your food order.

## Venue

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We are happy to provide food and service at your favorite venue. Venues we have served include Cleveland Institute of Music, Shaker Nature Center, Holden Arboretum, Lantern Court, Cleveland Clinic, Dunham Tavern, and John Carroll.

## Rental Equipment For Staffed Events

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We can contract for any rental equipment you may need including tables, chairs, linens, china, glassware & flatware. We are also happy to provide referrals for tents, musicians, valets & florists.

## Event Staff

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Our professional team is available to handle all the details of your event at the following rates:

Service Staff	\$25.00/hr.
5-hour minimum; \$35 minimum gratuity	
Chefs	\$30.00/hr.
5-hour minimum; \$35 minimum gratuity	
Event Manager	\$35.00/hr.

## General Policies

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- Our Catering Department is available to assist you Monday through Friday from 8AM - 5PM or by appointment.
- Please call 216.283.3663 or e-mail your requests to [joan@jpistone.com](mailto:joan@jpistone.com) or [mark@jpistone.com](mailto:mark@jpistone.com)
- A credit card is required to guarantee a catering order.
- Cancellations occurring within 24 hours of your event date will incur a 50% cancellation fee.
- Cancellations cannot be accepted the day of your order.

## Gift Baskets

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Customers love to share our gift baskets with their families, friends & associates. You can customize your own or try our Locally Sourced Gift Basket, containing many of Cleveland's favorite products. We make themed baskets including, but not limited to, Breakfast Basket, Italian Basket, and Wine & Cheese Basket.

# REHEATING INSTRUCTIONS

The following is a list of the chef's recommended reheating instructions for all our prepared food items:

## Soups & Stews

Simmer on low heat, covered with a lid, for 15-25 minutes  
Stir occasionally. Add water or milk for desired consistency

## Beef, Lamb & Pork

Heat gently at 350° F to desired doneness.

Rare	135F
Medium	150F

## Seafood & Chicken

Bake in the oven for 25-35 minutes.  
Use a lid for moister results or no lid for crisper results

## Quiche, Strata, & Frittata

Bake in the oven for 20-30 minutes

## Vegetables

Steamed/Sautéed Vegetables  
Microwave on low for 30 seconds

## Roasted Vegetables

Bake in a 375F oven for 10-15 minutes to restore crispness  
You may also microwave

## Roasted Potatoes

Bake in the oven uncovered for 25-30 minutes

## Mashed Potatoes

Microwave, stirring in 1-min. intervals until hot

## Stuffed Potatoes

Bake for 15–20 minutes uncovered

## Pasta with Sauce

Simmer in a covered pan with water or milk until warm  
Or, microwave while covered for 3 minutes. Stir halfway through the cook time.

## Baked Pasta

Bake covered for 20-25 minutes.  
Stir halfway through.  
Bake 15-20 minutes longer, remove lid for crusty top.  
Add water or milk to thin out the sauce if needed.

## Lasagna

Bake covered for 30-40 minutes.  
Uncover and bake an additional 15 minutes. Test center for temperature.

- Always preheat your oven to 350° F, or 375° F for larger quantities or more containers
- All food items are fully cooked. Reheating times are approximate. Times may vary.
- Hot food should be reheated to an internal temperature of 155 - 165° F.
- Bring food to room temperature before reheating. Food will take longer to reheat if cold.
- Ovens provide better results than a microwave. Microwaves can be used to bring food to room temperature before baking