

Cooking Directions

Hot Hors d'oeuvres

Preheat oven to 350 degrees. Serve immediately after heating

Spinach in Feta Cheese Triangles

Transfer pastries to a lightly greased cookie sheet and bake for 13-15 minutes or until golden brown. It is best to turn the triangles over halfway through the baking time.

Cocktail Franks in Puff Pastry

Transfer to a lightly greased cookie sheet and bake for 20-22 minutes, or until golden brown. These will brown more evenly if they are turned over halfway through the baking time.

Assorted Mini Quiche

Transfer to a lightly greased cookie sheet and bake for 20-22 minutes or until hot.

Pot Stickers

Transfer to a lightly greased cookie sheet and bake for 8-10 minutes or until hot.

Vegetable Spring Rolls

Transfer to a lightly greased cookie sheet and bake for 13-15 minutes or until hot.

Truffle Risotto Flowers with Mushrooms

Transfer to a lightly greased cookie sheet and bake for 13-15 minutes or until golden brown.

Caramelized Onion & Goat Cheese Tarts

Transfer pastries to a lightly greased cookie sheet and bake for 8-10 minutes or until hot.

Asparagus Strudels

Transfer to a lightly greased cookie sheet and bake for 13-15 minutes or until golden brown.

Mac & Cheese Truffles

Transfer to a lightly greased cookie sheet and bake for 18-20 minutes or until hot.

Miniature Beef Wellingtons

Transfer to a lightly greased cookie sheet and bake for 12 - 15 minutes or until golden brown.

Please store your hors d'oeuvres in the freezer until you are ready to use them. They should be baked directly from frozen, there is no need to defrost them. We like to serve a whole grain Dijon style mustard with cocktail franks, and always provide a small ramekin or lemon half near the serving platter so that guests can discard used toothpicks. A few leaves of radicchio or flower kale with some sprigs of fresh herbs will make your hors d'oeuvre trays even nicer!

Yukon Gold Potato Skins

Transfer potato skins to a lightly greased cookie sheet and bake for 10-12 minutes or until hot.

Swedish Meatballs

Transfer to a microwavable bowl and heat until hot, stirring occasionally.

Artichoke & Goat Cheese Fritters

Transfer Fritters to a lightly greased cookie sheet and bake for 10-12 minutes or until hot.

Chicken Sate Skewers with Thai Peanut Sauce

Transfer skewers to a lightly greased cookie sheet and bake for 10-12 minutes or until hot.

Roasted Potatoes with Caramelized Onions & Goat Cheese

Transfer potatoes to a lightly greased cookie sheet and bake for 10-12 minutes or until hot.

Baby Lamb Chops with Fresh Herbs & Mint Sauce

Transfer lamb chops to a lightly greased cookie sheet and bake for 10-12 minutes or until hot.

Hot Crab & Artichoke Dip

Transfer to a microwavable bowl and microwave for 1 minute then stir. Microwave for 1 minute more.

Entrée's & Side Dishes

Preheat oven to 350 degrees. Serve immediately after heating.

Lobster Paella

Cover and heat for 45 minutes to 1 hour or until hot.

Coq au Vin

Cover and heat for 45 minutes or until hot.

Chicken & Cheddar Pot Pie

Heat uncovered for 45 minutes or until golden brown or hot and bubbling.

Old Fashioned Pot Roast

Cover and heat for 45 minutes or until hot.

Chicken Cacciatore

Cover and heat for 45 minutes or until hot.

Chicken Marsala or Picatta

Cover and heat for 45 minutes or until hot.

Grilled Chicken Apple Sausages

Heat uncovered for 12-14 minutes or until hot.

Sante Fe Chicken & Rice with Chipotle Adobo

Cover and heat for 45 minutes or until hot.

Meatballs Parmesan

Remove lid. Place in a non-preheated oven and cook for 1 hour at 350°.

Eggplant Lasagna

Cover and heat for 45 minutes or until hot.

Penne Pasta al Forno

Cover and heat for 45 minutes or until hot. Remove cover for the last 10-15 minutes to brown the top lightly.

Tortellini Bolognese

Cover and heat for 45 minutes or until hot.

Macaroni & Cheese

Cover and heat for 45 minutes or until hot. Remove cover for the last 10-15 minutes to brown the top lightly.

Rice Pilaf

Cover and heat for 45 minutes or until hot.

Potato Gratin

Cover and heat for 45 minutes or until hot. Remove cover for the last 10-15 minutes to brown the top lightly.

Maryland Crab & Corn Cakes

Heat uncovered for approximately 15 minutes or until hot.

Brunch

Preheat oven to 350 degrees. Serve immediately after heating.

Stuffed French Toast

Heat uncovered for 15-20 minutes or until hot.

Homemade Cheese Blintzes

Heat uncovered for 15-20 minutes or until hot.