

HOLIDAY FEAST SIDE DISHES HEATING INSTRUCTIONS

All Items In This Box	Bake @ 350° Uncovered	Small Feast 40 min.	Large Feast 45 min.	Giant Feast 50 min.
Stuffing (Any Style) Rissoli Potatoes		Red Bliss Potatoes	Broccoli AuGratin	

All Items In This Box	Bake @ 325° Uncovered	Small Feast 20 min.	Large Feast 25 min.	Giant Feast 30 min.
Baked Ziti in Tomato Sauce Pasta Ala Vodka Macaroni & Cheese		Potato Pancakes	Seasoned Wedge Potatoes	

All Items In This Box	Bake @ 325° Covered	Small Feast 25 min.	Large Feast 30 min.	Giant Feast 35 min.
Sliced Carrots St. Beans Almondine Rice (Any Style) Broccoli Garlic & Oil		Steamed Mixed Vegetables Pasta & Broccoli in Garlic & Oil Stir Fry Vegetables		

All Items In This Box	Bake @ 350° Covered	Small Feast 40 min.	Large Feast 45 min.	Giant Feast 50 min.
Mashed Potatoes Candied Yams Mashed Sweet Potatoes Red Cabbage		Cream Spinach Pasta Marinara Mashed Turnips		



HEATING INSTRUCTIONS TURKEYS

12 lb Bake @ 380 Coverd 40 min then 15 min Uncovered

18 lb Bake @ 380 Coverd 50 min then 15 min Uncovered

24 lb Bake @ 380 Coverd 60 min then 15 min Uncovered

TURKEY BREAST

Stuffed & Unstuffed

Bake @ 350 Coverd for 45 min
Then 10 min Uncovered

SPIRAL HAM

Bake @ 380 Coverd for 45 min - Baste Ham
Then 15 min Uncovered

Hors D'oeuvres

Bake @ 375 Uncoverd for 15 - 20 Minutes.

(Slight adjustments to heating times may be needed)

560 Franklin Ave. Franklin Square
www.VALLEYCATERERS.COM



(516) 561-6191



HEATING INSTRUCTIONS



All foods are fully cooked and prepared for reheating. All foods should be kept refrigerated prior to heating and Heated to an internal temp of 160 F. Due to different ovens, slight adjustment to heating times may be needed.

All Items In This Box	Bake @ 375° Covered	2 1/2 qt pan 50 min.	4 qt pan 70 min.	5 qt pan 75 min.
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POULTRY

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| ROTISSERIE ROASTED Chicken | Chicken and Rice (arroz con pollo) |
| Chicken in Bar-B-Que Sauce | Chicken CORDON BLEU |
| HONEY MUSTARD Chicken | Chicken FLORENTINE |
| Oven Baked Chicken | CHICKEN FRANCAISE or MARSALA |
| Boneless STUFFED CHICKEN BREAST in gravy | CHICKEN STIR FRY with VEGETABLES |
| CHICKEN FRANCAISE or MARSALA | Grilled Chicken Bruschetta |
| Grilled CHICKEN TERIYAKI | Rotisserie Roasted L.I. DUCK ala Orange |
| Grilled Chicken and Broccoli | Buffalo Wings |
| Boneless Grilled Breast of Chicken | Boneless CHICKEN CACCIATORE |
| Boneless STUFFED TURKEY BREAST in gravy | Boneless CHICKEN HAWAIIAN |
| Boneless TURKEY of BREAST in gravy | Boneless Honey Mustard CHICKEN |
| Rotisserie Roasted L.I. DUCK ala Orange | Boneless Chicken Ala ORANGE |

BEEF

- | | |
|--------------------------|----------------------------|
| Pot Roast in Gravy | Beef Stroganoff |
| Brisket of Beef (Au Jus) | Beef Goulash |
| Beef & Broccoli | SAUERBRATEN in gravy |
| Pepper Steak with Onions | Boneless Bar-B-Que Beef |
| Boneless Bar-B-Que Beef | Swedish Meatballs in gravy |
| Meatloaf in Gravy | Stuffed Cabbage |

PORK

- | | |
|------------------------------|---------------------------------|
| Boneless Sliced HONEY HAM | Virginia Ham in Hawaiian Sauce |
| Loin of Pork in gravy | Sweet Italian SAUSAGE & PEPPERS |
| CHINESE STYLE ROAST PORK | Sausage with Peppers & Onions |
| BARBECUE Style SPARE RIBS | Sausage & Potatoes |
| CHINESE Style SPARE RIBS | Sausage & Broccoli Rabe |
| Virginia Ham in Raisin Sauce | Pit Smoked Pulled Pork |

SPECIALTIES & SIDE DISHES

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|---------------------------|-----------------------|
| SEAFOOD NEWBURG | Creamed Spinach |
| Veal Marsala | Mashed Potatoes |
| Veal and Peppers | Candied Yams |
| Veal Francaise or Marsala | Mashed Sweet Potatoes |
| Boneless Leg of Lamb | Baked Beans |

All Items In This Box	Bake @ 375° Uncovered	2 1/2 qt pan 20 min.	4 qt pan 30 min.	5 qt pan 35 min.
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BEEF

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|-------------------|--------------------|
| Filet Mignon | Sliced Roast Beef |
| Prime Rib of Beef | Sliced Flank Steak |

(Slight adjustments to heating times may be needed)

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All Items In This Box	Bake @ 325° Uncovered	2 1/2 qt pan 55 min.	4 qt pan 75 min.	5 qt pan 80 min.
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ENTREE'S

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| Chicken Cutlet Parmigiana | Stuffed Eggplant Marinara |
| Meatball Parmigiana | Veal Parmigiana |
| Eggplant Parmigiana | |

PASTA

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|----------------------------|-----------------------------|
| Baked ZITI in Tomato Sauce | RIGATONI ala VODKA |
| Baked ZITI in MEAT Sauce | Tortellini Ala Vodka |
| Baked ZITI with RICCOTA | LASAGNA with MEAT or VEGGIE |
| STUFFED SHELLS | Baked MACARONI & CHEESE |

All Items In This Box	Bake @ 350° Uncovered	2 1/2 qt pan 30 min.	4 qt pan 40 min.	5 qt pan 50 min.
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SEAFOOD

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| Shrimp Francaise | Fried Seafood Combo |
| Shrimp Hawaiian | Stuffed Flounder |
| Shrimp Marinara | Stuffed Shrimp |
| Shrimp Scampi | Mussels Marinara |
| Grilled Shrimp | Maryland Crab Cakes |
| Breaded & Fried Shrimp | Grilled Salmon Teriyaki |
| Coconut Shrimp | Tilapia Oreganata |

SIDE DISHES & CHICKEN

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|----------------------------|-------------------------|-------------------------|
| Breaded & Fried Vegetables | Rissoli Potatoes | Southern Fried Chicken |
| Grilled Vegetables | Potato Pancakes | Southern Fried Wings |
| Stuffing (Any Style) | Seasoned Wedge Potatoes | Breaded Chicken Fingers |
| Broccoli AuGratin | Red Bliss Potatoes | French Fries |

All Items In This Box	Bake @ 350° Covered	2 1/2 qt pan 30 min.	4 qt pan 40 min.	5 qt pan 50 min.
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SIDE DISHES

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|--------------------------|----------------------------------|------------------------|
| Steamed Vegetable Blend | Broccoli Rabe in Garlic & Oil | String Beans Almondine |
| Broccoli in Garlic & Oil | Stir Fried Vegetabled | Rice (Any Style) |
| Pasta Marinara | Pasta & Broccoli in Garlic & Oil | |

SPIRAL HAM

Bake @ 380 Coverd for 45 min - Baste Ham
Then 15 min Uncovered

11/2014

(Slight adjustments to heating times may be needed)

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