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General Reheating Instructions for Holiday Side Dishes

These instructions serve as a general guideline for reheating your prepared food.

1. Read then reread these instructions.
2. Make sure food is at room temperature.
3. Preheat oven to 350 degrees.
4. All reheating is approximately 20-30 minutes.
5. All STUFFING should be reheated with the cover off so top is crispy and inside stays moist.
6. GREEN BEANS, BROCCOLI, ASPARAGUS, SPINACH, and CARROTS all should be reheated with the lids on.
7. BRUSSEL SPROUTS should be reheated with the cover off.
8. ROASTED POTATOES should be reheated with the cover off.
9. POTATOES AU GRATIN should be reheated with the cover on then uncover in the last 5 minutes.
10. MASHED POTATOES should be reheated with the cover on.
11. POTATO CROQUETTES should be reheated uncovered.
12. WHIPPED SWEET POTATOES with MARSHMALLOW, GLAZED SWEET POTATOES with maple syrup and pecans, and MAPLE GLAZED ACORN SQUASH with pecans and cranberries all should be reheated uncovered.
13. TWICE BAKED POTATOES should be reheated uncovered.
14. BROCCOLI AND CAULIFLOWER CASSEROLE should be reheated uncovered.
15. HOT ANTIPASTO should be reheated uncovered 15-20 minutes approximately.

Good luck and have a great holiday!!!!

Henry, Marc & Gio

Chefs/Owners

PRIME Fine Catering