



Thank you for ordering from Classic Provisions.



### Appetizers

Shrimp Cocktail- arrange on a platter and serve!

Bacon Wrapped Scallops- Re-heat in a 425 oven for 7-10 minutes

**Mini Crab Cakes-** *Re-heat in a 425<sup>°</sup> oven for 10-15 minutes.* 

Spinach Artichoke dip- Enjoy cold or re-heat in a 425 oven for 10-15 minutes- until golden and bubbly

*Brie en Croute* Pre-heat oven to 425 degrees. Place brie in a shallow baking dish. Bake 12-20 minutes. Pastry should be golden. Serve warmed jam and crostini alongside brie.

# Mains & Sides ready to reheat at home

Pork Pie Pre-heat oven to 425 degrees. Cover pan with foil-heat for 18-22 minutes. Remove foil-heat for 5 minutes more

Chicken Pot Pie Pre-heat oven to 425 degrees. Cover pan with foil-heat for 18-22 minutes. Remove foil-heat for 5 minutes more

**Baked Ziti** Pre-heat oven to 375 degrees. Cover pan with foil-heat for 24-32 minutes. Remove foil-heat for 5 minutes more

**Mac & Cheese** *Pre-heat oven to 375 degrees. Cover pan with foil-heat for 24-32 minutes. Remove foil-heat for 5 minutes more* 

**Potato gratin** *Pre-heat oven to 425 degrees. Cover pan with foil-heat for 18-22 minutes. Remove foil-heat for 5 minutes more.* 

**Green bean casserole** *Pre-heat oven to 425 degrees. Heat uncovered for 12-15 minutes.* **Salads**, *Toss vinaigrette or dressing. Arrange on a platter.* 

## Breakfast

Quiche, Pre-heat oven to 375 degrees. Heat uncovered for 7-12 minutes.

**Breakfast Strata** *Pre-heat oven to 425 degrees. Cover pan with foil-heat for 20-25 minutes. Remove foil-heat for 5 minutes more.* 

**Mixed Berry & Almond French toast bake** *Pre-heat oven to 425 degrees. Cover pan with foil-heat for 20-25 minutes. Remove foil-heat for 5 minutes more.* 

**Breakfast potatoes**, onions, peppers & house seasoning *Pre-heat oven to 425 degrees*. Spread potatoes out on a cookie sheet. Heat uncovered for 10-12 minutes.

## **Bread & Rolls**

Bread loaves or dinner rolls: oatmeal or parker house Heat in a 425 degree oven for 4-5 minutes.

## A few helpful hints:

- Fully heat your oven before reheating
- give items plenty of space in the oven to ensure even heating
- most of our pans can go in the oven-the lids cannot
- check dishes halfway through suggested reheat time to gauge doneness
- Eat and enjoy every moment!