

Appetizers:

(Remove from refrigerator and allow to sit at room temperature for at least 20 minutes before reheating)

- Buffalo Cauliflower** (375°- 10-15 mins) Cover; Uncover last 5 minutes and toss cauliflower
- Chicken Bites [BBQ, Buffalo, General Tso, Nashville Hot, Sweet & Sour, Sweet Chili, Teriyaki]** (375°- 10-15 mins) Cover; Uncover last 5 minutes and toss chicken
- Chicken Fingers** (375°- 10-15 mins) Remove Sauce; Uncovered; Flip chicken tenders last 5 minutes
- Chicken Skewers [Teriyaki, Peanut Satay, Sweet Chili]** (400°- 7-10 mins) Cover; Uncover last 5 minutes and flip skewers
- Chicken Teriyaki Potstickers** (325°- 8-10 mins) Cover
- Chicken Wings [BBQ, Buffalo, Garlic Parm, Teriyaki, Sweet Chili]** (350°- 15-20 mins) Cover; Uncover last 5 minutes and toss chicken
- Cocktail Meatballs [Sweet Bourbon, Garlic Parm., General Tso, Sweet & Sour, Swedish, Marinara]** (350° - 30-40 mins) Cover; Stir halfway
- Coconut Chicken Tenders** (375°- 10-15 mins) Uncovered; Flip chicken tenders last 5 minutes
- Coconut Shrimp Platter** (375°- 10-15 mins) Remove Sauce; Transfer shrimp to a baking sheet for even reheating; Uncovered
- Dave's Crispy Chicken Tenders** (375°- 10-15 mins) Remove Sauce; Uncovered; Flip chicken tenders last 5 minutes
- Edamame Cakes** (375°- 10-15 mins) Uncovered
- Honey Stung Wings** (375°- 10-15 mins) Cover; Uncover last 5 minutes and toss chicken
- Scallops Wrapped in Bacon** (425° 10-15 mins) Transfer to baking sheet pan for even reheating
- Lobster Risotto Balls** (375°- 10-15 mins) Uncovered
- Maryland Style Mini Crab Cakes** (375°- 10-15 mins) Uncovered
- Mini Vegetable Spring Rolls** (375°- 10-15 mins) Remove Sauce; Uncovered; Flip spring rolls last 5 minutes
- Spanakopitas** (350°- 8-10 mins) Transfer to baking sheet pan for even reheating
- Jumbo Stuffed Mushrooms [Florentine, Italian]** (350°- 15-20 mins) Transfer to baking sheet for even reheating; Uncovered
- Stuffed Quahogs** (350°- 15-20 mins) Cover; Uncover last 5 minutes
- Stuffed Scallops** (350°- 15-20 mins) Cover; Uncover last 5 minutes
- Seafood Stuffies** (350°- 15-20 mins) Cover; Uncover last 5 minutes
- Clams Casino** (375°- 10-15 mins) Uncovered
- Spinach & Artichoke Dip** (350°- 20 mins) Cover; Stir halfway
- Buffalo Chicken Dip** (350°- 20 mins) Cover; Stir halfway
- Quesadilla [Chicken, BBQ Pork]** (350°- 5-8 mins) Transfer to a baking sheet for even reheating; Uncovered
- Eggplant Meatless Meatballs** (350°- 30-40 mins) Cover; Stir halfway

Entrees:

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Baked Meatballs & Sauce (350°- 35-45 mins) Cover; Stir halfway
BBQ Pulled Chicken (350°- 30-40 mins) Cover; Stir halfway
BBQ Pulled Pork (350°- 30-40 mins) Cover; Stir halfway
Beef Stroganoff (350°- 20-25 mins) Cover; Stir halfway
Chicken Caprice (350°- 20-25 mins) Cover; Uncover last 5 mins
Chicken Francese (350°- 20-25 mins) Remove sauce and pour over chicken; Cover; Uncover last 5 mins
Chicken Marsala (350°- 20-25 mins) Cover; Uncover last 5 mins
Chicken Parmesan (375°- 20-25 mins) Cover; Uncover for 10 mins
Chicken Picatta (350°- 20-25 mins) Cover; Uncover last 5 mins
Chicken Sausage & Peppers (350°- 30-40 mins) Cover; Stir halfway
Chicken Sorrentina (350°- 20-25 mins) Cover; Uncover last 5 mins
Eggplant Parmesan (375°- 15-20 mins) Cover; Uncover for 10 mins
Grilled Chicken Breast [Roasted Garlic, Salt & Pepper, Italian, Sweet Chili] (375°- 10-15 mins) Cover
Grilled Salmon [Citrus, Asian, Sweet Chili, Miso, Yakinuku, Ginger] (375°- 10-15 mins) Uncovered
Meat Lasagna (350°- 60 mins) Covered; Uncover for 15 mins.
New England Baked Scrod (350°- 25-30 mins) Cover; Check after 20 minutes; Uncover last 10 mins.
Roasted Pork Loin [w/ Brown Gravy, Bourbon Sauce] (350°- 25-30 mins) Cover; Check after 20 minutes
Roasted Turkey & Gravy (350°- 30-40 mins) Covered
Stuffed Chicken Breast [Sausage/Apple] (350°- 20-25 mins) Cover
Stuffed Sole [Florentine, Crab, Lobster] (350°- 25-30 mins) Cover; Check after 20 minutes; Uncover last 10 mins.
Traditional Meatloaf (350°- 40-45 mins) Cover
Veal & Peas (350°- 30-40 mins) Cover; Stir halfway
Vegetable Lasagna (350°- 60 mins) Cover; Uncover for 15 mins.
Yankee Pot Roast (350°- 35-45 mins) Cover; Stir halfway
Zesty Orange Chicken (375°- 10-15 mins) Cover; Uncover last 5 minutes and toss chicken
Marinated Tenderloin Tips [Bourbon, Teriyaki, Korean BBQ, Zinfandel] (350°- 10-15 mins) Cover
Traditional Stuffed Peppers (350°- 30-45 mins) Cover; Uncover for last 10 mins.
Stuffed Shrimp (350°- 15-20 mins) Cover; Uncover last 5 minutes
Croquettes (Chicken/Chicken & Brocc) (375°- 10-15 mins) Transfer to baking sheet pan for even reheating; Uncovered
Chicken Scarpelli (350°- 20-25 mins) Cover; Uncover last 5 mins
Cod Fish Cakes (375°- 10-15 mins) Uncovered
Stuffed Eggplant Florentine (375°- 20-25 mins) Cover; Uncover for 10 mins

Pasta:

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- Adult Macaroni & Cheese** (350°- 40-45 mins) Remove Sauce; Cover; Uncover for last 10 mins.
- American Chop Suey** (350°- 30-40 mins) Cover; Stir halfway
- Buffalo Chicken Macaroni & Cheese** (350°- 40-45 mins) Cover; Uncover for last 10 mins.
- Buttered Egg Noodles** (375°- 10-15 mins) Cover; Stir halfway
- Chicken & Broccoli Alfredo** (350°- 40-60 mins) Cover; Check after 40 minutes
- Farfalle Ala Norma** (350°- 20-30 mins) Cover; Stir halfway
- Farfalle Primavera** (350°- 20-30 mins) Cover; Stir halfway; Uncover for last 5 minutes
- Lasagna Florentine Roll Ups** (375°- 20-25 mins) Cover; Uncover for 10 mins
- Linguine & Shrimp Florentine** (350°- 20-30 mins) Cover; Stir halfway; Uncover for last 5 minutes
- Linguine [Red Clam Sauce, White Clam Sauce]** (350°- 20-30 mins) Cover; Stir halfway
- Lobster Macaroni & Cheese** (350°- 40-45 mins) Cover; Uncover for last 10 mins.
- Pasta with Garlic & Oil [Penne, Cavatappi, Farfalle]** (375°- 10-15 mins) Cover; Stir halfway
- Penne with Marinara Sauce [Penne, Cavatappi, Farfalle]** (350°- 20-30 mins) Cover; Stir halfway
- Penne A la Vodka** (350°- 20-30 mins) Cover; Stir halfway
- Penne Primavera** (350°- 15-25 mins) Cover; Stir halfway
- Ravioli** (375°- 10-15 mins) Cover
- Sausage & Rabe Orecchiette** (350°- 20-30 mins) Cover; Stir halfway; Uncover for last 5 minutes
- Stuffed Shells** (375°- 20-25 mins) Cover; Uncover for 10 mins
- Traditional (Kids) Macaroni & Cheese** (350°- 40-45 mins) Cover; Uncover for last 10 mins.
- Pork Lo Mein** (350°- 20-30 mins) Cover; Stir halfway
- Sesame Wheat Noodles** (350°- 20-30 mins) Cover; Stir halfway
- Spicy Thai Peanut Noodles** (350°- 20-30 mins) Cover; Stir halfway
- Sweet Chili Beef Noodles** (350°- 20-30 mins) Cover; Stir halfway
- Adult Macaroni & Cheese with Bacon & Onions** (350°- 40-45 mins) Remove Sauce; Cover; Uncover for last 10 mins.
- Penne Fagioli** (350°- 20-30 mins) Cover; Stir halfway; Uncover for last 5 minutes
- Spinach & Prosciutto Farfalle** (350°- 20-30 mins) Cover; Stir halfway; Uncover for last 5 minutes

Vegetables:

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- Asparagus Almondine** (350°- 15-20 mins) Cover
- Broccoli Au Gratin** (350°- 35-45 mins) Cover; Uncover for last 10 mins.
- Broccoli [Kale] Italiano** (350°- 15-20 mins) Cover
- Butternut Squash w/ Apple** (350°- 25-35 mins) Cover
- Butternut w/ Craisins & Walnuts** (350°- 25-35 mins) Cover
- Green Beans Almondine** (350°- 15-20 mins) Cover
- Green Bean Casserole** (350°- 35-45 mins) Cover; Uncover for last 10 mins.
- Grilled Marinated Vegetables** (350°- 15-20 mins) Cover
- Harvest Maple Roasted Root Veg [Parsnip, Carrot, Turnip, Butternut]** (350°- 25-35 mins) Cover
- Healthy Roasted Cauliflower** (350°- 15-20 mins) Uncovered
- Carrots [Honey Ginger, Maple Tarragon, Sugar Snap]** (350°- 25-35 mins) Cover
- Julienne Vegetable Medley** (350°- 15-20 mins) Cover
- Mashed Butternut** (350°- 20-25 mins) Cover; Stir halfway
- Roasted Brussels Sprouts [Pancetta, Red Pepper, Sweet Chili]** (350°- 20-25 mins) Cover; Stir halfway
- Broccoli Rabe** (350°- 15-20 mins) Cover
- Maple Roasted Beets** (350°- 25-35 mins) Cover
- Riced Cauliflower [Primavera, Harvest]** (350°- 20-25 mins) Cover; Stir halfway
- Mashed Parsnips & Carrots** (350°- 20-25 mins) Cover; Stir halfway
- Lemon Poppyseed Brussels Sprouts** (350°- 20-25 mins) Cover; Stir halfway
- Spaghetti Squash with Sundried Tomatoes** (350°- 15-20 mins) Cover; Stir halfway
- Green Beans [Roasted Garlic, Sesame]** (350°- 15-20 mins) Cover
- Nutritious Kale** (350°- 15-20 mins) Cover

Starches:

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Stuffing (Traditional, Vegetarian, Apple/Cranberry, Cornbread) (375°- 30-45 mins) Cover; Check after 30 mins.

Au Gratin Potatoes (375°- 30-45 mins) Cover; Uncover for last 10 mins.

Mashed Potatoes [Red Bliss, Traditional] (375°- 30-40 mins) Cover; Stir halfway

Oven Roasted Potatoes w/ Peppers & Onions (400°- 15-20 mins) Uncovered; Stir halfway

Potato Latkes (375°- 10-15 mins) Uncovered

Rice [Florentine, Pilaf] (375°- 30-40 mins) Cover; Check after 30 mins.

Garlic Rosemary Baby Potatoes (400°- 15-20 mins) Uncovered; Stir halfway

Sweet Potato Wedges (400°- 15-20 mins) Uncovered

Sweet Potato & Brussels Sprout Hash (375°- 20-25 mins) Cover

Vegetable Fried Rice (375°- 30-40 mins) Cover; Check after 30 mins.

Potato Sluggers (375°- 10-15 mins) Uncovered

Mashed Cauliflower & Potatoes (375°- 30-40 mins) Cover; Stir halfway

Breakfast/Bakery:

(Remove from refrigerator and allow to sit at room temperature for at least 20 minutes before reheating)

Bacon (350°- 10-12 mins) Uncovered

Bread Pudding [All] (350°- 30-40 mins) Covered

Breakfast Pizza [Meat Lovers, Veggie] Transfer to baking sheet pan for even reheating; Uncovered

Sausage (350°- 10-12 mins) Uncovered

French Toast Casserole (350°- 30-40 mins) Remove Sauce; Cover; Pour sauce over the top immediately after the oven

Home Fried Breakfast Potatoes (400°- 15-20 mins) Uncovered; Stir halfway

Frittata [Meat, Vegetable] (350°- 25-35 mins) Covered

Quiche [Lorraine, Florentine, Tom. Broc] (350°- 25-30 mins) Remove from Plastic Container; Transfer to baking sheet pan for even reheating; Uncovered; Check after 20 mins.