



**ENTREE
HEATING INSTRUCTIONS**

BUFFET TRAYS

*ITALIAN LASAGNA - VEGETABLE LASAGNA - MEATBALLS
SAUSAGE PEPPERS & ONIONS - CHICKEN BROCCOLI ZITI
STUFFED SHELLS - CHICKEN MARSALA - CHICKEN PICCATA
CHICKEN CUTLET PARMESAN - PASTA PRIMAVERA
MINI STUFFED CHICKEN BREASTS - GRILLED VEGGIE STACKS
BEEF STROGANOFF - SEAFOOD CASSEROLE
GRILLED BOURBON STEAK TIPS - STUFFED FLANK STEAK
GRILLED PORK CHOP - STUFFED PORK CHOPS
GRILLED BONELESS CHICKEN BREASTS
ALMOND CRUSTED CHICKEN BREASTS*

**REMOVE COVER AND PLASTIC.
PLACE ON A SHEET TRAY FOR ADDED SUPPORT.
PLACE IN A PRE-HEATED 350 DEGREE OVEN.
HEAT FOR APPROX. 30 – 40 MINUTES OR UNTIL DONE.
CHECK AFTER 30 MINUTES. OVENS VARY GREATLY,
FOLLOW YOUR MANUFACTURER'S INSTRUCTIONS
AND YOUR OWN EXPERIENCE.**

ACCOMPANIMENTS

*EGG NOODLES FOR BEEF STROGANOFF
LINGUINI FOR CHICKEN PICCATA*

**REMOVE COVER AND PLASTIC.
PLACE ON A SHEET TRAY FOR ADDED SUPPORT.
PLACE IN A PRE-HEATED 350 DEGREE OVEN.
HEAT FOR APPROX. 15 – 20 MINUTES.
LET STAND FOR 3 – 5 MINUTES BEFORE SERVING.
OVENS MAY VARY GREATLY, FOLLOW YOUR
MANUFACTURER'S INSTRUCTIONS
AND YOUR OWN EXPERIENCE.**