

Frankie's Catering Since 1988

TINLEY PARK 708-403-3408

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REHEATING & COOKING INSTRUCTIONS

OVEN TEMPERATURES MAY VARY, PLEASE CHECK OCCASIONALLY

- **ITALIAN BEEF & BEEF TENDERLOIN**– heat au jus to 160-180 degrees, pour over beef and let stand for a few minutes, then serve. If au jus is already in with beef, put in oven until heated. Our beef is fully cooked and only needs to be reheated. Be careful not to overcook or beef will be tough
- **SAUSAGE W/ POTATOES & PEPPERS** – reheat in a preheated oven at 300-350 degrees for 30 minutes-leave cover on & stir occasionally.
- **MEATBALLS** – reheat in a preheated oven at 350 degrees for 30 minutes – leave cover on & stir occasionally.
- **PORK TENDERLOIN**-reheat in a preheated oven at 250 degrees for 15-20 minutes-leave covered. Be careful not to overcook or will be tough. Check occasionally for desired preparation.
- **ITALIAN CHICKEN & CHICKEN LIMONE** – reheat in a preheated oven at 300 degrees-leave covered and cook for 20-25 minutes. When heating Italian chicken, lift one corner of foil to allow steam to escape so broccoli does not overcook. Also prior to heating, pour sauce (juices) over breast of chicken cover, heat and continue to pour more juices over chicken breast.
- **LASAGNA , LEMON CHICKEN PASTA, FARFALLE PARMESAN & BAKED MOSTACCIOLI/BAKED RIGATONI** – preheat oven to 350 degrees – cook for approximately 30-35 minutes (leave cover on for lasagna and remove cover the last five minutes to brown. Once remove from oven and let stand for 20 minutes or so before cutting).
- **RIGATONI/MOSTACCIOLI MARINARA SAUCE & PASTA PRIMAVERA**– reheat in preheated oven at 350 degrees for 20 minutes (Check occasionally).
- **CHICKEN VESUVIO, CHICKEN PARMESAN, EGGPLANT PARMESAN, CHICKEN TETRAZINI** – heat in preheated oven at 350 degrees for 30 minutes (Check occasionally).
- **CHICKEN STRIPS, CHICKEN WINGS & MAC CHEESE BITES** – preheat oven to 275 degrees and re-heat for approximately 20 minutes (Check occasionally).

- **MASHED & ITALIAN VESUVIO POTATOES, MIXED VEGETABLES, STRING BEANS**-preheat oven to 300 degrees and re-heat for 20 minutes with the cover on. Stir occasionally.
- Gnocchi, Ravioli & Stuffed Shells-preheat oven to 350 degrees. Pour sauce on pasta and heat for 30 minutes (Check occasionally).