



Cooking and Reheating Instructions

Pick Up (or drop off) Order Form

If you pick up or we deliver items hot and ready to serve, and you would like to hold them (warm), keep them in their original containers and place in 200F oven until ready to serve.

HOT HORS D'OEUVRES

Shrimp & Chorizo Arancini: Preheat oven to 350F. Reheat, uncovered, for 4-5 minutes.

Salmon Croquettes: Preheat oven to 350F. Reheat, uncovered, for 4 to 5 minutes.

Beef Empanadas: Preheat oven to 375F. Reheat, uncovered, until warmed through, about 4 to 6 minutes. Serve with Green Goddess dipping sauce.

Tuscan Kale and Ricotta Tartlets: Serve at room temperature or reheat in 350F preheated oven until warmed, 2 to 3 minutes.

Lump Crab Cakes with Saffron Orange Aioli: Preheat oven to 350F. Cook, uncovered, for 4 to 6 minutes. Serve with chilled aioli.

Beef Franks in a Blanket: Preheat oven to 350F. Reheat, uncovered, and cook 3 to 4 minutes. Serve with spicy mustard.

White Truffle Potato Croquettes: Preheat oven to 350F. Reheat, uncovered, for 3 to 5 minutes.

Roasted Stuffed Mushrooms: Preheat oven to 350F. Reheat, covered, for 3 to 5 minutes.

Stuffed Potato Tostones: Preheat oven to 350F. Reheat, uncovered, for 4 to 6 minutes.

Manchego and Tomato Jam Grilled Cheese: Serve at room temperature or reheat in 350F preheated oven until warmed, for 2 to 3 minutes.

Mixed Puffed Pastry Canapes: Preheat oven to 350F. Reheat, uncovered, for 2 to 3 minutes.

Meiller's Farm Mini Beef Meatballs with Marinara: Preheat oven to 350F. Reheat, covered, for 4 to 6 minutes, or until warmed through. Reheat dipping sauce on stove top low heat until warm.

Bacon Wrapped Beef Short Ribs: Preheat oven to 350F. Reheat, covered, until warmed through, about 20 to 25 minutes.

Lamb Kofte Meatballs with Lemon Tahini Sauce: Preheat oven to 350F. Cook covered, for 4 to 6 minutes. Serve with lemon tahini sauce.

Vegetable Spring Rolls: Preheat oven to 350F. Cook, uncovered, for 4 to 6 minutes or until warmed throughout. Serve with Lemon Tahini Sauce.

Herb Grilled Shrimp with Roasted Garlic Aioli: Preheat oven to 350F. Cook, covered, for 2 to 3 minutes or until warm. Serve with chilled aioli.

Moroccan Spiced Chicken Skewers: Preheat oven to 350F. Cook, covered, for 4 to 6 minutes or until warm. Serve with chilled tzatziki.

Balsamic Glazed Bacon Wrapped Figs: Preheat oven to 350F. Cook, covered, for 4 to 6 minutes or until warm. Drizzle with balsamic glaze.

Beef Sliders: Preheat oven to 350F. Cook, covered, for 3 to 5 minutes or until warm.

ENTRÉE MEATS & FISH

Herb Roasted Chicken (cut into eighths): To reheat, preheat oven heat oven to 350, cook, covered, for 10-15 minutes or until heated through.

Faroe Island Salmon Filets: If ordered cooked please order rare/medium-rare; to reheat, preheat oven to 350F, cook, covered, to desired temperature, about 4 to 6 minutes for medium. If ordered grill ready, cook 3 to 4 minutes per side over moderately hot grill.

Herb Crusted Tenderloin of Beef: Comes seared rare-medium rare. To finish cooking: Preheat oven to 400F. Place the tenderloin over a cooking rack in a roasting pan. Roast about 25 minutes (until internal temperature is 120F – 125F for rare), about 30 minutes (until internal temperature is 130F – 135F for medium rare). Allow to rest on a cutting board for 10 minutes, then slice to desired thickness. **If ordered cooked:** Place Gigi pan in 200F oven until ready to serve.

Montepulciano Braised Beef Short Ribs : Preheat oven to 350F, cook, covered, for about 25 to 30 minutes or until heated through.

Herb Marinated Grilled Chicken Paillards: Preheat oven to 350F. Reheat, covered, 5 to 6 minutes or until heated through.

Grill Ready Chicken Paillards: Preheat grill. Season with salt and cook 2 to 3 minutes per side, until just cooked through.

Chicken Marsala: Preheat oven to 350F. Reheat, covered, for 7 to 9 minutes or until heated through.

Chicken Piccata: Preheat oven to 350F. Reheat, covered, for 7 to 9 minutes or until heated through.

Gambas al Ajillo ~ Garlicky Spanish Shrimp: Preheat oven to 350F; reheat, covered, in sauce for 6 to 8 minutes or until heated through. Slice, spoon sauce over shrimp and serve.

Roasted Atlantic Cod Provencal: Preheat oven to 350F, reheat, covered, for 5 to 7 minutes, until heated through. Spoon sauce over fish and serve.

Swordfish Piccata: Preheat oven to 350F, reheat, covered, for 5 to 7 minutes, until heated through. Spoon sauce over fish and serve.

Porchettini Heat, covered at 325F, until hot, about 10 to 15 minutes.

Grill Ready Marinated Flank Steak Heat a grill pan or outdoor grill to high heat. Season flanks with salt and pepper and grill 4 to 5 minutes on each side, to desired temperature.

Grill Ready Marinated Hanger Steak Heat a grill pan or outdoor grill to high heat. Season flanks with salt and pepper and grill 6 to 7 minutes on each side, to desired temperature.

Oven Ready Branzino: Preheat oven to 450F, and cook, uncovered, for about 17 to 20 minutes, depending on size

Oven Ready Red Snapper: Preheat oven to 350F, and cook, uncovered, for about 20 to 30 minutes, depending on size

Oven Ready Salmon: Preheat oven to 450F. Season salmon with salt and pepper. Place salmon, skin side down, on a non-stick baking sheet or in a non-stick pan with an oven-proof handle. Bake until salmon is cooked to desired temperature, about 7 to 9 min for medium rare and 9 to 12 minutes for medium

PASTA

Lasagna Bolognese or Vegetable Lasagna: If frozen, thaw lasagna completely. Preheat oven to 375F. Place the lasagna pan into a larger pan and fill outer pan with water to halfway up sides of lasagna pan - this will prevent overbrowning of bottom. Cook, covered, for 25 to 35 minutes; remove cover and cook another 5 to 10 minutes, until bubbly and lightly browned.

Gigi Penne Arrabbiata, Gigi Rigatoni Buttera, Penne with Kale Pesto (If served warmed): Preheat oven to 350F. Place pan into water bath (about 1/3 up the side of the pan). Reheat, covered, for about 15 minutes, or until warmed through.

NYS Cheddar Macaroni & Cheese: Preheat oven to 350F. Reheat, covered for 15 minutes, then remove cover and continue cooking until bubbly, brown and heated through, about 10 more minutes.

SIDE DISHES, SOUPS & SAUCES

Herb Roasted Yukon Gold Potatoes: Preheat oven to 350F, and reheat, covered, 10 minutes, and then uncover and roast another 5 minutes, or until heated through.

Creamy Tuscan Gigandes Beans: Preheat oven to 350F, and reheat, covered, for 20 to 25 minutes, or until heated through.

Classic Potato Gratin: Preheat oven to 375, and reheat, covered, for 20 to 25 minutes. Uncover and cook another 5 minutes, or until heated through.

Poblano Creamed Corn: Preheat oven to 350F, and reheat, covered, for 20 to 25 minutes, or until heated through.

Sicilian Cauliflower: Preheat oven to 350F. Reheat, covered, for 10 minutes; uncover and cook another 10 minutes, or until heated through.

Mashed Potatoes: Preheat oven to 350F. Reheat, covered, for 30 - 35 minutes, or until heated through.

Sautéed Broccolini with Garlic, Extra Virgin Olive Oil and Hot Chili Flakes: Preheat oven to 350F. Reheat, covered, for 15 to 20 minutes, or until heated through.

Green Beans with Shallots and Lemon Zest: Preheat oven to 350F. Reheat, covered, for 12 to 15 minutes.

Roasted Seasonal Vegetables: Preheat oven to 350F. Reheat, covered, for 10 to 12 minutes, or until heated through.

Roasted Brussels Sprouts: Preheat oven to 350F. Reheat, covered, for 10 to 12 minutes, or until heated through.

Parmesan Dusted Creamer Potatoes : Preheat oven to 350F, and reheat, covered, for 15 minutes or until warmed through. Sprinkle with extra cheese, if desired, before serving

Seasonal Quiche: Preheat oven to 350F. Reheat, uncovered, for approximately 10 minutes.

Gigi Soups & Stews: Transfer soup to an appropriately sized saucepan and reheat over medium-high heat, stirring occasionally, until simmering.

Gigi Skizza™: Preheat oven to 425F. Place Skizza shells on hot pizza stones or on a large baking sheet. Spread tomato sauce (or fig jam) evenly all the way to outer edge of Skizza shells – do not leave a margin, as un-sauced areas will overbrown. Evenly distribute toppings and bake until crispy, bubbly, and lightly browned on bottom, approximately 8 to 12 minutes. Note: if Bianca, add truffle oil and arugula after cooking.



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