



## Cooking and Reheating Instructions

### Fall / Winter Pick Up (or drop off) Order Form

*Notes: 1) Oven should always be preheated 2) Our pans are oven---safe to 450F 3) Foil is ideal "cover".*

#### **HOT HORS D'OEUVRES**

**Arancini:** Preheat oven to 350F. Reheat, covered, for 4 minutes, then uncovered and cook another 4 to 6 minutes.

**Panisse:** Preheat oven to 375F. Cook, uncovered, until crispy and warmed through, 5 to 7 minutes. Serve with Harissa Ketchup.

**Tuscan Kale and Ricotta Tartlets:** Serve at room temperature, or reheat in 375F pre---heated oven until warmed, 4 to 5 minutes.

**Mini Quiche Lorraine:** Serve at room temperature, or reheat in 375F pre---heated oven until warmed, 3to 5 minutes.

**Lump Crab Cakes with Saffron Orange Aioli:** Preheat oven to 350F. Cook, covered, for 4 minutes, then uncover and continue cooking for another 4 to 6 minutes. Serve with chilled aioli.

**Creamy Mushroom, Sherry, and Herb Tartlets:** Preheat oven to 350F. Reheat, covered, for 4minutes, then uncovered and cook another 2 to 3 minutes.

**Meiller Farm Sausage Stuffed Mushrooms:** Preheat oven to 350F. Reheat, covered, for 4minutes, then uncovered and cook another 2 to 3 minutes.

**Meiller's Farm Beef Meatballs with Marinara:** Preheat oven to 350F. Reheat, covered, for 4 minutes, then uncover and cook another 4 to 6 minutes or until warmed through. For sauce reheat on stove top low heat until warm.

**Mini Puff Dogs with Spicy Honey Mustard:** Preheat oven to 350F. Cook uncovered for 20 to 25 minutes or until golden brown. Serve with mustard.

**Spring Rolls with Lemon Tahini Dipping Sauce:** Preheat oven to 350F. Cook uncovered for 5 to 7 minutes or until warmed throughout. Serve with Lemon Tahini Sauce

**Herb Grilled Shrimp with Roasted Garlic Aioli:** Preheat oven to 350F. Cook, covered, for 3 to 4 minutes or until warm. Serve with chilled aioli.

**Moroccan Curried Mini Kebabs (lamb, chicken, or beer):** Preheat oven to 350F. Cook, covered, for 7 to 10 minutes or until warm. Serve with chilled tzatziki.

#### **ENTRÉE MEATS & FISH**

**Herb Roasted Chicken (cut into eighths):** To reheat, preheat oven heat oven to 375F, cook, uncovered, for about 15 to 20 minutes or until heated through.

**Chicken Fricasse in Umbrian Sauce (mushrooms and black truffles) :** Preheat oven to 350F, cook, covered, for about 15 to 20 minutes or until heated through.

**Grilled Faroe Island Salmon Fillets :** If ordered cooked, preheat oven to 350F, cook, covered, for about 15 minutes or until heated through, about 10 minutes. If ordered grill ready, cook 3 to 4 minutes per side over moderately hot grill.

**Herb Crusted Tenderloin of Beef:** Preheat oven to 450F. 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.

**28 oz Rib Eye:** If ordered cooked and ready to reheat, preheat oven to 450F. Reheat, loosely covered, for 8 to 10 minutes. To cook from raw on a grill top; season with salt and pepper and cook 5 to 6 minutes per side to desired temperature. For rare, remove when internal temperature reaches 125F---130F. For medium rare, remove at 140F–145F.

**Lamb Shank Provencal :** Preheat oven to 350F, cook, covered, for about 25 to 30 minutes or until heated through.

**Montepulciano Braised BBQ Beef Short Ribs:** Preheat oven to 350F. Reheat, covered, 25 to 30 minutes.

**“Porchettini” Roulades:** Preheat oven to 375F; reheat, covered, in sauce for 15 to 20 minutes or until heated through. Slice, spoon sauce over roulades and serve.

**Gambas al Ajillo ~ Garlicky Spanish Shrimp:** Preheat oven to 375F; reheat, covered, in sauce for 8 to 10 minutes or until heated through. Slice, spoon sauce over shrimp and serve.

**Roasted Alaskan Cod Provencal :** Preheat oven to 350F, reheat, covered, for 5 to 8 minutes, until heated through. Spoon sauce over fish and serve.

## **PASTA**

**Lasagna Bolognese or Vegetable Lasagna:** Preheat oven to 350F. Reheat, covered for 30 minutes; remove cover and cook another 10 minutes.

**Gigi Penne Arrabbiata, Gigi Rigatoni Buttera, Penne with Kale Pesto (If served warmed):** Preheat oven to 375F. Reheat, covered, for 15 to 20 minutes.

**NYS Cheddar Macaroni & Cheese:** Preheat oven to 350F. Reheat, covered for 20 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, 15 minutes, and then uncover and roast another 5 to 10 minutes.

**Creamy Polenta:** Preheat oven to 350F, and reheat, covered, for 25 to 30 minutes.

**Classic Potato Gratin:** Preheat oven to 375, and reheat, covered, for 20 to 25 minutes. Uncover and cook another 10 minutes.

**Sicilian Cauliflower:** Preheat oven to 350F. Reheat, covered, for 15 minutes; uncover and cook another 10 minutes.

**Whipped Yukon Gold Potatoes:** Preheat oven to 350F. Reheat, covered, for 35 minutes, until heated through.

**Broccoli Rabe with Garlic, Extra Virgin Olive Oil and Hot Chili Flakes:** Preheat oven to 350F. Reheat, covered, for 15 to 20 minutes.

**Green Beans with Shallots and Lemon Zest:** Preheat oven to 350F. Reheat, covered, for 15 to 20 minutes.

**Roasted Seasonal Vegetables:** Preheat oven to 350F. Reheat, covered, for 25 minutes.

**Maple Roasted Brussels Sprouts:** Preheat oven to 350F. Reheat, covered, for 25 minutes.

**Honey Roasted Tunisian Carrots** Preheat oven to 350F. Reheat, covered, for 15 to 20 minutes.

**Tuscan White Tuscan Beans:** Preheat oven to 350F. Reheat, covered, for 25 minutes.

**Seasonal Quiche:** Preheat oven to 350F. Reheat, uncovered for 15 to 20 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. Spread sauce (or fig jam) evenly on Skizza shells to 1/4---inch from outer edge. Evenly distribute toppings and bake until crispy and bubbly, approximately 9 to 13 minutes. Note: if Bianca, add truffle oil and arugula after cooking.

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**[www.gigihudsonvalley.com](http://www.gigihudsonvalley.com)**