Cooking and Reheating Instructions

Spring/Summer Pick Up (or drop off) Order Form

Notes: 1) Oven should always be preheated 2) Our pans are oven---safe to 425F 3) Foil is ideal "cover".

HOT HORS D'OEUVRES

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

Panisse Bites: Preheat oven to 375F. Reheat, uncovered, until warmed through, 4 to 6 minutes. Serve with Harissa Ketchup.

Tuscan Kale and Ricotta Tartlets: Serve at room temperature or reheat in 375F 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.

Waygu Beef Franks in a Blanket Spicy Mustard: Preheat oven to 350F. Reheat, uncovered, and cook 3 to 4 minutes.

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

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

Chicken Parmesan Bites: Preheat oven to 350F. Reheat, uncovered, and for 3 to 5 minutes.

Bacon Wrapped Herb Chicken Skewers: Preheat oven to 350F. Reheat, uncovered, and for 3 to 5 minutes.

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

Octopus-Chorizo Skewers: Preheat oven to 350F. Reheat, uncovered, and for 3 to 5 minutes.

Ground Lamb Stuffed Fried Ascolana Olives: Preheat oven to 350F. Reheat, uncovered, and for 3 to 5 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, and for 4 to 6 minutes.

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

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 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, reheat, covered, for 10-15 minutes or until heated through.

Grilled Faroe Island Salmon Filets: If ordered cooked please order rare/medium-rare; to reheat, preheat oven to 350F, cook, covered, to desired temperature, about 5 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.

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, 7 to9 minutes or until heated through.

Chicken Piccata: Preheat oven to 350F. Reheat, covered, 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 7minutes, until heated through. Spoon sauce over fish and serve.

Reheating Roasted Loin of Pork: Slice the pork to your desired thickness, cover it with sauce or jus, and shingle it to expose ½ to an inch of surface area. 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

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.

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.

Creamy Tuscan Gigandes Beans: Preheat oven to 350F, and reheat, covered, for 15-20 minutes.

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

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

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

Mashed Potatoes: Preheat oven to 350F. Reheat, covered, for 35 minutes, 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.

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.

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

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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