



## 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 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 3 to 4 minutes.

**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.

**Mini Puff Dogs with Spicy Mustard:** Preheat oven to 350F. Reheat, uncovered, and cook 2 to 3 minutes.

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

**Lamb Kofte Meatballs with Lemon Tahini Sauce:** Preheat oven to 350F. Cook uncovered for 5 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.

**Mozzarella in Carrozza with Pesto:** Preheat oven to 350F. Cook, covered, for 4 to 6 minutes or until warm. Serve with pesto dipping sauce.

**Beef Sliders:** Preheat oven to 350F. Cook, covered, for 4 to 6 minutes or until warm.

#### **ENTRÉE MEATS & FISH**

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

**Grilled Faroe Island Salmon Filets:** If ordered cooked please order rare, 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:** Preheat oven to 425F. 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. **NOTE: RIB EYE CAN BE ORDERED COOKED TO DESIRED TEMPERATURE AND SLICED.**

**Whole Ribeye:** From Raw: Preheat the oven to 350°F. Sprinkle the roast generously with salt and pepper, then place on a rack in a shallow roasting pan. Roast the meat for 2 hours and 20 minutes (or about 14 minutes per pound at 130°F on a meat thermometer) for rare meat.

**Reheating Whole Ribeye:** Place the **roast** in a pan and cover with foil. Place in a preheated 300-degree oven for approximately 20 to 30 minutes, depending on the size of the piece.

**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.

**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.

**Marinated Shrimp Skewers ~** Preheat grill. Cook approximately 2 minutes per side, until bright pink in color and just firm.

**Roasted Atlantic Cod Provencal:** Preheat oven to 350F, reheat, covered, for 5 to 7 minutes, 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 225F until hot, about 10 to 12 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

**Jumbo Shrimp Skewers** -*On the grill, over medium heat, cook 2 minutes on each side or until bright pink in color.*

**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.

**Herb Marinated Prime Rib of Beef:** Preheat oven to 450F. Season rib roast with salt and pepper. Roast 15 to 20 minutes, and then reduce heat to 325F. Now roast another approx. 1 hour per every 5 lbs. For rare, remove when internal temperature reaches 125F-130F. For medium rare, remove at 140F – 145F.

**Grill Ready Marinated Butterflied Leg of Lamb (approx. 8-10 lbs):** *In the oven* - Preheat oven to 375F. Season lamb with salt and pepper and roast for approximately 2 hours for med-rare or an internal temperature of 110 degrees. *On the grill* - set temperature to medium heat, or, if over charcoal, moderate heat. Season lamb with salt and pepper and grill approximately 30 minutes on one side; turn and cook approximately another 15 to 20 minutes for medium-rare. Adjust temperature or move meat to cooler portion of the grill if necessary to prevent blackening. Let rest for 10 minutes, then slice

**Ready to Roast Marinated Bone-In Leg of Lamb (approx. 10-12 lbs):** *In the oven* - Preheat oven to 375F. Season lamb with salt and pepper and roast for approximately 1.5-2 hours for med-rare an internal temperature of 110 degrees with thermometer near the bone. *On the grill* - set temperature to medium heat, or, if over charcoal, moderate heat. Season lamb with salt and pepper and grill approximately 30 minutes on one side; turn and cook approximately another 15 to 20 minutes for medium-rare. Adjust temperature or move meat to cooler portion of the grill if necessary, to prevent blackening. Let rest for 10 minutes, then slice

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

## **PASTA**

**Lasagna Bolognese or Vegetable Lasagna:** If frozen, thaw lasagna completely. Preheat oven to 350F. 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, 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 10 minutes; uncover and cook another 10 minutes.

**Mashed 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.

**Sauteed Seasonal Vegetables:** Preheat oven to 350F. Reheat, covered, for 10 to 12 minutes.

**Roasted Brussels Sprouts:** Preheat oven to 350F. Reheat, covered, for 20 to 25 minutes.

**Mexican Street Corn:** Preheat oven to 350F, and reheat, covered, for 15 minutes or until warmed through. Sprinkle with extra cheese before serving

**Tuscan White Beans:** Preheat oven to 350F. Reheat, covered, for 15 to 20 minutes.

**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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