



Cooking and Reheating Instructions

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 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 Spiced Chicken Skewers: 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 minutes or until heated through.

Grilled Faroe Island Salmon Filets : 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.

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.

Poblano BBQ 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, 10 minutes or until heated through.

“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.

Reheating Roasted Loin of Pork: Slice the pork to your desired thickness preferred and fan it down, nearly flat, as to where about a quarter of the slice's top is exposed. Gently warm it in your oven with or without liquid, at 225-250. Prepare a sauce 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.

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

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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