

Salina's

CATERING INSTRUCTIONS

Preheat oven to 350-375° (oven temps may vary)

For **ALL** food items, the internal cooking temperature must reach 165° or higher.

Hold cooked food items at 140° or higher.

Refrigerate all leftovers in small containers immediately when finished.

LASAGNA - MEAT - CHEESE - SPINACH

Heat covered for 50 minutes to 1 hour 15 min.

BACON CHEDDAR POTATOES

Bake for 40 minutes, stirring 2-3 times. Add cheese on top of the potatoes then top with bacon. Bake potatoes for 10 minutes or until cheese is melted.

CHICKEN - BAKED – FRIED – WINGS (hot or mild)

Bake covered for 30-45 minutes. (wings 25-30 minutes)

Bake uncovered for 10 more minutes to crisp up the chicken.

SAUSAGE – ITALIAN – POLISH AND MEATBALLS

Cook covered for 35 – 45 minutes. Stir pan once or twice during the cooking process.

MOSTACCIOLI or RAVIOLI

Cook covered for 30 minutes.

Baked Mostaccioli: Uncover; stir, top with cheese, & cook until lightly browned.

ITALIAN BEEF

Transfer juice to a saucepan and heat until it reaches 165 degrees.

Add the beef to the juice when you are ready to serve. OR

Juice can be put into a crock-pot and heated to 165 degrees or higher

Add the beef to the juice when you are ready to serve.

POTATO WEDGES

Heat uncovered for 25 – 35 minutes.

MINI RIBS

Heat covered for 30 minutes, shaking pan frequently during the cooking process.

SHELLS AND CHEESE

Heat covered for 30 minutes, stirring every 10 min. Add milk if needed.

VEGETABLES

Green Beans Almondine – Vegetable Medley – Corn – Carrots – Broccoli

Heat covered for 30-40 minutes, stirring once or twice.

CHICKEN PARMESAN, STUFFED SHELLS, AND TETRAZZINI

Top with sauce and heat covered for 40 minutes.

Uncover, then add cheese and cook until lightly browned.

PARSLEY – ROSEMARY – VESUVIO - POTATOES OR SAUSAGE POTATOE, PEPPERS

Bake covered for 45 minutes, or until fully cooked.

CHICKEN VESUVIO, LEMON CHICKEN AND CACCIATORE

Bake uncovered for 20-30 minutes, stirring 1-2 times.

AUGRATIN POTATOES AND STUFFING

Bake for 35-45 minutes, uncovered.

STUFFED CHICKEN BREASTS

Bake covered for 45 minutes to 1 hour, until temperature reaches 165°.

CHEESE OR SPINACH: After baking, top with red sauce & cheese, baking until cheese lightly browns.

GIARDINIERA: After baking, top with peppers. Heat 5-10 more minutes.

TURKEY OR HAM

Cook covered for 35 minutes, shaking pan a few times in the cooking process.

PASTA INSALATA

Cook covered for 30 minutes, stirring once after 15 minutes.

BREADSTICKS or GARLIC BREAD MINIS

Cook uncovered for about 5-7 minutes, or until golden brown.

MASHED POTATOES

Cook covered for about 35-45 minutes, stirring occasionally.

CHICKEN NUGGETS, TENDERS, AND MUSHROOM CAPS

Heat uncovered for 10-15 minutes.

- ALL INTERNAL COOKING TEMPERATURES MUST REACH 165°.
 - STANDING TEMPERATURES MUST BE 140° OR HIGHER.
- REFRIGERATED FOODS MUST BE KEPT AT 40° OR BELOW