



*Thank you for choosing Wegmans Catering!*

**\*IMPORTANT NOTE:** All items listed below are in the oven ready pan/tray to be used in conventional ovens only. If you choose to reheat items in a microwave, please place product into your own microwave safe container.

**Macaroni & Cheese, Penne with Vodka Blush Sauce & Sausage, Lobster Mac & Cheese, Penne Pasta with Seasoned Tomato Sauce and Penne Alfredo with Chicken \***

1. Preheat oven to 400°F. Remove lid, cover pan with foil and place pan on a baking sheet.
2. Bake for 30 minutes or until internal temperature reaches 165°F.

**BBQ Roasted Chicken \***

1. Preheat oven to 400°F. Remove lid, cover pan with foil and place pan on a baking sheet.
2. Bake for 30-35 minutes or until internal temperature reaches 165°F.

**Sliced Turkey Breast Platter \***

1. Preheat oven to 350°F. Remove lid and place platter on a baking sheet.
2. Remove garnish (kale & oranges) and spread turkey slices evenly on platter.
3. Pour 8 oz of Wegmans Culinary Chicken Stock over turkey (may use water or chicken broth as a substitute)
4. Cover tray with foil and bake for 15 minutes.
5. Uncover and bake for an additional 10 minutes. Add garnish back to tray and serve.

**Chicken French \***

1. Preheat oven to 350°F. Remove lids and place pans on baking sheets.
2. Open lemon butter sauce and pour evenly over each pan and cover each pan with foil.
3. Bake 40-45 minutes or until internal temperature reaches 165°F.

**Chicken Parmesan \***

1. Preheat oven to 400°F. Remove lid, cover pan with foil and place pan on a baking sheet.
2. Bake 40 minutes or until internal temperature reaches 165°F and the cheese is melted.

**Chicken Outlet Platter \***

1. Preheat oven to 400°F. Remove lid and place platter on baking sheet.
2. Bake for 10-15 minutes or until internal temperature reaches 165°F.

**Grilled Boneless Chicken Breast Pans \***

1. Preheat oven to 400°F. Remove lid, cover pan with foil and place pan on a baking sheet.
2. Bake for 20-30 minutes or until internal temperature reaches 165°F.

**Fried Chicken \***

1. Preheat oven to 350°F. Remove lid and place platter on baking sheet.
2. Bake for 35-40 minutes or until internal temperature reaches 165°F.

**Pulled BBQ Pork \***

1. Preheat oven to 400°F. Remove lid, cover pan with foil and place pan on baking sheet.
2. Bake for 50 minutes or until internal temperature reaches 165°F, stir and serve.

**Pulled BBQ Pork in Slow Cooker**

1. Remove contents from pan and place into slow cooker, cover with lid. Turn slow cooker to high heat for 1 hour, stirring occasionally, until internal temperature reached 165°F.

**Chicken Wings, Tenders or Bites \*** (Cold Upon Special Request)

1. Preheat oven to 350°F; remove Chicken Wings, Tenders or Bites from package. Place in a single layer on your own baking sheet.
2. Bake uncovered for approximately 10-15 minute.

**Chicken & Cheese Quesadillas \***

1. Preheat oven to 375°F. Remove label, lid, salsa and lime crema from tray.
2. Bake from 10 minutes or until hot.



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**Ready to Cook – Tristan Lobster Tails**

1. Remove wrap, roast at 450°F for about 12 min or until internal temperature reaches 145°F.
2. Let rest for 2 minutes.

**Traditional Beef & Pea Arancini**

1. Preheat oven to 350°F. Place arancini on your own baking sheet.
2. Bake for 15-20 minutes until internal temperature reaches 165F.
3. Remove lid from tomato sauce container, place sauce in a small pot and heat until desired temperature.

**Potatoes Gratin \***

1. Preheat oven to 450°F Remove lid and place pan on baking sheet.
2. Bake for 20-30 minutes. Let rest for 5 minutes, then serve.

**Signature Whipped Potatoes \***

1. Preheat oven to 375°F with. Remove lid, cover pan with foil and place pan on baking sheet.
2. Bake for 40 minutes, stirring half-way through bake time, until internal temperature reaches 165°F.

**Vegetables \***

1. Preheat oven to 375°F. Remove lid, cover pan with foil and place pan on baking sheet.
2. Bake for 15-20 minutes until internal temperature reaches 165°F. Stir and serve.

**Kale & Quinoa Cakes \***

1. Preheat oven to 350°F. Remove lid and place pan on baking sheet.
2. Bake for 15-20 minutes until internal temperature reaches 165F.

**\*\*IMPORTANT NOTE: MICROWAVE INSTRUCTIONS ONLY**

**Pork Potsticker & Teriyaki Chicken Dumplings Tray 12 Ct & 24 Ct \*\***

1. Remove dipping sauce from the tray. Set aside.
2. Place damp paper towel over potstickers or dumplings.
3. Place tray in **microwave** and heat on high for 3-4 minutes until internal temperature reaches 165 degrees.
4. Carefully remove from the **microwave**; remove paper towel and serve with sauce on the side.
5. Serve and Enjoy! Refrigerate leftovers promptly.

**Spicy Pork Steamed Buns (6 Ct & 12 Ct) \*\***

1. Remove label, lid, and sauce.
2. Place a damp paper towel over buns and microwave 2-3 minutes until heated through. Heating time may vary.

**Spicy Pork Wontons (12 Ct & 24 Ct) \*\***

1. Remove label, lid, and sauce.
2. Place a damp paper towel over wontons and microwave 1-2 minutes until heated through.
3. Once hot, pour sauce directly over the wontons and enjoy. Heating time may vary.