

Round Lake Olando's Catering Reheating Instructions

Famous Italian Beef:

Heat the beef juice to just about a boil - then carefully add the beef

The juice will heat the beef to serving temperature

In a slow cooker: Heat the beef juice to just under a boil, add the beef and beef juice to the slow cooker, use the "warm" setting on the slow cooker

Meatballs or Italian Sausage:

Open the corners of the lid to vent while cooking

Bake at 375 for about 30-45 minutes until the contents are hot, stir occasionally

Mostaccioli or Spaghetti:

Open the corners of the lid to the aluminum pan to vent

Half Pan: Bake at 425 for about 30-40 minutes, or until contents are hot

Full Pan: Bake at 425 for about 60 minutes, or until contents are hot

Stir occasionally, add extra sauce if desired

Lasagna:

Preheat the oven to 425

Remove lasagna from refrigerator and let sit at room temperature for about 20 minutes before baking, leave lasagna fully covered and bake at 425

Half Pan: about an hour

Full Pan: about an hour and a half

Stir occasionally, add extra sauce if desired

Let pasta rest for at least 30 minutes before serving

Serve with additional red sauce on the side

Ravioli:

Open corners of the lid to the aluminum pan to vent

Bake at 375 for 30-40 minutes or until hot, Do NOT Stir

Pasta baked with cheese:

Once pasta is heated, remove lid, sprinkle with cheese, keep lid off, return to oven, and bake until the cheese is melted.

Chicken Parmigiana:

Bake chicken at 425 for 25-30 minutes or until hot. Once heated, remove the pan from the oven and sprinkle each chicken breast with cheese. Return the pan to the oven and bake until the cheese is melted.

Macaroni and Cheese:

Open corners of the lid to the aluminum pan to vent. Bake at 375 for 30 minutes or until hot, stir occasionally.

Garlic Toast:

Lay slices flat on a cookie sheet

Bake at 425 for 10 minutes, remove from the oven, flip garlic toast over, and bake for an additional 10 minutes.

Watch garlic toast carefully, do not over brown.

If desired, sprinkle with parmesan cheese before serving.

Thank you for choosing Round Lake Olando's for your catering needs!