



# EVERYDAY CATERING

## REHEATING INSTRUCTIONS

### IMPORTANT:

Remove everything from the refrigerator and allow to come to room temperature before reheating.

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### STARTERS

#### COLD HORS D'OEUVRE

Serve at room temperature.

#### HOT HORS D'OEUVRE

Place in preheated 450°F, uncovered, for 4-6 minutes.

#### GRILLED SHRIMP ADRIATIC

Can be served at room temperature or sautéed for 2 to 3 minutes in a dry, hot skillet.

#### QUICHE

Preheat oven to 350°F. Bake for 8-10 minutes.

### MEAT | PROTEINS

#### BRISKET

Bake, covered, in a preheated 350°F oven, for 20 to 30 minutes. Quantities over 3 pounds may take 10 to 20 minutes longer. Can also be reheated on top of the stove in its own gravy.

#### BRISKET GRAVY

#### TURKEY GRAVY

On top of the stove, over low heat, simmer in a saucepan or double boiler. Add a couple of tablespoons of water if you are concerned it will stick to the pot.

#### FILET OF BEEF

Place on a cookie sheet or in a roasting pan, and bake at 375°F, lightly covered with foil, for 10 to 12 minutes. Slice and serve. This is also delicious at room temperature.

#### BEEF WELLINGTON

Place beef, at room temperature, in a preheated 400°F oven, uncovered, for 8 to 10 minutes.

#### FLANK STEAK WITH FRIED ONIONS

Preheat oven to 300°F. Bake slices, covered, for 10 to 15 minutes.

#### ROASTED LEG OF LAMB

Place in a preheated 350°F oven. Bake, covered, for 20 to 25 minutes. Uncover and bake for an additional 10 to 15 minutes.

#### ROASTED CHICKEN

**Whole:** Bake in a preheated 375°F oven, uncovered, for 10 to 12 minutes until you see the bird start to sizzle or bubble.

**Cut up:** Bake in a preheated 350°F oven, covered, for 10 minutes. Uncover for an additional 5 minutes to crisp.

#### CORNISH HENS

Bake in a preheated 350°F oven, uncovered, for 10 to 12 minutes until you see the bird start to sizzle or bubble.

#### ORANGE GLAZED DUCK

**Whole:** Bake in a preheated 375°F oven, uncovered, for 10 to 12 minutes until you see the bird start to sizzle or bubble.

**Cut up:** Bake in a preheated 350°F oven, covered, for 10 to 12 minutes. Uncover for an additional 5 minutes to crisp.

#### STUFFED CHICKEN BREAST

#### CHICKEN FRANCAISE

#### CHICKEN MARSALA

#### CHICKEN WITH SAGE & ONION

#### CHICKEN WITH ARTICHOKE & MUSHROOMS

Preheat oven to 350°F. Place chicken in an ovenproof dish and bake, covered with foil, for 15 to 20 minutes. Uncover for the last 5 minutes.

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## **GRILLED CHICKEN BREAST**

Sauté in a dry, nonstick frying pan with a drop of water or butter over medium heat.

## **BALSAMIC CHICKEN BREAST**

Best served sliced, at room temperature, with the balsamic dressing spooned over it.

## **CICKEN PARMIGIANA**

Preheat oven to 400°F. Place chicken in an ovenproof dish and bake, covered with foil, for 10 to 15 minutes. Uncover for the last 5 minutes so the cheese melts and everything else gets crispy.

## **OLD-FASHIONED BEEF STEW**

Bring to a simmer on top of the stove over medium heat. Add a bit of water or chicken stock to prevent sticking and stir often. Cover and leave on lowest heat until ready to serve. Sprinkle with finely chopped parsley or dill.

## **BEEF BOURGUIGNON**

Bring to a simmer on top of the stove over medium heat. Add a bit of water or chicken stock to prevent sticking and stir often. Cover and leave on lowest heat until ready to serve. Serve over buttered noodles and sprinkle with finely chopped parsley.

## **MEATBALLS IN TOMATO SAUCE**

Bring to a simmer on top of the stove over medium heat. Add a bit of water or chicken stock to prevent sticking and stir often. Cover and leave on lowest heat until ready to serve. Serve on spaghetti or in a toasted hero roll. Sprinkle with grated Parmesan.

## **CHICKEN TIKKA MASALA**

Bring to a simmer on top of the stove over medium heat. Add a bit of water or chicken stock to prevent sticking and stir often. Cover and leave on lowest heat until ready to serve. Serve over rice.

## **WHOLE BONELESS ROASTED TURKEY BREAST**

Bake wrapped turkey breast in preheated 350°F oven for 15-20 minutes.

## **ROASTED FREE-RANGE TURKEY**

All turkeys are delivered in an aluminum pan wrapped in foil.

**10-12 pounds:** Preheat oven to 350°F. Put 1/2 cup water in the bottom of the pan. Place foil-wrapped turkey in the oven for 30 minutes. Then uncover, raise heat to 375°F and roast an additional 15 to 20 minutes.

**14-16 pounds:** Preheat oven to 350°F. Put 1/2 cup water in the bottom of the pan. Place foil-wrapped turkey in the oven for 35 minutes. Then uncover, raise heat to 375°F and roast an additional 15 to 20 minutes.

**22-24 pounds:** Preheat oven to 350°F. Put one cup of water in the bottom of the pan. Place foil-wrapped turkey in the oven for 45 minutes. Then uncover, raise heat to 375°F and roast for an additional 20 to 30 minutes.

## **ROLLED ROASTED TURKEY BREAST**

**3-pound breast:** Place wrapped turkey breast in a preheated 350°F oven for 20 to 25 minutes.

**6-pound breast:** Place wrapped turkey breast in a preheated 350°F oven for 30 to 35 minutes.

## **ITALIAN-STYLE MEATLOAF**

### **TURKEY MEATLOAF**

Preheat oven to 350°F. Place meatloaf on a piece of foil big enough to cover it, sprinkle with a tablespoon or two of water or stock and wrap it with the foil. Cook for 15 to 20 minutes. Open the foil wrapping for the last 5 minutes.

## **BERKSHIRE BONE-IN SMOKED HAM (20-25 lbs.)**

Bake in a 325°F preheated oven, covered, for 30 minutes, then uncovered for 15 minutes.

## **WHOLE GLAZED SPIRAL CUT HAM (10-12 lbs)**

Bake in a 325°F oven, covered, for 20 minutes, then uncovered for 10 minutes.

## **SLICED GLAZED BAKED HAM**

Bake in a 350°F oven, wrapped in foil, for 15 minutes. Equally delicious served at room temperature.

## **FISH**

### **GRILLED SALMON WITH ONION & DILL**

### **POACHED SALMON**

We prefer to serve our salmon at room temperature, but if you like it warm, preheat oven to 350°F and bake, uncovered, for 10 minutes.

### **ASIAN SALMON**

We prefer to serve our salmon at room temperature, but if you like it warm, preheat oven to 325°F and bake, uncovered, for 10 to 12 minutes.

### **SALMON WITH ROASTED VEGETABLES**

### **SEARED SALMON WITH ONION & THYME**

We prefer to serve our salmon at room temperature, but if you like it warm, preheat oven to 350°F and bake, covered, for 10 to 12 minutes.

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**LEMON SOLE SCHNITZEL**

**BLACKENED COD**

**CHILEAN SEA BASS**

**WILD STRIPED BASS WITH TOMATO & CILANTRO**

**COUSCOUS-CRUSTED RED SNAPPER**

Preheat oven to 325°F. Roast, uncovered, in an ovenproof baking pan for 8 to 10 minutes.

## **VEGETABLES & SIDES**

### **SAUTÉED ROOT VEGETABLES**

Reheat in a saucepan or double boiler over low heat on top of stove. Add a small amount of liquid (water or butter). Stir frequently.

### **STEAMED VEGETABLES WITH DILL**

Reheat in a saucepan or double boiler over low heat on top of stove. Add a small amount of liquid (water or butter). Stir frequently. OR preheat oven to 375°F. Spread the vegetables out on a baking sheet and roast for 5 to 8 minutes.

### **GRILLED VEGETABLES**

**HERB ROASTED BEETS**

**GREEN BEANS WITH GARLIC**

**BROCCOLI WITH GARLIC**

**ROASTED CAULIFLOWER**

Spread the vegetables on a baking sheet and roast in a preheated 375°F oven for 5 to 8 minutes.

### **HARICOTS VERTS WITH WILD MUSHROOMS**

Best to use a saucepan or double boiler over low heat on top of stove. Add a small amount of liquid (water, chicken stock or butter). Stir frequently. OR you can spread the vegetables on a baking sheet and roast in a preheated 350°F oven for 5 to 8 minutes.

### **RICE PILAF**

Best to use a saucepan or double boiler over low heat on top of stove. Add a small amount of liquid (water, chicken stock or butter). Cook over low heat for 3 to 5 minutes. Stir frequently until heated through.

### **GLAZED BRUSSELS SPROUTS AND PEARL ONIONS**

Spread the vegetables out on a baking sheet and roast in a preheated 375°F oven for 5-8 minutes. OR reheat on top of the stove with 1/4 cup hot water in the bottom of the saucepan. Toss 2-3 times. Should be hot in 5 minutes.

### **KASHA VARNISHKES**

These can be reheated on top of the stove, either in a double boiler or over a low flame with a small amount of liquid (water, chicken stock or butter) added to the pot. Stir frequently. OR place in a buttered, ovenproof baking dish. Bake in preheated 350°F oven for 12-15 minutes.

### **ROASTED POTATOES & CARROTS**

**ROASTED SWEET POTATOES**

**ROASTED VEGETABLES**

**HERB-ROASTED POTATOES**

**GARLIC PARMESAN POTATOES**

Bake in an ovenproof baking dish, in a preheated 350°F oven, for 8-10 minutes, until they start to bubble and sizzle.

### **STEAMED ASPARAGUS**

Preheat oven to 375°F. Spread the asparagus in a single or double layer on a cookie sheet and sprinkle 3 to 4 tablespoons of water or melted butter over them and bake for 3 to 4 minutes.

### **GRILLED ASPARAGUS**

Preheat oven to 375°F. Spread the asparagus in a single or double layer on a cookie sheet and bake for 3 to 4 minutes.

### **MASHED POTATOES**

**SWEET POTATO PURÉE**

A double boiler is the best way to reheat these items. If you don't have one, use a heavy-bottomed pot, put some milk (and butter, if you want) in the pot, add the vegetable, and stir often until they start to steam.

### **POTATO GRATIN**

Preheat oven to 350°F. Place gratin in oven for 20 minutes. Uncover for last 10 minutes.

### **POTATO PANCAKES**

Bake uncovered in a preheated 350°F oven for 10-12 minutes. Bake uncovered 5-7 minutes for minis.

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## ONE DISH MEALS

### PAELLA

### JAMBALAYA

Place in a preheated 325°F oven, covered, for 30 to 40 minutes. Uncover for the last 10 minutes.

### MEAT LASAGNA

### WILD MUSHROOM LASAGNA

### BROCCOLI RABE LASAGNA

### EGGPLANT PARMESAN

Bake in a preheated 350°F oven, covered, for 15 minutes, then uncover and bake for an additional 10 to 15 minutes. Should be bubbling like crazy.

### CHICKEN POT PIE

Bake in a preheated 350°F oven, covered, for 15 minutes, then uncover and bake for an additional 10 to 15 minutes.

### MACARONI & CHEESE

Bake in a preheated 350°F oven, covered, for 15 minutes, then uncover and bake for an additional 10 to 15 minutes. Should be bubbling madly.

## DESSERTS, SWEETS & BAKED GOODS

### ALL FRUIT PIES (APPLE, BLUEBERRY, STRAWBERRY RHUBARB, PEACH)

### PECAN PIE

Bake in a preheated 350°F oven for 12 to 15 minutes. Foil can be placed loosely over pie to prevent further browning.

### MILE-HIGH LEMON MERINGUE CAKE

### CHOCOLATE LAYER CAKE

### APPLE TART

### TARTE Tatin

### CARROT CAKE

### CLASSIC & MARBLE CHEESECAKE

### KEY LIME TART

### LEMON MERINGUE TART

### POUND CAKE

### BITE-SIZE FRENCH PASTRIES

### KEY LIME TART

### MIXED BERRY TART

### LEMON MERINGUE TART

### MARBLE TART

### COCONUT CAKE

### CHOCOLATE BLACKOUT CAKE

### BAR BITES

### CHOCOLATE LOVERS PLATTER

### ALL SWEETS CRATES

Store in a cool place until ready to serve.

### CHOCOLATE TORTE

### STRAWBERRY SHORTCAKE

### TIRAMISU CAKE

### RUFFLED CHOCOLATE MOUSSE CAKE

Store in refrigerator until served.

### POUND CAKE

### RUSSIAN COFFEE CAKE

### BABKA

Serve at room temperature.