



Flors D'oeuvres

REHEATING INSTRUCTIONS

**TRUFFLE PROSCIUTTO
GRILLED CHEESE**

4 to 5 minutes

**ITALIAN SAUSAGE
MEATBALLS**

20 to 25 minutes

**MINI MAC & CHEESE
BITES & SAMOSAS**

5 to 6 minutes

**ARANCINI & WILD
MUSHROOM POLENTA**

5 to 6 minutes

**CRAB CAKES BITES
& COCONUT SHRIMP**

5 to 6 minutes

MINI ARTICHOKE HEARTS

5 to 6 minutes

**BUFFALO CHICKEN
SPRING ROLLS**

5 to 6 minutes

SKIRT STEAK SKEWERS

4 to 5 minutes

**WALTER'S & WAGYU
PIGS IN A BLANKET**

4 to 5 minutes

BREAD BOULE BITES

5 to 6 minutes

**PHYLLO STARS, FALAFEL
& CHICKEN SATAY**

4 to 5 minutes

**EMPANADAS,
CROQUETTES,
SPANAKOPITA &
PIZZA CUPCAKE**

7 to 9 minutes

BAKED CLAMS

8 to 10 minutes

MINI SLIDERS

4 to 5 minutes
for Medium Rare

5 to 7 minutes
for Medium

10 minutes
for Well Done

All items are to be set at a preheated oven at 350° and uncovered unless otherwise noted.

Every oven is different, and reheating times may vary based on oven type and the accuracy. The times above are suggestions. Each time an oven door is opened, valuable cooking time is lost.