

Reheating Instructions for Catering Items

Thank you for choosing Durso's. If you have any questions, please call us at (718) 358-1311 or email us: info@dursos.com

HOT APPETIZERS

1. Bring to room temperature before heating.
2. Preheat oven to 350 degrees.
3. Place in a oven-safe dish/foil tray and heat for approximately 20 minutes until warm. Leave uncovered to get crispy.

PASTA, ENTREES, VEGETABLES, POTATOES, STUFFING AND RICE

1. Bring to room temperature before heating.
2. Preheat oven to 350 degrees.
3. Place in a covered oven-safe dish/foil tray and bake in a 350 degree oven for approximately 30 minutes or until heated through. Stir and check temperature occasionally.

SOUPS, GRAVY AND SAUCES

Stove Top: Place in a saucepan over medium heat. Stir frequently until heated through.

Microwave: In a microwave-safe container, loosen lid and heat for 1 minute. Stir and place back in microwave. Continue to heat in 20-30 second intervals, stirring and checking temperature until hot. Beware - container can get hot!

APPLESAUCE OR CRANBERRY SAUCE

Serve cold or room temperature.

WHOLE TURKEYS AND STUFFED TURKEY BREAST (PRE-COOKED)

1. Bring turkey to room temperature before heating (approximately 1 hour). This is an important step to ensure that the turkeys get warm throughout and stay moist after heating.
2. Preheat oven to 300 degrees.
3. Place the turkey in an oven-safe dish (or use aluminum turkey pan if provided), cover with aluminum foil and heat for approximately 30-45 minutes or until heated through.

WHOLE TURKEYS AND STUFFED TURKEY BREAST (UNCOOKED)

Prepare: Bring turkey to room temperature before heating (approximately 1 hour). This is an important step to ensure that the turkeys get warm throughout and stay moist during the cooking process.

- A raw turkey takes 15-20 minutes per pound to cook
- Cook in a 400 degree oven for the first hour. Reduce heat to 350 degrees for the remaining cooking time.
- A turkey is fully cooked when breast meat is 165 degree F and dark meat is 185 degrees F.