



Heating Instructions

For all items

Pre-heat oven to 160°

Remove any plastic or paper lids from the foil trays

Allow to cool for 5 minutes before serving.

Canapé Items

1. Place tray into oven and heat for approx. 12-15mins, or until heated through

Meats

Slow Cooked Lamb – Rolled Chicken – Tagine

1. Cover tray with foil
2. Place tray into oven and heat for approx. 30mins or until heated through, the internal temperature of meat dishes should reach 75°

Sides

1. Place tray into oven and heat for approx. 20-30mins uncovered, or until heated through.

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Wet Dishes

Pork Scotch Fillet – Chicken Cacciatore

1. Cover tray with foil
2. Place tray into oven and heat for approx. 45-60 mins or until heated through, the internal temperature of meat dishes should reach 75°

Lasagne & Shepherd's Pie

1. Cover tray with foil
2. Place tray into oven and heat for approx. 50-60mins or until heated through, the internal temperature of meat dishes should reach 75°
3. Remove the foil for the last 10mins

Pies & Quiches

1. Cover tray with foil
2. Place tray into oven and heat for approx. 30-45mins or until heated through, the internal temperature of meat dishes should reach 75°
3. Remove the foil for the last 10mins

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