



CULINARY CREATIONS

COOKING/HEATING INSTRUCTIONS

434 Route 206 South, Hillsborough, NJ 08844
(908) 281-3894

www.culinarycreations.com

CULINARY CREATIONS



Cafe & Pastry Shoppe

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Please inquire about Our Hours for Equipment returns if applicable as they Vary with Holidays

Entrees - Trays & Portions	Half Tray	Full Tray
Pasta Dishes & Vegetable Entrées	30-35 Minutes	40-45 Minutes
Eggplant Parmesan (or) Lasagna	It is best to place the whole pan as-is in another pan slightly larger with approx 1 inch of water and heat	
Chicken Dishes	35-40 Minutes	50-55 Minutes
Meat Entrees (depending on done-ness desired)	30-35 Minutes	40-45 Minutes
Seafood Entrees (depending on done-ness desired)	20-25 Minutes	40-45 Minutes
Vegetable/Starch - Trays & Portions	Half Tray	Full Tray
Vegetable/Starch - Side Dishes Risotto Dishes	20-25 Minutes 30 Minutes	30-35 Minutes 40-45 Minutes
Stuffing in Trays	30 Minutes	40 minutes then 10 minutes Uncovered
For Pastas, Risotto & Vegetables it is best to Stir 1/2 way thru cooking to ensure even heating		
WHOLE ROASTS		
WHOLE BONE-IN TURKEY 12# Average	60 Minutes	
WHOLE BONE-IN TURKEY 24# Average	90 minutes	
All Other Size Turkeys	Approx. 4 minutes per lb.	
Porchetta Section	70 minutes covered	
Pork Loin (whole) & Bacon Wrapped	45 Minutes	
Spiral-Cut Ham	90 Minutes	
Whole Beef Tenderloin (Filet Mignon)	30- 40 Minutes (depending on temp. desired)	
1/2 Filet Mignon Pieces	20-25 Minutes (depending on temp. desired)	
Whole Prime Rib	45 Minutes (depending on temp. desired)	
Whole Leg of Lamb	80-90 Minutes	
Rack of Lamb	5-7 minutes Per Rack	
ALL Gravies & Demi	Heat on Stove Until Hot, Stir - or Microwave	
Hors D'ouvres	Half Tray	Full Tray
Chicken Hors D'ouvres	20-25 Minutes	30-35 Minutes
Seafood Hors D'ouvres	15 Minutes	18-25 Minutes
Vegetable & Cheese Hors D'ouvres	15 Minutes	18-25 Minutes

Please always use caution when Heating all Food Items & Pay Attention to cooking times

Check Stuffing in center to make sure heated Through Center (whole turkey - Stuffing temp 165°)- Meat Temp. 180°

Red Meat: 125°-Rare 130°-135-Med. Rare 140°-145° Medium 150°-155 Med. Well 160° Well Done

By the Dozen
Place on Oven Safe Tray 8-10 minutes
Place on Oven Safe Tray 6-8 minutes
Place on Oven Safe Tray 6-8 minutes

IT IS BEST NOT TO HEAT IN BLACK PLASTIC CONTAINERS IN OVEN - CONTAINERS ARE SAFE FOR MICROWAVE USE & UNDER 300° IN CONVENTIONAL OVENS (UNCOVERED)

All Salads should be kept refrigerated until ready to serve

Cakes & Pastries

All Cakes & Pastries should be kept refrigerated until 1 hour before serving, Butter cream cakes should be

Stationary Hors D'ouvres

All Stationary Hors D'ouvres should be kept refrigerated until ready to serve

Watch us on our Weekly TV COOKING SERIES "Panache" with Host Andrew Pantano of Culinary Creations

----- Heating/Cooking times are based on a Pre-Heated 400° Oven -----

All food is Par-Cooked prior to Pick-Up. The above times are for reference only. Actual times may vary. Please make sure the center of the pan is hot prior to serving. Make sure Chicken is Thoroughly cooked thru, TIMES MAY VARY!!! Please check all Whole Turkeys for Wooden/Plastic Holders that are used to Truss Turkeys & Remove before slicing

Due to Variations in Residential Ovens, Please allow additional Cooking Times if necessary. **Chafing Dish Instructions:** Place Wire Rack on Table, Insert 4 inch Deep Pan in Rack, Place 1/2- 3/4 Inch of Hot Tap Water in Pan. Light Sterno Fuel & Place under Water Pan, in Wire Fuel Holder. Place Hot Food on top Water pan, it will rest on edge of Water pan. Allow 10-15 Minutes for water to create Steam Table Effect. **CHAFING UNITS ARE FOR KEEPING FOOD HOT ONLY, NOT FOR COOKING FOOD.**

Thank You for Being a Valued Customer & Choosing Culinary Creations for your Culinary Needs.

Andrew Pantano & Staff

As Always, Please use caution when cooking. If you have any issues with your order, you may call the emergency line which is available by calling our office @ (908) 281-3894 ext.10 for instructions. Please give as much notice as possible since arrangements will need to be made in order to ensure that your Event is Flawless.

The Emergency Number is Listed on the bottom of your proposal/contract, or call (908) 281-3894 ext. 10 for the emergency number