



**CULINARY CREATIONS**

**CULINARY CREATIONS**

**COOKING/HEATING INSTRUCTIONS**

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

[www.culinarycreations.com](http://www.culinarycreations.com)



Cafe & Pastry Shoppe

**CULINARY CREATIONS**

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

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