

GRAB & GO FAMILY STYLE HEATING INSTRUCTIONS

Reheating Instructions:

All menu items have been fully cooked and only need to be reheated. Most items should be heated at 350° F. The cooking time may vary depending on the density of the items.

Oven Instructions:

Remove the plastic lid before reheating on all items.

Cover with foil, if needed, to prevent over-browning or drying out.

Cooking times may differ due to the variability of in-home ovens.

Be sure to check the food before serving to ensure

it's heated thoroughly.

Microwave Instructions:

Transfer all items to a microwave-safe dish before reheating. Note: All items are packaged in aluminum pans for easy reheating.

Our catering menu is is made from scratch and prepared fresh daily using only the finest ingredients Enjoy ♥

CHICKEN

Firecracker Chicken Caprese Chicken Chicken Tenders Bruschetta Chicken Cordon	350°F, 20 - 25 minutes covered with foil	remove topping or sauce and serve once heated. Cover for 20-25 min. Uncover, cook for 10 more min. *hollandaise heated in microwave
Korean BBQ Grilled Chicken BBQ Chicken Breast BBQ Chicken Thigh Herb Chicken Chicken Parmesan Champagne Chicken Chicken Marsala Tasso Ham Chicken Chicken Piccata	350°F, 20 - 25 minutes covered with foil uncover may need 10-15 min more	
BBQ Pulled Chicken	350°F, 20 - 25 minutes covered with foil stir, may need 10-15 min more covered	

PORK

Virginia Ham Bacon Wrapped Pork Pork Schnitzel	350°F, 20 - 25 minutes, covered with foil uncover may need 10 - 12 min more	
	BEEF	•
Sirloin Sirloin Marsala Filet **cooked medium** heat to desired temperature	preheat oven to 250 cover, cook for 20-35 min	check after 20 may need 10-15 min more heat to desired doneness
Steak & Shrooms Short Rib	preheat to 350 cover 20-35 min	check after 20, may need 10-15 min more
Dano's Tenderloin House Tenderloin Herb Tenderloin	preheat to 250 cover 20-35 min heat to desired doneness	check after 20, may need 10-15 min more
Prime Rib	Preheat oven to 250. Pour a small portion of au jus in the bottom of the pan. Cover and heat for 25-35 min.	Check after 25 min. Heat au jus on stove Top
	PASTA	
Sausage Lasagna Chicken Lasagna Zucchini Lasagna	preheat oven to 350, cover 30-35 min uncover 10-20 min	check center for temperature
Smoked Chicken Pasta Baked Penne with meatballs Mac & Cheese with Chicken Chicken Primavera Spicy Sausage Rigatoni Short Rib Rigatoni Bolognese Veggie Primavera Mac & Cheese	preheat oven 350 cover 30-35 min; stir and uncover 10-20 min	check center for temperature
	SEAF00D	
Grilled Salmon Garlic Salmon Herb Salmon Miso Sea Bass Lobster	preheat oven 350 cover 20-25 min; check re cover 10-20 min	depending on thickness, may be done after 25 min
Roasted Salmon	preheat oven 350 cover 20-25 min check re cover 10-20 min	remove sauce and drizzle to serve

VEGETARIAN

Cauliflower Steak	preheat to 350 cover 25-30 min	remove sauce and drizzle to serve
Quinoa Stuffed Pepper Stuffed Portabella Veggie Fritter	preheat to 350 cover 25-35 min check and recover 10-15 min	
Eggplant Parmesan Ricotta Stuffed Eggplant	preheat to 350 cover 25-35 min check and recover 10-15 min	

HOUSE SPECIALS BY THE PAN

Chicken Enchiladas
Barbacoa Enchiladas
Carnitas Enchiladas
Meatloaf
Shepherd's Pie

preheat to 350 cover 25 -30 check uncover for 10-15 min

PASTA & GRAIN SIDES

preheat oven to 350 cover for 30-35 min stir cover for 10-20 min

POTATO SIDES

House Potato
Fingerling Potato
Baby Potato
Greek Lemon Potato
Loaded Mash
Mash Casserole
Goat Cheese Mash
Sweet Mash

preheat oven to 350 cover for 30-35 min stir cover for 10-20 min

Twice Baked Potato
Au Gratin Potato Stack
Duchess Potato
Au Gratin Potato
Sweet Potato Au Gratin

preheat oven to 350 cover for 25 - 30 uncover for 10-15 min

VEGGIE SIDES

House Veggies
Haricots Verts
Grilled Veggies
Market Veggies
Asparagus
Grilled Asparagus
Parmesan Carrots
Bourbon Carrots
Burgundy Shrooms
Southern Green Beans
Seasoned Corn
Corn Casserole
Brussels
Brussels Au Gratin
Cauliflower Mash

preheat oven to 350 cover for 30-35 min stir cover 10-20 min

Thank you for allowing us to be a small part of the time you spend with family and friends. ACA truly appreciates your business. From our family to yours, thank you!

We hope you enjoy ♥

