



Christmas Eve Catering Menu - Heating Instructions

All items must be at room temperature before placing them in a preheated 350°F oven.

All temperatures & heating times vary depending on the type of gas or electric oven.

All items should be heated before serving unless otherwise specified.

If a crispy top is desired, remove the lid 5–10 minutes before removing from the oven.

Starters

Antipasto
U-10 Shrimp Cocktail
Sausage Stuffed Mushrooms
Grilled Vegetables

Serve cold or at room temperature.
Serve chilled.
Heat at 350°F, covered, for 25–35 minutes.
Serve cold or at room temperature.

Tossed Salad
Classic Caesar Salad

Serve cold.
Serve cold.

Entrées

Chicken Francese
Chicken Mi Amore Jennifer
Chicken Parmigiana
Baked Ham w/ Bourbon Brown Sugar Glaze
Sausage & Peppers
Filet Mignon w/ Horseradish Mayonnaise
Meatballs

Heat at 350°F, covered, for 30–40 minutes.
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Heat at 350°F, covered, for 30–40 minutes.
Serve cold or at room temperature.
Heat at 350°F, covered, for 50–60 minutes. Stir occasionally.

Pasta

Baked Ziti
Cavatelli & Broccoli

Cheese Lasagna
Meat Lasagna
Penne alla Vodka

Heat at 350°F, covered, for 50–60 minutes.
Heat broth on stovetop, toss with pasta, or heat covered at 350°F for 15–20 minutes.
Heat at 350°F, covered, for 50–60 minutes.
Heat at 350°F, covered, for 50–60 minutes.
Heat at 350°F, covered, for 50–60 minutes. Stir occasionally.

Side Dishes

Broccoli w/ Garlic & Oil	Serve room temperature or heat at 350°F for 15–25 minutes.
Eggplant Parmigiana	Heat at 350°F, covered, for 50–60 minutes.
Eggplant Rollatini	Heat at 350°F, covered, for 50–60 minutes.
Honey Glazed Sliced Carrots	Heat at 350°F, covered, for 15–20 minutes.
Parmesan Yukon Gold Mashed Potatoes	Heat at 350°F, covered, for 50–60 minutes.
Potato Croquettes	Heat at 350°F, covered, for 25–35 minutes. Flip occasionally.
Rice Balls	Heat at 350°F, covered, for 25–35 minutes. Flip occasionally.
String Beans w/ Pecorino, Garlic & Oil	Heat at 350°F, covered, for 15–20 minutes.

Seafood

Baccalà Salad	Serve cold or at room temperature.
Frutti di Mare Salad	Serve cold or at room temperature.
Mussels Marinara	Heat at 350°F, covered, for 25–35 minutes. Stir occasionally.
Shrimp Scampi	Heat at 350°F, covered, for 35–40 minutes. Stir occasionally.

Accompaniments

Alla Vodka Sauce	Heat on stovetop over low–medium heat until bubbling.
Bolognese Sauce	Heat on stovetop over low–medium heat until bubbling.
Beef Au Jus	Heat on stovetop over low–medium heat until bubbling.
Francese Sauce	Heat on stovetop over low–medium heat until bubbling.
Marinara Sauce	Heat on stovetop over low–medium heat until bubbling.
Mi Amore Jennifer Sauce	Heat on stovetop over low–medium heat until bubbling.
Scampi Sauce	Heat on stovetop over low–medium heat until bubbling.
White Clam Sauce	Heat on stovetop over low–medium heat until bubbling.

Stuffed Breads

Eggplant & Mozzarella Stuffed Bread	Heat at 350°F for 30–35 minutes or serve room temperature.
Pepperoni & Mozzarella Stuffed Bread	Heat at 350°F for 30–35 minutes or serve room temperature.
Sausage, Pepper, Onion & Mozzarella Stuffed Bread	Heat at 350°F for 30–35 minutes or serve room temperature.

Chafing Rack Setup

- Place the chafing dish stand where you intend to serve food.
- Place the water tray in the stand and add 1 inch of water.
 - Remove lid from Sternos and place inside holder.
 - Light Sternos using a grill lighter.
 - Heat water for 10–20 minutes.
 - Carefully add food tray on top of water tray.
 - Stir frequently while serving.
- **CAUTION: DO NOT TOUCH LIT FUEL CANS WITH BARE HANDS.**

Wishing you a very Merry Christmas & Happy Holiday Season!

— Joe Leone's Family