



170 Love Lane, Mattituck 631-298-9500

\*ALL FOOD MUST BE STORED BELOW 40° OR HEATED ABOVE 160° F  
\*ALL ITEMS REMOVE FROM REFRIGERATOR AND PLACE ON COUNTER FOR 25 MINUTES BEFORE HEATING, TO BRING TO ROOM TEMPERATURE

**APPETIZER ITEMS**

Heat same as vegetable items or until 160°

**CASSEROLE STYLE ITEMS- HEAT COVERED**

EGGPLANT PARMIGIANA      BAKED PASTA ENTREÉS      EGGPLANT ROLLATINE  
PARMIGIANA ITEMS      PASTA ITEMS & SAUCE      LASAGNA (2 HRS AT 350°)  
Place in oven 375° for 1 hour or until 160° F. Lasagna may require an additional 30 minutes.

**BEEF & CHICKEN ITEMS- HEAT COVERED**

Place in 375° oven for 50 minutes or until 160° F. Meatballs may require an additional 20 minutes.

**HOT VEGETABLE ITEMS- HEAT COVERED**

Heat in 350° oven for 35-45 minutes.

**SEAFOOD ITEMS**

**MUSSELS AND ZUPPA DI PESCE- HEAT COVERED ITEMS**

Heat in 350° oven for 35-45 minutes.

**OF SOLE, SHIRMP)**

warm, approx. 20-25 minutes

**ALL OTHER SEAFOOD**

**(FRIED CALAMARI, FILET**

Heat Uncovered 350° until

**WHOLE ROASTED TURKEY**

Place in the oven 350°  
Turkeys Cooks at 2 ½ - 3 Lbs.. Per Hour.  
2 ½ Lbs. Per Hour.  
Internal Temperature of 165°  
For Best Results Baste Every Hour

**LEG OF LAMB**

Place in the oven 350°  
Leg of Lamb Cooks at  
Internal Temperature of 145°

**STUFFED LOIN OF PORK**

Stuffed Loin of Pork Cooks at 2 ½ - 3 Lbs.. Per Hour. Place in oven 350°  
Average Pork Roasts takes approx. 2 ½ - 3 Hours Internal Temperature of 150°

**PRIME RIB- SEASON TO YOUR PREFERENCE**

Place in oven 375°. Approximately 2 ½ Lbs. to 3 Lbs. per Hour

- Rare Internal Temperature = 110 °
- Medium Rare Internal Temperature = 120 °
- Medium Internal Temperature = 130 °
- Medium Well Internal Temperature = 140 °
- Well Internal Temperature = 160 °

To reheat any carving item place in pan with a cup of water cover with foil, remove at



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safe heating temperature.

- **BONELESS PRIME RIB**

Place in oven 350°

Boneless Prime Rib Cooks at 3 Lbs.. Per Hour. Internal Temperature of 165°

- Rare Internal Temperature = 110 °
- Medium Rare Internal Temperature = 120 °
- Medium Internal Temperature = 130 °
- Medium Well Internal Temperature = 140 °
- Well Internal Temperature = 150 °

- • SAFE HEATING TEMP = 350° - 375°

- SOME TIME VARIATIONS MAY OCCUR BASED ON OVEN & OTHER PRODUCTS BRINGING DOWN OVEN TEMPERATURES