



## *Heating Instructions*

### **For all items**

Pre-heat oven to 160°

Remove any plastic or paper lids from the foil trays.

Allow to cool for 5 minutes before serving.

### **Hot Canapé Items**

1. Place tray into oven and heat for approx. 12-15mins, or until heated through.

### **Meats**

1. Cover tray with foil
2. Place tray into oven and heat for approx. 30mins or until heated through, the internal temperature of meat dishes should reach 75°

### **Hot Sides**

1. Place tray into oven and heat for approx. 20-30mins uncovered, or until heated through.

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### **Wet Dishes**

1. Cover tray with foil
2. Place tray into oven and heat for approx 30-40 mins or until heated through, the internal temperature of meat dishes should reach 75°

### **Lasagne**

1. Cover tray with foil
2. Place tray into oven and heat for approx. 50-60mins or until heated through, the internal temperature of meat dishes should reach 75°
3. Remove the foil for the last 10mins

### **Country style gravy**

1. Remove contents from packaging into a small pot and bring to the boil.

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