



Venetian Take-Out Cooking/Heating Instructions

All orders are stored in our coolers, and have been prepared for reheating or baking/cooking as instructed below. Upon arriving home, please check your order thoroughly and keep all items in the refrigerator until ready to bake or reheat.

ITEMS TO BE REHEATED:

CHICKEN / TURKEY - Our poultry is fully cooked. Place in the oven at 350° until sauce and poultry is hot (approximately 15-20 minutes). Always check that centre of the thickest piece is **NOT** pink.

VEGETABLES/POTATOES - Heat-up at 350° until hot (approximately 15-20 minutes).

FRIED FISH – Heat-up at 350° with the lid off until hot for 15 TO 20 minutes. **DO NOT OVER HEAT**

SAUCES – If you have sauces or gravies with your order, keep refrigerated until you serve your meal. Heat on stove-top and bring to a boil then serve.

ITEMS TO BE BAKED OR COOKED:

PASTAS

*For today, all of our pastas are prepared and refrigerated; they have **NOT** been baked through. Please follow these instructions to allow for final baking.*

LASAGNAS - place in the oven at 350° with the lid **ON** until centre comes to a boil. (Time will vary depending on your oven) approximately 1 hour to 1 ½ hours. Remove lid for last 15 to 20 minutes of baking time. Let rest for ½ hour before serving.

MANICOTTI and CANNELLONI - place in the oven at 350° with the lid **ON** until centre comes to a boil. (Time will vary depending on your oven) approximately 30 to 45 minutes. Remove lid for last 15 to 20 minutes of baking time. Ready to serve.

MEAT ENTREES - Our meat entrees have **NOT** been cooked through thoroughly to allow reheating prior to serving. Place in the oven at 350° until the centre of meat is hot (approximately 15-20 minutes).

SEAFOOD - Prepared in white wine or tomato sauce; heat with lid on at 350° and bring to a boil (approximately 15-20 minutes). **DO NOT OVER COOK**

Thank you for choosing the Venetian for your catering needs.