

Miles Table & Catering – Reheating Instructions

Thank you for letting us be part of your table! All items are fully cooked and should be reheated to an internal temperature of 165°F before serving.

General Tips

- Preheat oven to 350°F unless otherwise noted
- Remove all plastic lids and containers before heating. Transfer items to an oven-safe dish if necessary
- Cover items with foil to retain moisture unless otherwise noted
- Oven times may vary depending on the oven type and portion size
- Most proteins may sit out up to 15 minutes before reheating to take the chill off
- Microwave heating works well for small portions — stir halfway through

Breakfast & Brunch

French Toast – Cover loosely with foil and reheat at 350°F for 8–12 minutes. Remove foil for the last 2 minutes if a lightly crisp edge is desired.

Egg Frittatas – Cover with foil and reheat at 325°F for 12–18 minutes. Do not overheat.

Buttermilk Biscuits (Pre-Buttered) – Heat uncovered at 350°F for 5–8 minutes.

Chorizo Gravy – Warm gently on stovetop over low heat, stirring often. Add a splash of milk or water if needed.

Breakfast Potatoes / Homefries – Best reheated in a skillet with a small amount of oil, or in a 400°F oven for 10–12 minutes, turning once.

Main Entrées

Whole Turkey – Cover with foil and bake at 350°F for 30 minutes. Uncover and continue heating for 15–20 minutes. Rest before carving.

Ham & Turkey Breast – Cover with foil and bake at 350°F for 25–30 minutes. Serve with warm gravy.

Braised Short Rib – Cover and bake for 25 minutes. Uncover, spoon jus or gravy over top, and heat 10–15 minutes more.

Beef Tenderloin (Sliced, Served Medium) – Bring to room temperature. Cover and heat for 15 minutes. Spoon sauce over slices and return to the oven 5–10 minutes if needed.

Chicken Cutlets – Lay flat on a baking sheet and reheat uncovered at 350°F for 12–18 minutes.

Meatballs – Reheat low and slow. Oven, stovetop, or crock pot. Do not boil.

Roast Beef & Roast Pork (Sliced for Sandwiches) – Heat gravy first, then add sliced meat and warm gently.

Porchetta (Sliced) – Warm gently in a covered pan at 325–350°F, spooning jus over as needed.

Salmon – Place in an oven-safe dish, spoon glaze over top, and roast at 350°F for 12–15 minutes.

Stuffings, Pasta & Casseroles

Apple & Herb Stuffing / Sausage & Sage Stuffing – Cover and bake at 350°F for 20–25 minutes. Add a splash of broth if desired.

Quinoa Stuffing – Cover and bake at 350°F for 15–20 minutes.

Lasagna / Lasagna Rolls – Cover and bake at 350°F for 20–30 minutes. Remove foil for the last 5 minutes if desired.

Vegetables & Sides

Mac & Cheese (All Varieties) – Cover and bake at 350°F for 20–25 minutes. Stir halfway if possible.

Mashed (All Varieties) or Sweet Potatoes – Cover and bake at 350°F for 20–25 minutes or microwave 5 minutes, stirring halfway.

Broccolini/ Roasted Vegetables / Green Beans – Bake uncovered at 350°F for 20 minutes, tossing once halfway.

Fingerling Potatoes/ Honey-Glazed Carrots – Bake uncovered at 350°F for 15–20 minutes.

Potato Latkes – Reheat uncovered at 400°F for 10–15 minutes, flipping once. Do not cover.

Rice or Grains – Microwave 3–4 minutes, stirring halfway.

Appetizers

Fried Items (Chicken Fingers, Empanadas, Spring Rolls etc.) – Reheat uncovered at 350°F for 15–20 minutes or air fry 3–5 minutes.

Potstickers & Dumplings – Add 1 Tbsp water, cover, bake 10 minutes; uncover and bake 5 minutes more.

Cold Appetizers – Serve chilled or at room temperature. Do not heat.

Sauces, Soup & Gravy

Warm slowly on the stovetop over low to medium heat, stirring often.

Breads & Desserts

Dinner Rolls or Bread – Wrap in foil and warm at 300–350°F for 5–10 minutes.

Pies & Desserts – Reheat pies at 300°F for 10–15 minutes or enjoy at room temperature. Cookies are best served at room temperature.

Food Safety Reminder

Always reheat foods to 165°F internal temperature before serving. Keep cold foods refrigerated until ready to heat and serve.