



Catering Reheating Guide

Thank you for choosing Sovana Bistro Catering, best enjoyed shared amongst loved ones. We hope you enjoy this special meal from us to you!

Important: Most menu items are packaged with plastic wrap under a foil lid. Keep both on while reheating to retain moisture, unless otherwise noted.

PLATTERS

(Cheesesteak Egg Rolls, Chicken Bites, Mini Crab Cakes, Fran's Meatballs, Stromboli, Wings)

- Oven: Preheat to 350°F. Keep covered and heat for 10–15 minutes or until hot. For crispier texture, remove foil for last 3–5 minutes.
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DIPS

(Buffalo Chicken Dip, Queso Dip)

- Oven: Preheat to 350°F. Keep covered and heat for 15–20 minutes or until hot.
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FLATBREADS

(Assorted Parbaked Flatbreads)

- Oven: Preheat to 400°F. Place flatbread directly on oven rack or a baking sheet. Heat for 5–8 minutes or until crust is crisp and cheese is bubbling. Top with provided garnish, cut, and serve.
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SOUPS

(Seasonal, Chicken Rice, Lentil, Minestrone, Mushroom Bisque, Sweet Potato Chipotle)

- Stovetop: Transfer to a pot and warm over medium heat, stirring occasionally, until hot.
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SALAD PROTEINS

(Grilled Chicken, Grilled Shrimp, Salmon, Grilled Steak)

- Oven: Preheat to 325°F. Keep covered and heat for 8–10 minutes or until just warm. *Avoid overcooking.*
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EGG & BREAKFAST DISHES

(Seasonal Quiche, Frittata, French Toast, Breakfast Burritos)

- Oven: Preheat to 350°F. Keep covered and heat for 15–20 minutes or until warmed through.
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BREAKFAST SIDES

(Home Fries, Applewood Smoked Bacon, House Made Breakfast Sausage, Scrapple)

- Oven: Preheat to 350°F. Keep covered and heat for 8–12 minutes. For crispier texture, uncover for last 3–5 minutes.
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HOT SANDWICHES

(Roast Pork, Meatball, Cheesesteak, Sausage & Peppers, Chicken Cutlet, Prosciutto & Mozzarella Panini)

- Oven: Preheat to 350°F and heat for 10–15 minutes or until hot.
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ENTREES - MEAT & SEAFOOD

(Chicken, Pork, Beef, Cider Glazed Cedar Salmon)

- Oven: Preheat to 350°F. Keep covered and heat for 15–20 minutes or until hot.
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TACO BAR COMPONENTS

(Chicken, Beef, Pork, Corn & Poblano, Rice, Beans)

- Oven: Preheat to 350°F. Keep covered and heat for 15–20 minutes or until hot.
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PASTA & MAC AND CHEESE

(Pasta Entrées, Mac & Cheese)

- Oven: Preheat to 350°F. Keep covered and heat for 15–20 minutes or until hot. Stir halfway through if possible.
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VEGETABLE SIDES

(Roasted Seasonal Vegetables, Brussels Sprouts, Broccoli Rabe, Sauteed Spinach, Roasted Mushrooms, Summer Corn, Ratatouille)

- Oven: Preheat to 350°F. Keep covered and heat for 15–20 minutes or until hot.
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STARCHES

(Potato Purée, Scalloped Potatoes, Roasted Fingerlings)

- Oven: Preheat to 350°F. Keep covered and heat for 15–20 minutes or until hot.
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DESSERTS

(Seasonal Fruit Crisp)

- Oven: Preheat to 350°F. Remove foil and plastic wrap. Heat uncovered for 10–15 minutes or until warm.