MAIN COURSE

CATERING + EVENTS

REHEATING INSTRUCTIONS

845.255.2600
175 MAIN ST. NEW PALTZ, NY
MAINCOURSECATERING.COM

Breakfast

	Oven Temp	Instructions
Hudson Valley Mini Frittata	350°	uncovered for 5-10 minutes
Mini Tortilla Española	350°	uncovered for 5-10 minutes
House Made Quiche	350°	Separate each slice on a pan, uncovered for 10-15 minutes
Cinnamon Walnut Baked French Toast	350°	uncovered for 30-45 minutes
Berry Stuffed French Toast	350°	uncovered for 30-45 minutes
Breakfast Empanadas	350°	uncovered for 10-15 minutes
Applewood Smoked Bacon	350°	uncovered for 5-10 minutes
Pine Island Potato Home Fries	350°	uncovered for 10-15 minutes

Displayed Appetizers

	Oven Temp	Instructions
Baked Brie en Croûte	350°	**Small:** uncovered for 10-20 minutes **Large:** uncovered for 20-30 minutes

Hors D'oeuvres

	Oven Temp	Instructions
For hot hors D'oeuvres	350°	uncovered for 5-10 minutes

Family Style Entrées

	Oven Temp	Instructions
Roasted Vegetable Napoleon	350°	uncovered for 15-20 minutes
Poblano Chile Rellenos	350°	uncovered for 20-25 minutes
Interactive BBQ Station Pulled Chicken Heritage Pork	350°	**Protein:** uncovered for 15-20 minutes
Interactive Taco Station	350°	**Protein:** uncovered for 10-15 minutes, stirring occasionally **Tortillas:** wrapped in foil for 10-15 minutes
Hudson Valley Beef Lasagna Bolognese	350°	uncovered for 45-60 minutes
Vegetable Lasagna	350°	uncovered for 45-60 minutes
Spanish Paella	350°	uncovered for 30-45 minutes, stirring occasionally **Seafood:** uncovered for 10-15 minutes
Chicken Pot Pie	350°	uncovered for 30-45 minutes, stirring occasionally **Biscuits:** 4-5 minutes
Thai Red Curry	350°	**Curry:** uncovered for 30-45 minutes, stirring occasionally **Rice:** Covered for 15-20 minutes, fluff with a fork
Beef Short Rib Stew	350°	uncovered for 45-60 minutes, stirring occasionally
Main Course Creamy Mac & Cheese	350°	uncovered for 45-60 minutes
Tandoori Tikka Masala	350°	**Curry:** uncovered for 30-45 minutes, stirring occasionally **Rice:** Covered for 15-20 minutes, fluff with a fork
Asian Pan Noodles	350°	uncovered for 45-60 minutes, stirring occasionally
Main Course Chili	350°	uncovered for 45-60 minutes, stirring occasionally

Farm To Table Entrées

	Oven Temp	Instructions
HV Beef Meatloaf	350°	uncovered for 10-15 minutes
Cider Brined + Grilled Bone-in Pork Chop	350°	**Protein:** uncovered for 8-12 minutes, not touching **Cider Pan Jus:** Microwave for 1 minute at a time, stir between, or in a sauce pot over medium heat until simmering, stirring constantly.
Grilled Medallions of NY Strip Steak	350°	**Protein:** uncovered, with slices pressed together for 10-15 minutes **Demi Glace:** Heat in a sauce pot over medium heat for 5-10 minutes, until simmering. Stir constantly.
Pan Seared Faroe Island Salmon	350°	uncovered for 10-15 minutes, spread the pieces apart.
Pan Roasted French Cut Chicken Breast	350°	**Protein:** uncovered for 15-20 minutes **Lemon Herb Pan Gravy:** Heat in a sauce pot over medium heat until simmering, stir constantly.
Grilled Hanger Steak	350°	uncovered for 10-15 minutes
Braised Beef Short Ribs	350°	covered for 15-25 minutes
Sun Dried Tomato Spun Tofu	350°	uncovered for 10-15 minutes
Grilled Marinated Chicken Thighs	350°	uncovered for 15-20 minutes
Sliced Beef Pot Roast	350°	uncovered for 30-45 minutes
Oven Roasted Cod	350°	uncovered for 15-20 minutes

Whole Roasts

	Oven Temp	Instructions
Whole Roasted Free Range Chicken	350°	**Protein:** uncovered for 10-15 minutes **Lemon Herb Pan Gravy:** Heat in a sauce pot over medium heat until simmering.
Murray's Roasted Free Range Turkey	350°	**Whole Turkey:** uncovered for 45-60 minutes, or until breasts reach 150° **Sliced Breast:** uncovered for 10-20 minutes, depending on amount **Pan Gravy:** Heat in sauce pot over medium heat until simmering, add water as needed.
Whole Roasted Prime Rib of Beef	350°	**Whole Roast:** uncovered for 45-60 minutes, or until internal temp reaches 120° **Half Roast:** uncovered for 30-45 minutes, or until internal temp reaches 120° **Rosemary Au Jus:** Heat in sauce pot over medium heat until simmering.
Whole Roasted Beef Tenderloin	350°	**Protein:** uncovered for 30-45 minutes, or until internal temp reaches 120° **Demi Glace:** Heat in sauce pot over medium heat until simmering
Whole Roasted Peking Duck	350°	uncovered for 30-45 minutes

Accompaniments

ALL YEAR

	Oven Temp	Instructions
Whipped Yukon Gold Potatoes	350°	covered for 30-45 minutes, stirring occasionally
Parmesan Farrotto	350°	covered for 30-45 minutes, stirring occasionally
Roasted Pine Island Marble Potatoes Mushrooms & Onions	350°	uncovered for 15-20 minutes
Roasted Vegetables	350°	uncovered for 15-20 minutes
Blistered Haricot Vert	350°	uncovered for 10-15 minutes
Roasted Cauliflower & Broccoli	350°	uncovered for 15-20 minutes
Za'atar Roasted Heirloom Carrots	350°	uncovered for 20-30 minutes
Tomato & White Bean Ragout	350°	covered for 20-30 minutes
Potato au Gratin	350°	covered for 20-30 minutes, then uncovered for 20 minutes
Southern Braised Kale	350°	covered for 20-30 minutes

SPRING

	Oven Temp	Instructions
Fire Roasted Asparagus	350°	covered for 10-20 minutes
Pan Flashed Spring Vegetables	350°	uncovered for 20-30 minutes
Spring Farro Succotash	350°	uncovered for 20-30 minutes
Roasted Baby Carrots	350°	uncovered for 15-20 minutes

SUMMER

	Oven Temp	Instructions
Grilled Squashes	350°	uncovered for 15-20 minutes
Potato Succotash	350°	uncovered for 20-30 minutes
Shucked Corn & Poblano Spoon Bread	350°	uncovered for 20-30 minutes
Blistered Pole Beans	350°	uncovered for 15-20 minutes

FALL + WINTER

	Oven Temp	Instructions
Roasted Brussels Sprouts	350°	uncovered for 20-30 minutes
Roasted Squash	350°	uncovered for 20-30 minutes
Farro Succotash	350°	uncovered for 20-30 minutes
Roasted Heirloom Carrots	350°	uncovered for 20-30 minutes

ADD ONS

	Oven Temp	Instructions
Garlic Parmesan Tuscan Bread	350°	uncovered for 5-10 minutes
Artisanal Fresh Baked Breads	350°	uncovered for 5-10 minutes

SOUPS

Instructions
Heat in sauce pot over medium heat until simmering, stirring constantly

Desserts

	Oven Temp	Instructions
Bread Pudding	350°	uncovered for 20-30 minutes

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