

## HEATING INSTRUCTIONS FOR GOLD FOIL APPETIZERS

#### **PHYLLO & PASTRY CUP**

#### **BBQ Pulled Pork & Bourbon Apple Bites**

•Remove lid and place foil pan in a preheated 350° F oven for 6-8 minutes or until heated through.

#### **Crispy Filo Baked Appetizer Dips (all varieties)**

•Remove lid and place foil pan in a preheated 350° F oven for 5-7 minutes or until heated through.

#### **Bob's Smoked Salmon Filo Bites**

•Remove lid and place foil pan in a preheated 350° F oven for 5-7 minutes or until heated through

#### Smoked Chicken & Brie Cherry Jam Filo Bites

•Remove lid and place foil pan in a preheated 350° F oven for 5-7 minutes or until heated through

#### Mini Pesto Caprese Filo Bites

•Remove lid and place foil pan in a preheated 350° F oven for 5-7 minutes or until heated through

#### SEAFOOD APPETIZERS

#### Bacon Wrapped Jumbo & Bob's Smoked Colossal Shrimp

•Remove lid and place foil pan in a preheated 350° F oven for 10-15 minutes or until internal temp of 145°-150° F. Drizzle with sauce or serve on the side.

#### **Stuffed Sea Scallops**

•Remove lid and place foil pan in a preheated 350° F oven for 12–17 minutes or until internal temp of 145°–150° F.

#### Seasoned Glazed Shrimp (all varieties)

•Remove lid from pan and sauce cup. Drizzle the glaze over the shrimp and place the pan in a preheated 350° F oven for 10-15 minutes or until internal temp of 145°–150° F.

#### Signature Marinated Shrimp (all varieties)

•Remove lid and place foil pan in a preheated 350° F oven for 10-15 minutes or until internal temp of 145°-150° F.

#### Stuffed Shrimp

•Remove lid and place foil pan in a preheated 350° F oven for 12-17 minutes or until internal temp of 145°–150° F.

#### **Seafood Crab Stuffed Mushrooms**

•Remove lid and place foil pan in a preheated 350° F oven for 10-12 minutes or until mushrooms are 165° F soft and filling is hot.

#### SEAFOOD APPETIZERS CONT.

#### **Jumbo Crab Cakes**

•Remove lid and sauce cup and place foil pan in a preheated 375° F oven for 8-10 minutes or until heated to 165° F. Serve sauce on the side or spoon a dollop on each crab cake.

#### Japanese BBQ Salmon or Shrimp Lettuce Wraps

•Remove all components from pan. Empty shrimp or salmon into pan and place in a preheated 350° F oven for 8-10 minutes or until 145°-150° F. May also be enjoyed chilled.

#### **Lobster Grilled Cheese**

•Remove lid and place foil pan in preheated 375° F oven for 8-10 minutes or until 165° F.

#### MISCELLANEOUS GOLD FOIL

#### **Pretzel Sticks with Stadium Cheese Sauce**

•Remove lid and cup. Place foil pan in a preheated 350° F oven for 4-6 minutes or until heated through. Warm sauce in microwave 25-30 seconds on medium power until warm.

#### Quesadillas

•Remove lid and sauce cups. Spread quesadillas to make a single layer. Place foil pan in a preheated 350° F oven for 8-11 minutes or until heated through. Serve with sauce.

#### **Mini Burritos**

•Remove lid and sauce cup. Place foil pan in a preheated 350° F oven for 7-9 minutes or until heated through. Serve with sauce.

#### **Toasted Ravioli**

•Remove lid and cup. Spread ravioli out to make a single layer. Place foil pan in a preheated 350° F oven for 6–8 minutes or until heated through. Warm sauce in microwave for 30-45 seconds on medium power until warm.

#### Mini Meatballs-Both varieties

•Remove lid and place pan in a preheated 350° F oven for 5-7 minutes stir and cook 5 min more until heated through.



# HEATING INSTRUCTIONS FOR GOLD FOIL APPETIZERS CONT.

#### MISCELLANEOUS GOLD FOIL CONT.

#### **Risotto Bites**

•Remove lid and place foil pan in a preheated 350° F oven for 6-8 minutes or until heated through.

### Boneless Chicken Wings & Naked Chicken Bites - All Flavors

•Remove lid and place foil pan in a preheated 350° F oven for 5-7 minutes, stir and heat an additional 5 minutes or until heated through.

#### Classic Bone-In Party & Smoked Wings

•Remove lid and place foil pan in a preheated 350° F oven for 5-7 minutes stir turn wings over and cook 3-5 min more until heated through.

#### **Bob's BBQ Sliders - All Varieties**

•Remove lid. Cover with foil. Bake in center or top of 350° F preheated oven for 8–9 minutes or until heated through.

#### **Baked Brie Kits**

•Remove lid, cups & unwrap Brie. Place foil pan in a preheated 325° F oven for 6–8 minutes. Remove from oven, top with chutney, and bake an additional 2–3 minutes. Add cup of toppings and serve immediately. Serve with favorite cracker.

#### **Hot Baked Dips - All Varieties**

•Remove lid cover pan with foil. Place foil pan in a preheated 350° F oven for 6-8 minutes. Remove foil, stir, and bake an additional 6-8 minutes or until heated through.

#### **Grilled Chicken Appetizer Skewers - All Varietiesz**

•Oven Instructions: Remove lid and place foil pan in a preheated 350° F oven for 10-12 minutes or until heated through. Drizzle with sauce or serve on the side.

### Microwave Safe Gold Foil Containers:

All heat-and-serve menu items packaged in the gold foil container are safe to microwave when you follow six easy steps:

- 1. Take lid or aluminum foil wrap off the container before heating.
- 2. Make sure the food almost fills the container (minimum 75% full).
- 3. Cover the container with microwave safe plastic wrap or wax paper.
- 4. Place foil container on a microwave plate or glass dish.
- Position the container in the middle of the microwave at least one inch from sidewalls.
  To prevent sparking, make sure the container is not touching any metallic surface.
- 6. Heat the food to desired temperature.