HEATING INSTRUCTIONS FOR GOLD FOIL APPETIZERS

PHYLLO & PASTRY CUP

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

Bob's Smoked Salmon Phyllo 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 Phyllo Bites
•Remove lid and place foil pan in a preheated 350° F oven for 5-7 minutes or until heated through

Mini Pesto Caprese Phyllo 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.

Crab Stuffed Sea Scallops or Large Seafood 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.

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.

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.

Smoked Chicken Quesadilla
•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 - All 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.

Wing Dings, Boneless Wings
•Remove lid and spread wings out on an oven safe tray.
•Bake at 375° F for 8-12 minutes, or until heated through.

Naked Bites
•Remove lid and place pan in a preheated 375° F oven for 8-12 minutes or until heated through, stirring ha.

HEATING INSTRUCTIONS FOR GOLD FOIL APPETIZERS CONT.

MISCELLANEOUS GOLD FOIL CONT.

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

Wing Dings - All Varieties
•Remove lid and place foil pan in a preheated 350° F oven for 5-7 minutes per lb., gently reposition and heat an additional 5 minutes or 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.

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 Skewers - All Varieties
•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.
5. 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.