

PHYLLO & PASTRY CUP

BBQ Pulled Pork & Bourbon Apple Bites

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

Pesto Caprese Fresh Mozzarella Tartlets

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

Mini Pesto Caprese Filo Bites

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

SEAFOOD APPETIZERS

"Colossal" Bacon Wrapped Sea Scallops

•Remove lid and place foil pan in a preheated 350° oven for 10-15 minutes or until internal temp of 155°. Drizzle with sauce or serve on the side.

"Medium" Bacon Wrapped Sea Scallops

•Remove lid and place foil pan in a preheated 350° oven for 10-15 minutes or until internal temp of 155°. Drizzle with sauce or serve on the side.

Bacon Wrapped Jumbo Shrimp

•Remove lid and place foil pan in a preheated 350° oven for 10-15 minutes or until internal temp of 155°. Drizzle with sauce or serve on the side.

Stuffed Sea Scallops

•Remove lid and place foil pan in a preheated 350° oven for 10-15 minutes or until internal temp of 155°.

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° oven for 10-15 minutes or until internal temp of 155°.

Signature Marinated Shrimp (all varieties)

•Remove lid and place foil pan in a preheated 350° oven for 10-15 minutes or until internal temp of 155°.

SEAFOOD APPETIZERS CONT.

Stuffed Shrimp

•Remove lid and place foil pan in a preheated 350° oven for 12-17 minutes or until internal temp of 155°.

Seafood Crab Stuffed Mushrooms

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

Mini Crab Cakes

•Remove lid and sauce cup and place foil pan in a preheated 350° oven for 5-8 minutes or until heated through. Serve sauce on the side or spoon a dollop on each crab cake.

MISCELLANEOUS GOLD FOIL

Bob's Smoked Salmon Filo Bites

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

Pretzel Sticks with Stadium Cheese Sauce

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

Smoked Chicken & Brie Cherry Jam Filo Bites

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

Quesadillas- Both varieties

•Remove lid and sauce cups. Spread quesadillas to make a single layer. Place foil pan in a preheated 350° 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° 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° oven for 7-9 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 foil pan in a preheated 350° oven for 5-7 minutes stir and cook 5 min more until heated through.

MISCELLANEOUS GOLD FOIL CONT.

Risotto Bites

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

Boneless Chicken Wings- All Flavors

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

Chicken & Waffle

•Remove lid and cups. Spread waffles out to make a single layer. Top with chicken bite. Cover with foil & place in a preheated 350° oven for 5 minutes, remove foil and bake 3-4 minutes until heated through. Serve with maple syrup.

Classic Bone-In Party Wings

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

Baked Brie Kits

•Remove lid, cups & unwrap Brie. Top brie with Jam/Chutney spreading evenly over top. Place foil pan in a preheated 325° oven for 5 minutes. Remove from oven, top with nuts, and heat an additional minute. Serve immediately. Serve with favorite cracker.

Hot Baked Dips-All varieties

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

Grilled Chicken Appetizer Skewers (all varieties)

•Oven Instructions: Remove lid and place foil pan in a preheated 350° 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.