

DI BRUNO BROS.

EVENTS & CATERING

PHILADELPHIA - SINCE 1939

THANK YOU FOR CHOOSING DI BRUNO BROS. EVENTS & CATERING!

REHEATING TIPS

The best way to reheat your menu items is by using a conventional oven — which allows the flavors to come to life and ensures your main course will be delicious.

SOME NOTES ON REHEATING TO PERFECTION:

- Always keep stored food covered and refrigerated at 41°F degrees or less.
- The black and gold containers provided are able to be used in oven reheating. However, THE CLEAR LIDS ARE NOT OVEN SAFE.
- Suggested reheating times may need to be increased if reheating either multiple dishes simultaneously or large quantities.
- Bulk items will reheat more evenly if they are in a single layer.
- Always check the internal temperature of food with a stemmed thermometer before eating. Reheated food should reach 140°F before consumption.
- The times provided are guidelines and may vary from oven to oven.

While microwave reheating is not recommended, we know you have to do it sometimes! If you do choose to use a microwave oven, follow these guidelines:

- Make sure black plastic containers are filled 3/4 of the way with food to ensure microwave safety.
- NEVER put full foil or metallic containers in the microwave.
- Keep foods loosely covered with microwave-safe wrap.
- Rotate or stir items at least once

All instructions are for a 350°F degree, preheated, oven and until internal temperature reaches 140°F degrees:

AL LA CARTE BREAKFAST:

Breakfast Frittata – 10 minutes

Mini Potato Latkes – 15 minutes

APPETIZERS: all 6-8 minutes

Mini Crab Cakes

Raspberry Brie Spring Rolls

Spanakopita

Mushroom Arancini

Thai Shrimp Spring Rolls

Sesame Crusted Chicken Skewers

ALL ENTRÉES: all 25-30 minutes

Braised Short Ribs - keep metal lid on or cover with aluminum foil to reheat.

ALL SIDES: all 15-20 minutes

Chive Mashed Potatoes - stir midway through reheating time.

SWEETS: all 15-20 minutes

Blueberry &

Chocolate Caramel Bread Puddings

