



Morton's Gourmet Market

Reheating Instructions

All of our appetizers are fully cooked and only need to be reheated to enjoy!

Preheat your oven to 325°

Appetizers should be spread out on baking sheet in a single layer

Chicken Skewers- Sesame or Satay

15-20 minutes or until heated through.

Crab or Salmon Cakes

10-15 minutes or until heated through.

Spanakopita

10-15 minutes or until heated through.

Wrapped and Filled Appetizers

(Spring rolls, Wellingtons, Fried Raviolis, Dumplings, Potstickers)

12-15 minutes or until heated through.

Baked Stuffed Shrimp

10-15 minutes or until heated through.

Duck or Chicken Wings

15-20 minutes or until heated through

Parmesan Meatballs

You can either heat the sauce separately for dipping and heat the meatballs in the oven for 10-15 minutes or reheat the meatballs in the sauce on the stovetop over medium low heat.

Plantain Rumakis

10-15 minutes or until heated through.

Stuffed Mushroom Caps

12-15 minutes or until heated through.

Crispy Confetti Shrimp

10-12 minutes or until heated through

Casserole Dishes

½ Pans and Full Pans ----

Place aluminum pan in preheated 325° oven. Heat for 45-60 Minutes – Keep covered.

Chicken Pot Pie

Cover edges of Pot Pie with foil to avoid burning crust.

Heat Pot Pie for 15 minutes and rotate, heat additional 15 minutes or until heated through.

Please remember --- All ovens are different and may be off set. Always make sure you test the center of your dish to make sure it is 165°