

RAW CLAMS And OYSTERS

**We Put The Clam Or Oyster In A Container So That It Doesn't Lose
Its Body Or Moisture And Give The Shells On The Side
Just Put The Clam Back In The Shell Before Serving**

PASTA DISHES

**Preheat Oven To 350 Degrees And Bake For 40 Minutes
Turn Bottom To Top COVER ON**

**If You Have A Full Pan At Home Put Water In And Place 1/2 Trays In
Then Bake At 400 Degrees For 45 Minutes Or Untill Hot
These Are Set Up Just Like How You Would Set Up Racks And Sternos
But Put It In The Oven First!!! Betta Fetta, Kitchen Special,
White Cloud, Cupid Special, Cavatelli, Olive Oyl**

PARMIGIANA DISHES

**Preheat Oven To 350 Degrees And Bake For 35 Minutes
Leaving The Cover On**

MARINARA DISHES

**Preheat Oven To 375 Degrees And Bake For 30 Minutes Cover On
Or Put In A Sauce Pot And Cook On Top Of Stove
Untill It Comes To A Simmer (About 7 Minutes)**

**PINTS AND QUARTS Of Sauce Or Clam Sauce
Put In A Sauce Pot And Cook On Top Of Burner Until Hot**

**If You Have A Full Pan At Home Put Water And Place 1/2 Trays In
For All Orders Then Bake At 400 Degrees For 25 Minutes.
These Are Set Up Just Like How You Would Set Up Racks And Sternos**

ALL FOOD THAT IS SENT HOME UNCOOKED

**Takes Just As Much Time To COOK IT Than It Does To Reheat It
The Reason Being Is Not To Lose Quality
Some Foods Do Not Reheat As Well As Others!**

**THANK YOU TO ALL
And Happy Holidays**

HEATING INSTRUCTIONS

MUSSELS AND STEAMERS

Put into Sauce Pot And Bring To A Simmer,
Or Put On Top Of Burner On Low - Medium Heat
And Let The Sauce Simmer.

Keep Cover On But **Remember**
To Keep Turning Mussels Or Steamers For Ten Minutes

FRIED FOODS

Preheat Oven To 375 Degrees
And Bake For 15 -20 Minutes Cover Off
Keep Watching So Not To Burn
For Best Results Put On A cookie Sheet
Spread out Calamari, Shrimp, Flounder, Vegetables,
Mozzarella Sticks, Filet Mignon With Bacon,
Chicken fingers ETC.

BROILED FOODS, STUFFED FLOUNDER

Preheat Oven to 350 - 400 Degrees And Bake For 25- 30 Minutes
Until Firm To The Touch Or Center Is 140 Degrees

LOBSTER TAILS

Preheat Oven To 375 And Bake For 25 - 30 Minutes
Until Firm To The Touch
Check Under The Tail To Make Sure It Is Cooked

WHOLE LOBSTERS

STEAMED - Boil A Pot Of Water And Dip Lobsters
For 3 Minutes

BROILED - Preheat Oven To 375 Degrees And Bake for 5 - 8 Minutes
And Baste The Lobster with Butter Broth

ALL CLAMS

Preheat Oven To 375 And Bake For 20 - 25 Minutes
Cover Off. Pour Some Broth On Top From Bottom Of Pan
RAW BAKED CLAMS Take Just As Long To Cook Fresh Than They Do
To Reheat, SO **Why Not Cook Them Fresh!!!!**