



PARTY PICK UP COOKING & REHEATING INSTRUCTIONS

Most dishes reheat best and retain their quality better using a conventional oven. The times provided are guidelines and may vary with each home oven. Microwave reheating is not recommended in most cases for the best quality product.

- **Always remember to preheat your oven to achieve the best quality. Since ovens differ, your cooking times may vary.**
- **Check the food often.**
- Suggested reheating times may need to be increased if reheating multiple dishes simultaneously or large quantities. Always check the internal temperature of food with a stemmed thermometer before eating.
- **Reheated food should reach 165°F within 2 hours before consumption.**
- **Always keep stored food covered and refrigerated at 41°F degrees or less.** Leftover foods should be refrigerated or discarded when outside of 41-135 degrees for more than 2 hours.
- Rotate or stir items at least once during the reheating process.

HORS D'OEUVRES

- **Cocktail Meatballs:** Bake at 350° for 20 minutes.
- **Crawfish Kickers:** Deep Fry at 350° for 5-7 minutes. If preferred, may deep fry until gold & finish in oven.
- **Spinach Crab & Artichoke Dip/Pita Chips:** Bake at 350° for 15 minutes. Must cook in a preheated oven. Do not overcook.
- **Boudin Balls:** Deep Fry at 350° for 5-7 minutes. If preferred, may deep fry until gold & finish in oven.
- **Meat/Crawfish Pies:** Deep Fry at 350F for 5-7 minutes.
- **Cocktail Muffulettas:** Bake at 350° for 5-7 minutes.
- **Boudin Egg Rolls:** Deep Fry at 350 for 3-5 minutes.
- **Bacon Wrapped Shrimp:** Deep Fry at 350F for 2-4 minutes; internal temp should be over 165° F.

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SOUPS

All Soups: Heat in an appropriately sized stockpot until soup reaches 165°F.

SMOKED / ROASTED MEATS

- **Smoked Brisket:** Bake at 375°F for 20-30 minutes.
- **Smoked Pulled Pork:** Bake at 375°F for 20-30 minutes.
- **Smoked Turkey:** Bake at 375°F for 20-30 minutes.

PASTAS & JAMBALAYA

- **All Pastas & Jambalaya:** Bake at 350° F for 30-60 minutes, stirring every 15 minutes.

SIGNATURE SIDES / DESSERTS

- **Cajun Cabbage:** Heat in a medium stockpot until temp reaches 165°F.
- **Green Beans:** Heat in a medium stockpot until temp reaches 165°F.
- **Par 4 Mac & Cheese:** Bake at 350°F for 20 minutes.
- **Yukon Smashed Potatoes:** Heat in a medium stockpot until temp reaches 165°F.
- **Mixed Vegetables:** Heat in a medium stockpot until temp reaches 165°F.
- **Crawfish Pudding:** Bake at 350°F for 15-30 minutes, stirring halfway through cooking.
- **Roasted Corn Grits:** Heat in a medium stockpot until temp reaches 165°F, add milk for desired consistency.
- **Seafood & Eggplant Dressing:** Bake at 350°F for 25-35 minutes.
- **Bread Pudding:** Bake at 350°F for 20 minutes.

DROP-OFF SET UP

Any items that need to be dropped off and set up will need to have someone tend to them after setting up. We do not allow open flames to be unattended. If you wish for us to leave the sternos unlit because someone will not be there, then we can do so. We hope your order enhances your special event. **If you have any questions or need assistance, please call our culinary team at 985-446-8894. Enjoy!**