



Serving  
Quality Food  
for Over  
50 Years

**845 454-2525**

**706 Main Street  
Poughkeepsie**

**Warming  
Instructions**



# Warming Instructions

Be sure to store food at 45° or colder.

Do not use convection oven feature on your oven. Preheat your oven according to the items listed below. Please leave a lid on when warming up food but remove any stickers or labels from the top. There also may be some *Saran Wrap* to prevent liquid from spilling or a plastic top to prevent cheese from sticking...please remove prior to heating. You can check internal temperatures by probing a temperature device in the center for 10 seconds, reheat to 165° unless otherwise directed below, additional times might be necessary due to different oven designs. Items with melted mozzarella may not melt with the lid on, if this is the case, remove lid, replace in the oven for an additional five minutes or until cheese is melted.

**Any questions please feel free to contact us at 845-454-2525 or email [caff545454@gmail.com](mailto:caff545454@gmail.com).**

Caution: Pan lids can be very sharp so please be aware.

## Appetizers

Garlic Bread / Garlic Bread with Cheese	350°	10 minutes <i>or until golden brown</i>
Garlic Knots	350°	15 minutes <i>with the lid removed or until golden</i>
Fries	350°	10 minutes <i>with lid removed or until warm</i>
Cheese Fries	350°	15 minutes <i>with the lid removed or until golden</i>
Onion Rings	350°	10 minutes <i>with lid removed or until warm</i>
Mozzarella Sticks / Jalapeno Poppers		<i>Should not be warmed, as cheese will come out with excessive heat after cooking</i>
Chicken Fingers	350°	20-25 minutes
Wings	350°	20-25 minutes
Stuffed Mushrooms	350°	25-30 minutes
Mussels	350°	30 minutes <i>with the lid on</i>
Fried Shrimp	350°	10-15 minutes <i>or until warm</i>
Stuffed Shrimp		
From Raw		
<i>Remove lid, remove from oven when warm and top with mozzarella cheese, cook 10 more minutes</i>	350°	30-35 minutes
From Cooked		
<i>Remove from refrigerator for one hour prior</i>	350°	20-25 minutes <i>or until hot</i>

## Stromboli

*Remove from refrigerator one hour before.* 350° 15-20 minutes or until bubbly or hot.  
*Place on cookie sheet, no oil or fat underneath, just a very light dusting of flour*

## Pasta

*All Pastas should be warmed up in the oven* 350° 25-30 minutes 40 to 45 minutes for large trays  
*With cream sauces like Alfredo and vodka you need to pay close attention not to scald, start to check and stir halfway through.*  
*Should this be a little dry upon removal, stir in ever so little milk that has been warmed.*  
*If ordering pasta and sauce separately, please bring sauce up to temperature very slowly and very low temperature while stirring.*  
*Cook pasta to desired tooth, then marry with sauce gently.*

## Signature Pasta

Penne with Grill Chicken & Sun-Dried Tomato	350°	20-25 minutes	30 to 35 minutes for large trays
Sausage & Broccoli Rabe	350°	20-25 minutes	30 to 35 minutes for large trays

*Leave lid on. If sauce seems too thick add very little hot water to loosen up.*

## Baked Dishes

Lasagna	350°	30 minutes	40 to 45 minutes for large trays
Stuffed Eggplant			
Stuffed Shells			
Manicotti			
Baked Ziti			
Ravioli			
Baked Ziti Sicilian			
Baked Ravioli			

## Entrees

Chicken Marsala	350°	25-30 minutes	40 to 45 minutes for large trays
Chicken Franchise	350°	25-30 minutes	40 to 45 minutes for large trays
Chicken Piccata	350°	25-30 minutes	40 to 45 minutes for large trays
Veal Marsala	350°	25-30 minutes	40 to 45 minutes for large trays
Veal Franchise	350°	25-30 minutes	40 to 45 minutes for large trays
Sausage and Peppers	350°	25-30 minutes	40 to 45 minutes for large trays
Meatballs	350°	25-30 minutes	40 to 45 minutes for large trays
Sausage	350°	25-30 minutes	40 to 45 minutes for large trays
Chicken Parmesan	350°	15-20 minutes	25 to 30 minutes for large trays
Veal Parmesan	350°	15-20 minutes	25 to 30 minutes for large trays

## Seafood

Linguini			
Red/White Clam Sauce	350°	30 minutes	45 minutes for large
Shrimp Scampi			
Calamari			
Mussels, Seafood Combination			
Shrimp Francese or Marsala			
Cod Francese			
Charbroiled Salmon			
From raw	350°	30 minutes	45 minutes for large
From cooked	350°	15 to 20 minutes	25 to 30 minutes for large
<i>Leave uncovered, bake until medium or desired temperature</i>			

## Sides

Brown Rice	350°	20-25 minutes	30-40 minutes for large
Spinach			
Green Beans			
Broccoli			
Broccoli Rabe			
Roasted Red Bliss Potatoes			
Mac-n-Cheese	350°	15-20 minutes	25-30 minutes for large
<i>Remove from refrigerator one hour before heating</i>			
<i>Be very careful to just warm this item – it can burn very easily</i>			

**H**olidays are quickly approaching. Visit our website for all of our catering options and sizes for your event.

All orders can be picked up cold for your convenience, with warming instructions available online. Don't forget about our large antipasto platters including sopressata, fresh mozzarella, and olives...or our direct from Italy fresh baked sfogliatelle!

Other favorites include lasagna, chicken Marsala, and sausage and peppers. House baked bread and butter is complimentary with each catering order. We also offer fresh in-house baked foccaccia, panini, and three foot round subs.



Enjoy and Be Well...

*Chef Donato*



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[GinosPizzerias.com](http://GinosPizzerias.com)