



REHEATING INSTRUCTIONS

All of our items are sold chilled and some must be reheated prior to serving. Oven temperatures vary, these are our best estimates on re-heating times. Enjoy!

APPETIZERS & PARTY PLATTERS

ZESTY BUFFALO CHICKEN WINGS PLATTER

ZESTY BUFFALO CHICKEN WINGS 50 PIECES

Oven: Preheat to 350°F.

Remove wings from pan and spread onto a baking sheet in a single layer. Reheat them for 15 to 20 minutes or until a meat thermometer shows an internal temperature of 165°F.

PIGS IN BLANKET & SPANAKOPITA BOARD

POTSTICKERS & SPRING ROLLS BOARD

EMPANADA PLATTER

MINI BEEF WELLINGTON PLATTER

Oven: Preheat your oven to 400°F.

Remove the foil pan with the appetizers still on it from the wooden board. Remove the garnishes and sauces from the foil pan and set aside for later use. Place the foil pan with the appetizers in oven and heat for approximately 10-12 minutes. Place foil pan of appetizers back onto the wooden board and then add garnishes and sauces.

GRILLED CHEESE BOARD WITH TOMATO BASIL BISQUE & BUTTERNUT SQUASH SOUP

Oven: Preheat to 350°F.

Remove grilled cheese sandwiches and place in a single layer on a sheet pan. Heat for 15 minutes.

To heat the soup, pour it into a pot, and on a stove top heat on medium until the soup reaches a simmer.

DIPPING BOARD

5 LAYER BEAN DIP

SPINACH DIP IN BREAD BOWL

MOLLIE'S FAMOUS GRILLED TRI-TIP SLIDER BOARD WITH RED PEPPER AIOLI

MOLLIE'S BBQ PICKED CHICKEN SLIDER BOARD

MOLLIE'S FAMOUS GRILLED TRI-TIP CANAPÉ BOARD

PREMIUM SANDWICH ASSORTMENT BOX

SANDWICH ASSORTMENT BOX

These items are enjoyed best when served chilled.

TAKE & BAKE PIZZA

**MOLLIE'S 11 INCH TAKE & BAKE
CLASSIC CHEESE PIZZA**

**MOLLIE'S 11 INCH CLASSIC TAKE &
BAKE PEPPERONI PIZZA**

**MOLLIE'S 11 INCH TAKE & BAKE
MARGHERITA PIZZA**

Oven: Preheat to 375°F.

Unwrap the pizza and remove it from its cardboard base and place on to a sheet pan. Heat for 10-20 minutes.

SWEETS

**MOLLIE'S ASSORTED MINI
CUPCAKE BOARD**

KILLER BROWNIE TRAY

These items can be enjoyed chilled or at room temperature.