

How To Choose

Mix and match from our list with at least 4-5 varieties for a pre-dinner cocktail party and 8-10 varieties for an hors d'oeuvre only party.



How Many To Serve

If you're hosting an hors d'oeuvre only reception with buffet service, you'll need to have 15 pieces per guest. For an event with passed hors d'oeuvres, you'll need to have 10 pieces per guest.

For a pre-dinner cocktail party with buffet service you'll need to have 10 pieces per guest and for an event with servers, passing prior to a dinner, you'll need to have 6 pieces per guest.

Tips For Perfect Results

- Cook like products together as cooking temperatures may vary by product type.
- Products are not recommended to be cooked in a microwave.
- Cook in a pre-heated oven. Ovens vary greatly; adjust temperatures accordingly.
- Spray sheet pans with non-stick cooking spray prior to baking.
- Meat/Poultry/Seafood must be cooked to an internal temperature of 165° F.
- Where thawing is recommended, please do so under refrigeration.



Cooking Suggestions

Products	Temperature °F (Convection Oven)	Procedure Tips
Filo Wrapped	400° – 425° for 5-7 minutes	Cook frozen in a pre-heated oven. Overcooked filling may leak.
Puff Pastry & Tortillas	375°– 400° for 10-15	Cook frozen in a pre-heated oven. Overcooked filling may leak.
Quiches & Tarts	350° for 8-12 minutes	Items are par cooked. Thaw and cook to internal temp. of 145 °
Crab Cakes	375° for 10-15 minutes	Cook crab cakes according to preference. Can be deep fried, baked or sautéed. Cook from thawed state.
Stuffed Mushrooms	375° for 8-10 minutes	Cook separate from other products as frozen mushrooms expel water. Cook from frozen state.
Kabobs & Satays	375° for 12-15 minutes	Can be seasoned with olive oil or your favorite sauce and spices. Cook from thawed state.
Mini Burgers & Sandwiches	325° for 7-10 minutes	Place products on baking sheet and cover with aluminum foil. May also include moisture to sheet pan to keep buns from crisping. Cook from thawed state.
Hibachi Products	375° for 4-10 minutes	Thaw & Cook Beef to desired tenderness, Chicken To 165°.
Deep Fried Items	350° for 3-5 minutes	Deep fry until gold & finish in oven to internal temp. of 145°
Deep Dish Pancakes	325° until fully cooked	Cook from frozen state until fully cooked.