



RESTAURANT & BAR

CATERING WARMING INSTRUCTIONS:

LEAVE OUT UNTIL ROOM TEMPERATURE BEFORE PUTTING IN THE OVEN

(HEATING TIME DEPENDS ON YOUR OVEN. TAKE LID OFF WHEN BROILING)

- **CHEESESTEAKS-** 350F, COVER ON UNTIL HOT IN CENTER, THEN COVER OFF TO CRISP UP THE BREAD. SERVE THE CHERRY PEPPER RELISH ON THE SIDE.
*** For pairs (2) with plastic lids, use aluminum foil when covering***
- **MEATBALLS-** 350F, COVER ON AND HEAT UNTIL HOT IN THE CENTER.
- **HOTSY TOSY SHRIMP-** HEAT SHRIMP SEPARATELY AT 425F COVER OFF UNTIL WARM, HEAT SAUCE IN A POT UNTIL WARM, TOSS SHRIMP AND SAUCE TOGETHER, GARNISH WITH CHEESE AND HERBS. YOU CAN ALSO SERVE THE SAUCE ON THE SIDE AND LET PEOPLE LADLE IT ON THEMSELVES.
- **SHELLS-** 350F, COVER ON AND HEAT UNTIL WARM IN THE CENTER, THEN COVER OFF & BROIL CHEESE.
- **VODKA RIG-** 350F COVER OFF, STIR OCCASIONALLY UNTIL WARM.
- **RAVIOLI/ RAVIOLI ESPO'S-** 350F COVER ON, STIR LIGHTLY UNTIL HOT.
- **CAVATELLI AND BROCCOLI-** 350F COVER ON, STIR LIGHTLY UNTIL HOT.
- **SPAG WITH MEATSAUCE-** 350F COVER ON, STIR LIGHTLY UNTIL HOT.
- **LASAGNA-** 350F COVER ON UNTIL HOT IN CENTER, BROIL CHEESE.
- **BRACIOLE-** 350F COVER ON UNTIL HOT IN CENTER, PUT CHEESE ON, BROIL CHEESE.
- **CHICKEN SAVOY-** 350F COVER ON UNTIL HOT, BROIL FOR CRISPY SKIN.
- **CHICKEN/PORK CHOPS MURPHY-** 350F COVER ON UNTIL HOT.
POTATOES 425F COVER OFF.
- **PORK CHOPS VINEGAR PEPPERS-** 350F COVER ON UNTIL HOT.
- **STUFFED PEPPERS-** 350F COVER ON UNTIL HOT IN CENTER, WILL TAKE A WHILE.
- **EGGPLANT PARM-** 350F COVER ON UNTIL HOT, BROIL CHEESE.
- **VEAL/CHICKEN PARM-** 350F COVER OFF UNTIL HOT, BROIL CHEESE.

THANK YOU FOR ORDERING YOUR CATERING MEAL WITH US!

FOR QUESTIONS, EMAIL US AT: esposraritannj@gmail.com

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