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Meal Service Finishing Guide

These finishing guidelines will help ensure optimal meal results:

1. Finishing instruction times are rough estimates, based upon a standard residential oven that has been preheated to 375°. Your time may need to be increased or decreased for your particular oven from what is written on the Finishing Instructions.
2. We recommend using a meat thermometer, to check the internal temperature of items at the minimum time suggested on the finishing instructions; in the event that the food requires more cooking time, we've found that increments of 5 minutes tend to be a good estimate before checking the temperature again.
3. Our meal containers are oven safe; however, the clear lids are not! For items that indicate 'Covered' on finishing instructions, we recommend using aluminum foil or parchment paper for quicker, more even cookery.
4. Please make sure to place containers on a cookie or baking sheet prior to cooking.
5. Items that read 'Bake' are **not** fully cooked, and will require longer cooking time.
6. Items that read 'Reheat' are already fully cooked, prior to delivery

SEARED / BAKED / GRILLED PROTEINS

Poultry - Bake for 18-23 minutes, covered (until an internal temperature of 160 is reached)

Ground Poultry - Bake for 18-23 minutes, covered (until an internal temperature of 160 is reached)

Red Meat - Bake for 18-20 minutes, covered (or until desired doneness is reached)

Ground Beef - Bake for 18-20 minutes, covered (until an internal temperature of 140 is reached)

Fish - Bake for 10-14 minutes, covered

Shrimp/Scallops - Bake for 8-11 minutes, covered

BRAISED MEATS/STEWES

Beef/Lamb/Osso Bucco - Reheat for 20-25 minutes, covered, stirring half

Chicken/Other Poultry - Reheat for 17-21 minutes, covered, stirring half way through cook time

SOUPS

All soups – (Stovetop) Bring soup up to a simmer over medium-high heat; turn down to medium-low and gently simmer for 8 to 10 Minutes

CASSEROLES

Chicken Pot Pie/Lasagna - Reheat for 15-17 minutes, covered; uncover and continue baking for another 6 to 8 minutes

VEGETABLE SIDES

Roasted Asparagus - Bake for 15-18 minutes, uncovered

Most Other Vegetable Sides - Reheat for 14-19 minutes, covered

STARCHY SIDES

Rice - Reheat for 11-14 minutes, covered, adding a touch of water or stock, if rice requires moisture

Pasta - Reheat for 10-14 minutes, covered, stirring half way through cook time

Potatoes (Mashed) - Reheat for 13-16 minutes, covered, stirring half way through cook time

Potatoes (Twice Baked) - Reheat for 15-18 minutes, covered.

The Austin Artisan – Boutique Catering and Personal Chef Services

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