

## Cerra's Market Heating Instructions

### Catering Heating Instructions:

**Stuffed Shells, Eggplant Rollatini,  
Chicken Marsala\*, Chicken Picatta\***

Bake @ 375°F for 35 minutes, covered  
Uncover, bake 5-10 minutes until Golden Brown  
*\*\* For Marsala and Picatta, add 1 cup of chicken stock if needed\*\**

**Mini Arancinis**

Bake @ 350°F for 15-20 minutes, uncovered

**Crab Cakes**

Bake @ 350°F for 5-10 minutes, uncovered

**Mac & Cheese**

**MEDIUM:** Bake @ 375 °F for 35 minutes, covered.  
Uncover, bake 5-10 minutes until Golden Brown.  
**LARGE:** Bake @ 375 °F for 40-45 minutes, covered.  
Uncover, bake 5-10 minutes until Golden Brown.

**Chicken Broccoli & Ziti & CBZ Alfredo**

In a microwave safe container, microwave for 2-3 minutes and turn gently.

**MEDIUM TRAYS**

**Eggplant Parm, Chicken Parm, Baked Ziti,**

**Meat Lasagna, Baked Lasagna**

Bake at 375 °F for 40-45 minutes, covered.  
Uncover, bake 5 minutes until Golden Brown.

**LARGE TRAYS**

**Eggplant Parm, Chicken Parm, Baked Ziti,**

**Meat Lasagna, Baked Lasagna**

Bake at 375 °F for 60-70 minutes, covered.  
Uncover, bake 5-10 minutes until Golden Brown.

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### Meat Heating Instructions:

**Tenderloin:**

475°F for the first 15 mins  
375°F for 10-12 mins/lb  
*Internal Temperature:*  
**Rare:** 110°F  
**Medium Rare:** 120°F  
**Medium:** 130°F  
**Medium Well:** 140°F

**Boneless Prime Rib:**

350°F for 12-15 mins/lb  
*Internal Temperature:*  
**Rare:** 110°F  
**Medium Rare:** 120°F  
**Medium:** 130°F  
**Medium Well:** 140°F  
*Rest for 15 mins before cut*

**Bone-In Prime Rib:**

350°F for 15-20 mins/lb  
*Internal Temperature:*  
**Rare:** 110°F  
**Medium Rare:** 120°F  
**Medium:** 130°F  
**Medium Well:** 140°F  
*Rest for 15 mins before cut*

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### Turkey Heating Instructions:

Roast at 325°F.

When it's done, a thermometer inserted into the deepest part of the thigh should read 165°F.

**8 to 12 pounds:** 2 3/4 to 3 hours

**12 to 14 pounds:** 3 to 3 3/4 hours

**14 to 18 pounds:** 3 3/4 to 4 1/4 hours

**18 to 20 pounds:** 4 1/4 to 4 1/2 hours

**20 to 24 pounds:** 4 1/2 to 5 hours