



*If it isn't fresh, it isn't Legal!®*

# Platter Heating Instructions

## **Crab Cakes:**

Heat, covered, in 375F oven for 15 minutes or until internal temperature reaches 165F

## **Bacon Wrapped Scallops/Salad Toppers/Legal Classics/Poached Lobster Tails/Rice/Broccoli:**

Heat, covered, in 375F oven for 15 minutes or until internal temperature reaches 165F

## **Seafood Casserole/Lobster Mac & Cheese:**

Heat, covered, in 350F oven for 45 minutes. Remove cover, and heat an additional 15 minutes or until internal temperature reaches 165F

## **Stuffed Lobster Tails/Shrimp Scampi:**

Heat, covered, in 375F oven for 25 minutes or until internal temperature reaches 165F

## **Rolls:**

Heat, covered, in 375F oven for 10 minutes

## **Chowder/Bisque:**

Empty contents into a sauce-pot. Heat on medium-low, stirring consistently, until it reaches 165F. For bisque, add lobster meat to the soup prior to heating.