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.