

**VALENTINE'S DAY 2010
REHEAT INSTRUCTIONS**

- Most dishes reheat best and retain their quality better using a conventional oven. The times provided are guidelines, and may vary with each home oven.
- Microwave reheating is not recommended in most cases for the best quality product. If you do choose to use a microwave oven, follow these guidelines:
 - Never put foil or metallic containers in the microwave.
 - Keep foods loosely covered with microwave-safe wrap.
 - Rotate or stir items at least once during the reheating process.
- Suggested reheating times may need to be increased if reheating either multiple dishes simultaneously or large quantities. Bulk items will reheat more evenly if they are in a single layer.
- Always check the internal temperature of food with a stemmed thermometer before eating. Reheated food should reach 165°F before consumption.
- Always keep stored food covered and refrigerated at 41°F degrees or less.
- Always use caution when removing containers from microwave or oven. For ease and safety, place black ovenable containers on a cookie sheet before placing in the oven.

STARTERS

GOAT CHEESE STUFFED DATES IN BACON:

Remove plastic lid from container. Place container in a 350°F oven for 5-7 minutes, until bacon is warm and crisp, and internal temperature registers 165°F.

MINI QUICHE LORRAINE & FLORENTINE:

Remove plastic lid from container. Place container in a 350°F oven for 5-7 minutes, until internal temperature registers 165°F.

MINI BRIE EN CROUTE:

Remove plastic lid from container. Place container in a 350°F oven for 5-7 minutes, until pastry is deep golden brown and internal temperature registers 165°F. Cover with foil during cooking if pastry browns too quickly.

MINI BEEF WELLINGTON:

Remove plastic lid from container. Place container in a 350°F oven for 5-7 minutes, until pastry is deep golden brown and internal temperature registers 165°F. Cover with foil during cooking if pastry browns too quickly.

MINI MARYLAND CRAB CAKES WITH CHIPOTLE CAPER REMOULADE:

Remove plastic lid from container. Remove remoulade and refrigerate until service. Place container with crab cakes in a 350°F oven for 5-7 minutes, until golden brown and internal temperature registers 165°F.

LOBSTER BITES WITH SAFFRON AIOLI:

Remove plastic lid from container. Remove aioli and refrigerate until service. Place container with lobster bites in a 350°F oven for 5-7 minutes, until golden brown and crisp and internal temperature reaches 165°F.

SIDE DISHES

RISOTTO MILANESE:

OVEN: Remove plastic lid from container. Pour 2 tablespoons of water in container. Cover with foil and place in a 350°F oven for 12-15 minutes until internal temperature registers 165°F.

MICROWAVE: Remove plastic lid from container. Loosely cover risotto with a damp paper towel. Microwave on HIGH for 2-3 minutes. Test and continue heating 1-2 minutes more until internal temperature registers 165°F.

ROASTED ROOT VEGETABLES:

OVEN: Remove plastic lid from container. Place container in a 350°F oven for 15-20 minutes, until internal temperature registers 165°F. Stir vegetables halfway through reheating.

MICROWAVE: Loosen lid and microwave on HIGH for 2-3 minutes. Test and continue heating 1-2 minutes more until internal temperature registers 165°F.

GREEN BEANS WITH ALMONDS & LEMON:

STOVE: Remove green beans from plastic container and place in a sauté pan over medium heat. Heat, stirring occasionally, for 3-5 minutes until internal temperature registers 165°F.

MICROWAVE: Loosen lid and microwave on HIGH for 1-2 minutes. Stir and continue heating 1-2 minutes more until internal temperature is 165°F.

CLASSIC POTATO GRATIN:

OVEN: Remove plastic packaging and lid from container and replace with foil. Place container in 350°F oven for 15-20 minutes until internal temperature registers 165°F. Remove foil 5 minutes before done heating to brown the top.

MICROWAVE: Remove plastic packaging and loosen lid. Microwave on HIGH for 2-3 minutes. Test and continue heating 1-2 minutes until internal temperature is 165°F.

GRILLED ASPARAGUS WITH ORANGE:

Excellent served at room temperature. If you choose to reheat:

STOVE: Remove asparagus from plastic container and place in a sauté pan over medium heat. Heat, stirring occasionally, for 3-5 minutes until internal temperature registers 165°F.

MICROWAVE: Loosen lid and microwave on HIGH for 1-2 minutes. Stir and continue heating 1-2 minutes more until internal temperature is 165°F.

CREAMED SPINACH:

OVEN: Remove plastic packaging and lid from container and replace with foil. Place spinach in a 350°F oven for 15-20 minutes, until internal temperature reaches 165°F. Remove the foil for the last 5 minutes of heating to brown the top.

MICROWAVE: Remove plastic packaging and loosen lid. Microwave on HIGH for 3 minutes. Stir and continue heating 1-3 minutes more to internal temperature of 165°F.

ENTRÉES**PORTOBELLO MUSHROOM WELLINGTON:**

OVEN: Remove plastic lid from container and replace with foil. Place container in a 350°F oven for 20-25 minutes, until internal temperature registers 165°F. Check halfway through heating; cover with foil if necessary to prevent excessive browning.

MICROWAVE: Remove plastic lid and microwave on HIGH for 2 minutes. Rotate and continue heating for 2-3 minutes more until internal temperature is 165°F.

POMEGRANATE ROASTED CHICKEN:

OVEN: Remove plastic lid from container. Place 2 tablespoons of water in the container. Cover tightly with foil. Place container in 350°F oven for 20-25 minutes until internal temperature reaches 165°F. Remove foil for last 5 minutes of heating to crisp the skin.

MICROWAVE: Loosen lid and microwave on HIGH for 3 minutes. Check temperature and continue heating for 1-3 minutes until internal temperature is 165°F.

CITRUS GLAZED GRILLED SALMON:

OVEN: Remove plastic lid from container. Place container in 350°F oven for 7-10 minutes until internal temperature reaches 165°F.

MICROWAVE: Remove lid and cover fish with a damp paper towel. Microwave on HIGH for 2 minutes. Check temperature and continue heating for 1-3 minutes until internal temperature is 165°F.

HONEY SOY CHILEAN SEA BASS:

OVEN: Remove plastic lid from container. Place container in 350°F oven for 12-18 minutes until internal temperature reaches 165°F. Check halfway through heating; cover with foil if necessary to prevent excessive browning.

MICROWAVE: Remove lid and cover fish with a damp paper towel. Microwave on HIGH for 2 minutes. Check temperature and continue heating for 1-3 minutes until internal temperature is 165°F.

LOBSTER PURSE:

OVEN: Remove plastic lid from container. Place container in 350°F oven for 15-20 minutes until internal temperature registers 165°F and pastry is very crisp. Cover with foil halfway through cooking if pastry browns too quickly.

MICROWAVE: Remove plastic lid and microwave on HIGH for 2 minutes. Rotate and continue heating for 2-3 minutes more until internal temperature is 165°F.

BEEF TENDERLOIN WITH GORGONZOLA CREAM:

Best served rare at room temperature. Keep refrigerated at 41°F until just before service. If you choose to reheat:

OVEN: Remove plastic lid from container. Remove plastic container of sauce and place in refrigerator until just before service. Cover container with foil. Place container in a 350°F oven for 4-6 minutes for medium rare, 6-8 minutes for medium, and 8-10 minutes for well done.

MICROWAVE: Remove plastic container of sauce and place in refrigerator until just before service. Loosely cover container with the lid and microwave for 30 seconds to take the chill off. If you prefer your beef well done, continue heating to the desired level of doneness.

CUSTOM DINNERS

All Custom Dinners are served on a microwave-safe plate. To heat, loosen plastic lid and microwave on HIGH for 2-3 minutes. Check temperature of food and continue to heat as needed to an internal temperature of 165°F. Reheating times will vary depending on the entrées and side dishes selected.

Custom Dinner components may also be heated in the oven following the à la carte instructions above. Although all à la carte items are served in dual microwave and oven safe containers, the Custom Dinner plate is not oven safe. Please put Custom Dinner entrées and side dishes in an acceptable oven safe container before placing in the oven.