

VALENTINE'S DAY 2019
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, always place black ovenable containers on a cookie sheet before placing in the oven. Do not place black containers directly on oven floor or a heating element. Clear plastic lids should be removed before reheating.

STARTERS

MINI MARYLAND CRAB CAKES:

Remove plastic lid from container. Remove container of remoulade and refrigerate until ready to serve. Place container with crab cakes in a 350°F oven for approx. 5-7 minutes, until golden brown and crisp and internal temperature reaches 165°F.

LONG STEMMED ARTICHOKE HEARTS:

Keep refrigerated at 41°F or less until ready to serve. Best served chilled.

BROILED OYSTERS W/ PANCETTA

Remove plastic lid from container. Place container in a 350°F oven for approx. 5-7 minutes, until breadcrumbs are golden brown and internal temperature reaches 165°F.

SIDE DISHES

RISOTTO MILANESE:

OVEN: Remove plastic lid from container. Pour 2 tablespoons of water in container. Cover tightly with foil and place in a 350°F oven for approx. 12-15 minutes until internal temperature reaches 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 approx. 1-2 minutes more, if necessary, until internal temperature reaches 165°F.

TRUFFLED POTATOES W/ MUSHROOMS & RED ONIONS:

OVEN: Remove plastic lid from container and replace with foil. Place container in 350°F oven for approx. 10-15 minutes until internal temperature reaches 165°F.

MICROWAVE: Remove plastic lid. Cover with microwave-safe wrap and microwave on HIGH for 2-3 minutes. Test and continue heating approx. 1-2 minutes, if necessary, until internal temperature reaches 165°F.

POTATO & CELERIAC GRATIN:

OVEN: Remove plastic lid from container and replace with foil. Place in a 350°F oven for approx. 35-45 minutes, until internal temperature reaches 165°F. Remove the foil for the last 10 minutes of heating to brown the top.

MICROWAVE: Remove plastic lid from container and cover container loosely with microwave-safe wrap. Microwave on HIGH for approx. 3-4 minutes. Stir and continue heating 1-3 minutes more, if necessary, until internal temperature reaches 165°F.

SAUTEED SPINACH:

OVEN: Place in an oven safe container. Cover with foil and heat in a 350°F oven for approx. 10-15 minutes, stirring half-way through, until temperature reaches 165°F.

MICROWAVE: Place in a microwave safe container. Microwave on HIGH for approx. 2 minutes. Stir and continue heating 1-3 more minutes until temperature reaches 165°F.

BRUSSELS SPROUTS:

OVEN: Remove plastic lid from container. Place sprouts in a 350°F oven for approx. 15-20 minutes, until internal temperature reaches 165°F. Stir sprouts halfway through heating. Cover with foil if sprouts brown too quickly.

MICROWAVE: Remove plastic lid and cover container loosely with microwave-safe wrap. Microwave on HIGH for approx. 3 minutes. Stir and continue heating 1-3 minutes more, if necessary, until internal temperature reaches 165°F.

GRILLED ASPARAGUS:

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 approx. 4-6 minutes until internal temperature reaches 165°F.

MICROWAVE: Remove lid and cover loosely with microwave-safe wrap. Microwave on HIGH for 2 minutes. Stir and continue heating approx. 1-2 minutes more, if necessary, until internal temperature reaches 165°F.

CARROTS W/PISTACHIOS & HERBS:

STOVE: Remove carrots from plastic container and place in a sauté pan over medium heat. Heat, stirring occasionally, for approx. 4-6 minutes until internal temperature reaches 165°F.

MICROWAVE: Remove lid and cover loosely with microwave-safe wrap. Microwave on HIGH for 2 minutes. Stir and continue heating approx. 1-2 minutes more, if necessary, until internal temperature reaches 165°F.

ENTRÉES**BEEF TENDERLOIN AU POIVRE:**

OVEN: Remove plastic lid from container. Remove plastic container of sauce and place in refrigerator until ready to heat and serve. Cover container with foil. Place container in a 400°F oven for approx. 5-7 minutes for rare, 7-9 minutes for medium rare, 9-11 minutes for medium, and 11-15 minutes for well done. In sauce pan, bring sauce to a boil and serve on the side.

SESAME CRUSTED TUNA STEAK:**This tuna is seared and rare inside**

- Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
- Best if eaten at room temperature; take out of refrigerator about 1-2 hours prior to serving

If reheating is desired - reheat to a minimum of 165 degrees however the tuna will not stay rare

PORTOBELLO WELLINGTON:

STOVE: Remove plastic lid from container. Place container in 400°F oven for approx. 7-10 minutes until internal temperature reaches 165°F.

LEMON HERB LOBSTER TAIL:

OVEN: Remove plastic lid from container. Remove butter. Place 2 tablespoons of water in the container. Cover container tightly with foil. Place container in 350°F oven for approx. 10-15 minutes, until internal temperature reaches 165°F. Melt butter to drizzle over the hot tail or serve on the side.

MICROWAVE: Transfer to a microwave-safe plate. Remove butter. Microwave on MEDIUM for 1 minutes. Check temperature and continue heating 30 SECONDS AT A TIME, as necessary, until heated through (internal temperature reaches 165°F). Melt butter to drizzle over the hot tail or serve on the side.