

VALENTINE'S DAY MENU

REHEATING INSTRUCTIONS

Remove items from the refrigerator and let come to room temperature before reheating.

This can take from ½ hour to an hour. Food items will reheat more evenly if at room temperature.

Ovens vary! Please use these directions as “general guidelines” and check your items often!

-STARTERS- Best to bring to room temperature before reheating

Shrimp Cocktail:

- Best Served Chilled

Candied Apple Pork Belly:

- Reheat in oven or toaster oven for 10-20 minutes at 350°. Wrap Pork Belly loosely with foil, checking occasionally

Asian Spring Rolls:

- Reheat in oven or toaster oven for 12 minutes at 350° flipping halfway through until hot & crispy.

-ENTRÉES- Best to bring to room temperature before reheating

Prime Flat Iron Steak:

- Bring to room temperature then reheat in the oven or toaster oven gently warm it in oven at 250° for 20 minutes. Do not overcook! The longer you cook the more done the steak will be.

Grilled Sea Bass:

- Remove from refrigerator at least 1/2 hour before reheating in a 275° oven for 10 – 15 min. then check. Best to splash with water or white wine and top with foil to prevent over browning.

Chicken Piccata:

- Bring to room temperature (10-15 min) Covered with Foil and reheat in oven or toaster oven for 10 minutes at 300°. (or until hot)

-VEGETABLES- Best to bring to room temperature before reheating

Garlic Braised Broccoli Rabe:

Reheat in the oven or toaster oven for 5 minutes at 400°.

Sautéed Baby Carrots:

Reheat in oven or toaster oven at 350° for 10 -15 minutes

-STARCHES- Best to bring to room temperature before reheating

White Cheddar Scalloped Potato: Reheat, covered, in an oven for 20-30 minutes at 350°.

Parmesan Herb Risotto: Splash with water, stock, or White Wine. Reheat, cover, heat over low - medium heat for about 5 minutes stirring occasionally to prevent sticking and drying out

-DESSERTS-

All desserts should be served at room temperature. Remove from the refrigerator 1 hour before serving.