

2023 NEW YEAR'S DAY MENU

REHEATING INSTRUCTIONS

Remove items from refrigerator and let come to room temperature before reheating. Food items will reheat more evenly if a room temperature. Ovens vary! Please use these directions as general guidelines and check your items often! **Gentle reheating in an oven or toaster oven is recommended. Gently cover items to help in the reheating process and prevent over browning.**

If you microwave, be sure to use microwave safe containers, which are not provided.

-STARTERS- Best to bring to room temperature before reheating

Crab & Mushroom Soup

Stovetop: Gently heat over low heat until hot. Stir often.

Microwave: We don't suggest using the Microwave. But you can by heating 30 seconds at a time. Please stir in-between. As the soup begins to get hot reduce time to 15 sec.

Shrimp Scampi or Tempura Shrimp

Reheat in the oven or toaster oven for 5-10 minutes at 300°. We do not suggest using a microwave.

Thai Shrimp is best served at room temperature – can be gently reheated

Eggplant Napoleon:

Remove from refrigerator @1/2 hr. before reheating. Warm in **oven or toaster oven** at 300° for 5-10 min. until slightly brown on top. You may need to cover with foil to prevent over browning if you need more time.

Mini Beef Wellington with Spicy Mustard:

Remove from refrigerator at least 1 hour before reheating. Lightly cover with foil. Reheat in a 300° oven for 10-15 minutes until hot. Mustard sauce should be served room temperature

-ENTRÉES- Best to bring to room temperature before reheating

Beef Short Rib:

Bring to room temp @1 hr. Reheat in the oven 325° oven till warm. Do not overcook!

Lemon Peppercorn Chicken:

Remove from refrigerator at least 1/2 hr. to an hour before reheating. Heat in a 325° oven for 15-20 min. Check breast after 10 min to see how much longer it will take to continue to reheat.

Parmesan Crusted Salmon:

Bring to room temperature and reheat in a 300° oven for 12-15 minutes – then check.

Pork Roulade w/ Broccoli Rabe & Roasted Red Peppers:

Bring to room temperature then reheat in the oven for 15 – 20 minutes at 325° - then check

-VEGETABLES- Best to bring to room temperature before reheating

Sauteed Vegetable Medley- Bring to room temp and cover, reheat in a 325° oven for 10 min

Steamed Green Beans – Can be reheated in microwave or re-steamed on stove stop till they reach desired tenderness.

-STARCHES- Best to bring to room temperature before reheating

Saffron Rice or Herb Roasted Fingerling Potatoes: Reheat, covered, in an oven for 10-15 minutes at 325°.

You may need to stir halfway to ensure an even reheat

-DESSERTS-

Mousse Cups, Fruit Tart and Cheesecake: Remove from the refrigerator ½ hr. hour before serving.

Chocolate Lava Cake: Heated in the microwave for 15 -20 seconds to have a melted center.