

2022 Reheating Instructions for December Holiday Specials

Brown Paper Boxes are oven safe only.

White Paper Boxes are both oven and microwave safe.

Clear plastic lids on any of the boxes are neither oven or microwave safe.

Clear Plastic Deli Containers are microwave safe only.

Seared NC Flank Steak with Balsamic Reduction Sauce, GF/DF

Heat oven to 400°F and place on a sheet tray in the center of the oven. Cook 10 minutes for medium-rare and 15 minutes for medium. Warm sauce on stovetop for 5 minutes over medium heat or in microwave on medium for 30-45 seconds; drizzle over top of steak when serving.

Braised Beef Brisket with Kosher Wine and Fennel GF/DF

Bake in the oven safe container at 300°F for 35-45 minutes until food is fully hot.

Seared Flounder Filet with Lemon-Caper Aioli, GF/DF

Place the oven safe container in the oven at 350°F and cook for 5 or until fully cooked through. The sides will begin to flake and become opaque; the fish will feel slightly firm. Serve with aioli.

Seared Salmon rubbed with Mustard or Chimichurri Sauce, GF/DF

Place box in the oven at 300°F and reheat for 6-8 minutes or microwave for 2-3 minutes.. Serve topped with chimichurri sauce if it is not rubbed with mustard sauce.

Spice Braised Lamb Shank with Pomegranate Glaze and Herb Salad, GF/DF

Bake in the oven safe container at 300°F for 35-45 minutes until food is fully hot.

Once removed from the oven, drizzle with pomegranate reduction and top with herb salad (optional: toss herbs in olive oil and lemon if you have some on hand).

Smoked Pork Loin with Aleppo Honey, GF/DF

Place the oven safe container in the oven at 350°F for 8-10 minutes, until warmed through. Warm sauce on stovetop for 5 minutes over medium heat or in microwave on medium for 30-45 seconds; drizzle over top of steak when serving.

Frenched Chicken Breast with Eggplant Caponata, GF/DF

Place the oven safe container in the oven at 350°F degrees and reheat 10-15 minutes until food is hot.

Spaghetti Squash with Eggplant Caponata, GF/VT (V w/out cheese)

Place the oven safe container in the oven at 350°F degrees and reheat 10-15 minutes until food is hot.

Brussels Sprouts with Roasted Garlic, GF/V

Transfer to an oven safe container and cook in a 350°F oven to reheat for 8-10 minutes.

Baby Potatoes with Brown Butter and Rosemary, GF/VT

Transfer to an oven safe container and cook in a 350°F oven to reheat for 8-10 minutes.

Crispy Potato Cake with house made apple sauce and sour cream GF/DF without sour cream (label reads root veg cake)

Spread cakes out onto a sheet tray and place in a 350°F for 10-12 minutes until hot and crispy.

Maple Mashed Sweet Potatoes, GF/V

Transfer to a pot and cook on the stovetop on low for 15-20 minutes, stirring with a spatula to keep from scorching.

Glazed Carrots with Orange and Ginger, GF/V

Transfer to an oven safe container and cook in a 350°F oven to reheat for 8-10 minutes.

Smoked Cauliflower with Currants and Herbs, GF/V

Transfer to an oven safe container and cook at 250°F for 8-10 minutes or remove lid from container and place in the microwave for 1-2 minutes.

Mac & Cheese, VT

Place container in a 300°F oven for 8 to 10 minutes until heated through. If microwaving, transfer to a different container.

Take & Bake Biscuits with Honey Butter, VT

Pull honey butter out to room temp 2 hours before baking biscuits. Preheat oven to 350°F for 3-5 minutes. Remove biscuits from pan and place on lined sheet tray. Bake for 25 minutes or until golden brown. Brush with honey butter one out of oven or spread while eating.

Chocolate Cake with White Chocolate–Peppermint Mousse and Winter Strawberry Sauce, VT

Keep refrigerated until ready to enjoy.

Gingerbread Whoopie Pies, VT

Keep refrigerated and remove 15 minutes before enjoying.

Challah, VT

Pull honey butter out to room temp 2 hours before enjoying with challah.