

Easter Reheating Instructions

Large Single Compartment Boxes/Trays (brown) are oven safe only.

Small brown and rectangular white boxes (without clear lids) are both oven & microwave safe.

Clear Plastic Deli Containers are microwave safe only.

Roast Lamb Shoulder

Heat in 350°F oven for 15 minutes to bring from medium-rare to medium-rare plus. Cook 20 minutes for medium and 25 minutes for medium-well. Allow to rest for 10 minutes before slicing. Serve with balsamic reduction and horseradish sauces.

Seared Wagyu Flank Steak

Heat oven to 400°F and place on a sheet tray in center of oven. For 2# portion: 15 minutes to medium and 20 minutes to medium-well. For 6oz portion: 5 minutes to medium and 7 minutes to medium-well. Serve drizzled with balsamic reduction sauce.

Seared Striped Bass, DF

Bake in the oven safe container, uncovered, at 300°F and reheat for 10 -15 minutes until food is hot. Spread blistered cherry tomato and caper sauce over the fish for the last 5 minutes of cooking.

Seared Salmon

The salmon is medium-rare. Bake in the oven safe container, uncovered, at 300°F and reheat for 8-10 minutes for medium or 11-13 for well done. Serve with arugula-basil pesto which should not be heated but can be served chilled or room temp.

Roasted Eggplant, VT, V

Place oven safe container, uncovered, in at 300°F and reheat for 15-20 minutes.

Roast Chicken, DF

Place in the oven safe container, uncovered, at 300°F degrees and reheat 15-20. Brush or spoon on the glaze for the last 5 minutes of cooking.

Grilled Asparagus with Blistered Tomatoes, V

Bake in oven safe container at 250°F oven to reheat for 8-10 minutes or microwave for 1-2 minutes.

Roasted Baby Carrots with Orange Glaze, V

Transfer to an oven safe container and cook in a 250°F oven for 10-12 minutes, toss halfway through to distribute glaze; or microwave for 1-2 minutes.

Caramelized Broccoli, V

Transfer to oven safe container & bake at 250°F to reheat for 8-10 min or microwave for 1-2 min.

Garlic Fingerling Potatoes, VT

Transfer to an oven safe container and cook at 300°F oven for 6 to 8 minutes or remove lid and microwave for 2-3 minutes.

Mac & Cheese

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

Sugar Snap Peas

Transfer to oven safe container & bake at 250°F to reheat for 8-10 min or microwave for 1-2 min

Desserts: Keep Carrot Cake and Coconut Tarts refrigerated before serving. If delaying on when to enjoy carrot cake and deciding to freeze. Let it sit out for 30-40 min.

Salads: Refrigerate; keep nuts and/or croutons at room temperature