

Reheating Instructions for Hanukkah Specials

Please Note the following:

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.

Braised Beef Brisket with Kosher Wine and Fennel GF/DF

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

Seared Corvina Filet with Lemon Sunchoke Spread GF/DF

Spread the sunchoke spread either on the bottom of your baking dish (or the oven safe container it was packaged in) or on top of the fish. Bake in oven at 350°F for 5-8 minutes or until fully cooked through. The sides will begin to flake and become opaque; the fish will feel slightly firm.

Seared Salmon with Lemon Capers Compound Butter GF

Place box in the oven at 300°F and reheat for 6-8 minutes or until fully cooked through. The sides will begin to flake and become feel slightly firm.

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 hot.

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

Set pinenuts aside. Place the oven safe container in the oven at 350°F degrees and reheat 10-15 minutes until food is hot. Serve topped with pine nuts. This dish is nut-free except for the nuts placed on the side.

Brussels Sprouts with White Balsamic & Honey Glaze GF/V

Transfer to an oven safe container and cook in a 350°F oven to reheat for 8-10 minutes. Or microwave for 2-3 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 375°F for 10-12 minutes until hot and crispy.

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. Or microwave for 2-3 minutes.

Mac & Cheese with smoked gouda and white cheddar, VT

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

Challah V w/out the honey butter

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

Orange Olive Oil Cake with Blood Orange Compote GF/VT

Serve cake at room temperature topped with compote.