



Easy
Entertaining
Preserving Local Flavor Since 2006

Holiday Reheating Instructions

A note from the Chef

In order to reheat your sides properly and in a timely manner, please remove them from refrigeration at least 1 hour prior to the start of your reheating process.

Ready-to-Warm Dips (Spinach and Artichoke or Buffalo Chicken)

Preheat oven to 350 degrees and heat dip uncovered for about 20 minutes.

Cranberry Pinot Noir Meatballs

Place your cranberry pinot noir meatballs in a crock pot and set to high for 1 hour, then turn to warm. Check and make sure they are warm all the way through. If you are not using a crockpot they can be warmed in a sauce pan on the stove top. Stir frequently to avoid sticking on the bottom of the pan.

Pretzel Nuggets (v)

Preheat oven to 350 degrees. Place pretzels on a lined or greased baking sheet and brush with melted butter. If you do not have a brush you can also dip them in butter. Once buttered sprinkle with provided salt and bake for 5 minutes.

White Fish with Preserved Citrus & Fig Relish (GF/DF)

Warm in a preheated oven, covered for 15-20 minutes

Ginger-Molasses Brisket (GF/DF)

Warm in a preheated oven, covered for 25-30 minutes

Herb Sirloin Roast (GF/DF)

Warm in a preheated oven, covered for 15-30 minutes. Your beef has already been roasted to medium rare. You can enjoy this room temperature if you would like as well. If warming our time is so vast to allow you to warm to your desired doneness. We recommend using a thermometer and removing your beef from the oven with the following doneness: 125-130 degrees Medium Rare, 130-135 Medium, 140-145 Well

Herby Quinoa Meatballs (vegan)

Warm meatballs uncovered and unsauced in a preheating 350 degree oven for about 15 minutes. Warm sauce on the stove top on medium heat. Pour warm sauce over warm meatballs for serving.

Parmesan Crusted Halibut

Warm in a preheated 350 degree oven, uncovered, for about 15-20 minutes.

Mashed Potatoes (v, GF)

Warm your mashed potatoes in the oven at 350°F, covered with a tight layer of saran and then a tight layer of tin foil, for 30 minutes. If you notice they seem to dry for you, add some of the cooking liquid from the bottom of your turkey pan, mix and warm for another 5 minutes.

Citrus Haricot Verte (vegan, GF)

Warm in a preheated 350 degree oven, covered, for about 20-25 minutes.

Roasted Winter Vegetables (vegan, GF)

Warm in a preheated 350 degree oven, covered, for about 20-25 minutes.

Sautéed Winter Greens (vegan, GF)

Warm in a preheated 350 degree oven, covered, for about 20-25 minutes.

Duck Ragu (DF)

Warm in a preheated 350 degree oven, covered, for about 25-30 minutes. Stir and return to the oven for about 10-15 if needed.

Pumpkin & Roasted Garlic Pasta (vegan)

Warm in a preheated 350 degree oven, covered, for about 25-30 minutes. Stir and return to the oven for about 10-15 if needed.

Vegetarian Frittata (GF)

Warm in a preheated 350 degree oven, covered, for about 20-25 minutes.

House-made Brioche Cinnamon Buns

Remove from refrigeration the night before baking.

Open the container and make sure the buns are evenly spaced in the pan. Recover and leave on the counter overnight. In the morning, pre-heat your oven to 350 degrees and bake for 20-30 minutes or until the buns are golden brown on top. Allow to cool for 5-10 minutes, then scoop your frosting over the top of the warm buns and allow to melt. Spread frosting to the edges of your pan to cover all of the buns.

French Toast Bake

Warm in a preheated 350 degree oven, uncovered, for about 20-25 minutes.

Applewood Smoked Bacon

Warm in a preheated 350 degree oven, uncovered, for about 10 minutes.

Sticky Toffee Pudding

Remove from refrigeration for 45 minutes prior to enjoying.

Ricotta Cheesecake Trifle

Remove from refrigeration for 45 minutes prior to enjoying.

Flourless Chocolate Cake (GF)

Remove from refrigeration for 45 minutes prior to enjoying.