

VALENTINE'S DAY WEEKEND AT HOME

OVEN REHEATING

Preheat oven to 400°.

The containers you're receiving are all oven safe. However, we suggest that you remove our provided lids prior to reheating and add a layer of aluminum foil (except where indicated). Alternatively, you could transfer the food to an oven-safe baking dish. Times are guidelines. Temperatures may vary based on different ovens and the amount of food in the oven. All food should be heated to 165 degrees, except where noted.



ITEM	REHEAT TIME
100-Year-Old Sourdough Boule Remove bread loaf from bag. Place directly on oven rack. Once heated, slice into one inch slices.	12 min
Skillet Cornbread <i>(remove lid)</i>	12 min
Hot Crab & Artichoke Dip Place parmesan flatbreads on cookie sheet. Reheat for 12 min. Remove lid from dip container. Reheat for 18 min.	18 min
2 Center Cut Beef Tenderloins Allow béarnaise butter to come to room temperature - approx 2 hrs. Approximate cooking times (internal temperature): - medium rare, 18 min (internal temp 120°) - medium, 22 min (internal temp 125°) - medium well, 25 min (internal temp 135°) - well, 30 min (internal temp 145°) Let tenderloin rest for 5 minutes before serving. Top with room temperature béarnaise butter.	18-30 min
Honey Thyme Roasted Chicken <i>(do not cover)</i>	25 min
Glazed Cedar Plank Salmon Reheat for approximately 25 minutes. After 10 minutes of cooking, glaze salmon and continue cooking until internal temperature of 145°.	25 min
4 Chesapeake-Lump Crab Cakes <i>(do not cover)</i>	20 min
2 Sesame Chia-Crusted Cauliflower Steaks Remove lid and glaze cauliflower steaks with pomegranate (red) glaze. Reheat for 20 min or internal temperature of 145°. Once removed from oven, drizzle room temperature coconut cream.	20 min
Surf & Turf - Lobster Melt seasoned butter in a microwave safe bowl or in a small saucepan on stovetop. Baste lobster tails with butter and place in oven. Baste every 7 min until cooking is complete. Internal temp should be 145°.	20 min
Surf & Turf - Crab Cake <i>(do not cover)</i>	20 min
Scalloped Potatoes <i>(do not cover)</i>	25 min
Sautéed Green Beans	20 min
7 Cheese Macaroni	35 min
Lobster Macaroni and Cheese	35 min

MICROWAVE OVEN

If your order is in a 100% clear plastic container, it is NOT microwave safe. Please transfer to a microwave safe container to reheat.



ITEM	TIME
Tuscan White Bean Escarole	1.5-2.5 min
Warm Lentil Salad	1.5-2.5 min
Cauliflower Rice & Peas	1.5-2.5 min

STOVETOP REHEATING

New England Clam Chowder & Roasted Tomato Soup

Reheat on medium low heat stirring occasionally until piping hot.



Shrimp Ceviche

1. Serve chilled. Mix spicy tomato juice with shrimp and vegetable mixture in a bowl until thoroughly combined.
2. Allow to marinate for 5 minutes before enjoying.



VALENTINE'S DAY BREAKFAST

OVEN REHEATING

Preheat oven to 375°.

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ITEM	REHEAT TIME
Cinnamon Rolls Bake in oven-safe container uncovered in oven until warm. Remove and cover with cream cheese icing while still hot.	10-12 min
Mini Quiches	10-12 min
Breakfast Burritos Wrap each burrito in foil and bake until warm or to internal temperature of 155° (If burritos have been refrigerated, it may take longer).	7-10 min
Bread Pudding French Toast	10-12 min