

# winter menu and chef's specials reheating instructions

## reheating food safely

Below are suggested reheating guidelines:

**Because stoves can vary in cooking time, the USDA recommends reheating all protein items to an internal temperature of 165° F as measured with a food thermometer.**

Reheat sauces, soups and gravies by bringing them to a rolling boil.

Cover food to reheat. This retains moisture and ensures that food will heat all the way through.

When reheating in the microwave, cover and rotate the food for even heating.

Arrange food items evenly in a covered microwave safe glass or ceramic dish, and add some liquid if needed. Be sure the covering is microwave safe and vent the lid or wrap to let the steam escape.

Not all microwaves heat uniformly. To be safe, check the temperature of the food in several places with a food thermometer.

## breakfast

tater tot breakfast flatbread 450° oven 5-8 mins

## frozen appetizers

Do not thaw frozen appetizers, bake until golden brown.

If using a baking sheet, please spray with cooking oil spray first or use parchment paper.

potato pancakes, traditional and sweet 350° oven 10-15 mins

## appetizers

If using a baking sheet, please spray with cooking oil spray first or use parchment paper.

arancini 350° oven 10-15 mins uncovered  
asian pork dumplings 350° oven 5-8 mins covered  
chicken lettuce wraps 350° oven warm ground chicken filling 10-15 mins  
chipotle crabcakes, mini 350° oven 6-8 mins uncovered  
mini lollipop lamb chops 350° oven 5-10 mins for medium rare, covered  
pizza stuffed mushrooms 350° oven 10-15 mins  
polpettes (meatballs) 350° oven 10-15 mins, covered  
scallion pancakes 350° oven 10-15 mins  
steamed bao bun sliders 350° oven 10-15 mins to warm, covered

## entrées

bring item to room temperature

flatbread pizza, grilled 450° oven 5-8 mins  
beef tenderloin au poivre 350° oven 10-15 mins, check meat center for desired doneness  
berbere chicken 375° oven 7-12 mins uncovered  
chicken pomodoro 375° oven 7-12 mins uncovered  
tomato pomodoro sauce heat sauce on stovetop over low-medium heat or microwave  
chicken saltimbocca 375° oven 7-12 mins uncovered  
lemon sauce heat sauce on stovetop over low-medium heat or microwave  
tarragon chicken 375° oven 7-12 mins uncovered  
tarragon cream sauce heat sauce on stovetop over low-medium heat or microwave  
fettuccine with sausage and kale 350° oven 8-10 mins  
roast turkey dinner  
turkey breast 375° oven 7-12 mins covered  
turkey gravy Bring to a simmer in a saucepan over low-med heat  
sage vegetable stuffing 325° oven 15 mins covered  
yukon gold whipped potatoes 10-12 mins covered or add 1/4 cup of milk or water for every quart and reheat in a saucepan over low-medium heat, stirring often  
green beans with herb butter 375° oven 8-10 mins covered  
teriyaki barbecued pork tenderloin 350° oven 10-15 mins, check meat center for desired doneness  
thai salmon cakes 350° oven 12-15 mins  
short rib ravioli 350° oven 12-15 mins covered  
fig and mascarpone ravioli 350° oven 12-15 mins covered  
lo mein 350° oven 8-10 mins

## sides

creamed spinach 375° oven 15-20 mins covered or on the stove in a simmering water bath  
mashed sweet potatoes 375° oven 15-20 mins covered, then uncover for the last 5 minutes  
mexican cauliflower rice 350° oven 10-15 mins add 1/8" of water or stock to pan, covered  
roasted brussels sprouts 375° oven 8-10 mins covered  
scalloped potato gratin 325° oven 30-40 mins covered, heat until the center is warm

## soups, stews, chilis, or chowders

reheat in a saucepan over medium low heat, stirring occasionally

## desserts

apple crisp: place uncovered on a nonstick cookie sheet in a 350° oven for 35-45 minutes (half pan).