

Valentine's Menu Heating Instructions

It is easy to heat and serve your Valentine's Feast from Eatzi's. Just follow the heating instructions so all of your dishes arrive at the table or buffet at the same time! Please note that oven temperatures vary, so please use these instructions as a guide to the best preparation for your oven.

• Preheat oven to 350°F.

- Place the longest heating-time item in the oven first. Add each dish to the oven as the time difference passes.
- Lay out your serving bowls and platters so that you are ready to transfer the piping hot food as soon as it comes out of the oven.
- The more dense foods will hold their temperature longer (i.e.: risotto) so place them in the serving dishes first.
- Save plating the beef and lobster until last.

Notes:

- Transfer food to oven safe containers before heating.
- If directed to heat "covered," cover with aluminum foil.
- As you add items to your oven, rotate items by shifting items currently in the oven to the front and place the new additions in the back.
- Avoid stacking items if at all possible. If you must stack, be sure to rotate items so they are not "on top" for the entire heating process.
- Keep oven door closed to maintain temperature.

*** What to do with the items in your meal ***

DISH	HEATING TIME AT 350°F	SPECIAL INSTRUCTIONS
Wild Mushroom Risotto	15-20 Minutes	Heat uncovered on middle rack of oven.
Baby Vegetables	12-15 Minutes	Heat uncovered on middle rack of oven.
Lobster Mac 'N Cheese	15-20 Minutes	Heat uncovered on middle rack of oven.
Crab Stuffed Lobster Tail	15-20 Minutes	Heat uncovered on middle rack of oven. ***DO NOT MICROWAVE***
Lobster Bisque	10 Minutes on stovetop	Pour soup into a saucepan. Heat on stovetop on medium-low heat, stirring frequently; bring to a boil then reduce to low heat.
Filet Mignon with Horseradish Butter	10-12 Minutes	Remove butter from pan; heat filets uncovered on the middle oven rack. During last minute of heating, place butter on top of filets. ***DO NOT MICROWAVE***
Prosciutto Wrapped Scottish Salmon with Basil Pesto	15 minutes	Remove plastic lid, cover with foil, and heat 15 minutes at 350°F. ***DO NOT MICROWAVE***
44 Farms Espresso & Cocoa Rubbed Angus Sirloin with Guajillo Demi Glace	25-30 minutes	Remove sauce to a sauce pan heat gently to a simmer. Remove plastic lid, cover pan with foil and heat 25-30 minutes at 350°F. ***DO NOT MICROWAVE***
Chicken Breast stuffed with Herbed Goat Cheese, Spinach, and Sun-dried Tomatoes	25-30 minutes	Remove plastic lid, cover with foil and heat 25-30 minutes at 350°F. ***DO NOT MICROWAVE***
Crab Cake Duo	15 minutes	Remove plastic lid, lemon wedges, and tartar sauce. Cover pan with foil and heat 15 minutes at 350°F. ***DO NOT MICROWAVE***
Balsamic and Black Pepper Grilled Asparagus	12-15 Minutes	Heat uncovered on middle rack of oven