

Eatzi's Valentine's Day Menu Heating Instructions

Heating and serving your Valentine's feast from Eatzi's is simple and hassle-free. Follow the provided heating instructions to ensure all your dishes are ready to serve at the same time, whether at the table or on a buffet. Keep in mind that oven temperatures may vary, so use these instructions as a guide to achieve the best results with your oven.

Preheat oven to 350°F. Begin with the dish that requires the longest heating time and add each additional dish based on its specific time. While the food heats, prep your serving area by laying out bowls and platters. Start with dense foods like risotto, as they retain heat longer. Save the lobster, other entrees, and vegetables for plating last.

Important Notes:

- **Remove Plastic Lids:** Most items come with a clear plastic lid. Always remove it before heating. If heating “covered,” use aluminum foil.
- **Rotate Items:** As you add new dishes, shift existing ones to the front of the oven and place new additions at the back.
- **Avoid Stacking:** If you must stack items, rotate them throughout the heating process so they don't stay on top for the entire time.
- **Keep the Oven Door Closed:** This helps maintain the oven temperature for even heating.

DISH	HEATING TIME @ 350°F	INSTRUCTIONS
APPETIZERS		
Crab Cake Duo	15 minutes	Remove the plastic lid and cover with foil. Place on the middle rack for 10 minutes, then remove the foil and continue heating for an additional 5 minutes.
Seared Scallops with Dijon Cream		
Lobster Bisque		Pour the bisque into a saucepan and heat on the stovetop over medium-low heat, stirring frequently. Bring it to a boil, then reduce to low heat.
ENTRÉES		
Rosewood Ranch Seared Wagyu Sirloin with Port Wine Demi-Glace	30-35 minutes	Remove the plastic lid and the Port Wine Demi-Glace. Add 1/2 cup of water to the pan, cover with foil, and heat in the oven for 30–35 minutes. Separately, heat the demi-glace in a saucepan on the stovetop over medium-low heat. Once the sirloin is heated, remove it from the oven and top with the warmed demi-glace. Do not microwave.
Filet Mignon with Mushroom Cognac Demi-Glace	25-30 minutes	Remove the plastic lid and the Mushroom Cognac Demi-Glace. Add 1/2 cup of water to the pan. Heat the filets uncovered on the middle rack of the oven. In a small saucepan, heat the demi-glace over medium-low heat until hot. Once the filets are heated, top them with the warmed demi-glace. Do not microwave.
Crab-Stuffed Lobster Tail		Heat uncovered on the center rack of the oven. Do not microwave.
Spinach & Corn Stuffed Snapper	15-20 minutes	Remove the plastic lid and the spicy pesto. Add 1/2 cup of water to the pan and heat the snapper in the oven for 15–20 minutes. Once heated, top with the spicy pesto. Do not microwave.
SIDES		
Ricotta Mashed Potatoes	35 minutes	Heat uncovered on the center rack of the oven
Wild Mushroom Risotto		
Lobster Mac & Cheese		
Brown Sugar Candied Carrots		
Balsamic Glazed Asparagus	20-25 minutes	