

Valentine's Day Meal For Two Reheating & Serving Instructions



A MEAT THERMOMETER IS HIGHLY RECOMMENDED. TIMES ARE ESTIMATES ONLY AND DEPEND ON ACTUAL COOKING CONDITIONS IN YOUR HOME.

Shrimp Cocktail: Transfer to an attractive plate and serve cold or at cool room temperature.

ALLERGENS: Fish (anchovy in cocktail sauce, Worcestershire sauce), Shellfish (shrimp)

Smoked Gouda Arancini: 350°-375° oven until steaming hot (165° internal) and browned to taste. For better browning, bake on a sheet pan with convection fan on. Remove sauce to a microwave safe container to warm. Serve immediately on an attractive plate. Estimated cooking time is about 10-12 minutes.

ALLERGENS: Eggs, Milk, Wheat

Tenderloin Steaks: If time allows, rest at cool room temperature for 30-60 minutes. Preheat oven to 325°-350° and reheat to desired internal temperature – suggested temperatures and time estimates below. Remove from oven, top with butter rosettes (optional), and rest for 10 minutes before serving. Steaks can be served individually with or without sauce or sliced and smothered with sauce.

Actual times will vary. Monitor internal temperatures with a reliable meat thermometer after 10 minutes. Estimated cooking time is about 15-20 minutes.

- **Rare:** Remove at about 105°-115° internal and rest
- **Med-Rare to Med:** Remove about 115°-130° and rest
- **Med to Med-Well:** Remove at about 130°-145° and rest

ALLERGENS: Milk (in butter rosettes)

Wild Mushroom Sauce: Warm in microwave or saucepan until steaming hot (165° internal), stirring quite often. Transfer to an attractive, pre-warmed serving container or smother steaks.

ALLERGENS: Milk, Soy, Wheat

Caesar Salad: Toss all ingredients well in a larger bowl just before serving then transfer to attractive serving bowls.

ALLERGENS IN SALAD: Milk, Wheat

ALLERGENS IN DRESSING: Eggs, Fish, Milk, Soy

Asparagus & Peppers: Remove butter rosettes and set aside to soften. Microwave until steaming hot or heat covered in an oven safe container. Transfer to plates or a serving dish and top with butter rosettes. Add salt and pepper to taste.

ALLERGENS: Milk (in butter rosettes)

Linguini & Basil Cream: Warm loosely covered in microwave in 45-60 second increments, tossing gently and resting for 30 seconds between increments. Plate steaming hot (165°).

ALLERGENS: Milk, Tree Nuts, Wheat

Brioche Dinner Rolls: Rest butter at room temperature to soften. Warm rolls in oven until steaming hot. Rolls can be wrapped in foil for a softer texture.

Dessert Mousse Cups: Serve cold or at cool room temperature.

ALLERGENS: Egg, Milk, Soy

Mini Lobster Tail (Add-On)

Preheat oven to 425° (or when you remove your steaks from oven, turn up to 425°). Remove butter rosettes and lemons and set aside. Add a generous 1/4 cup of water to the pan, add to oven, and roast to 140°-150° internal. Estimated time is about 8-10 minutes. Actual time depends on individual conditions in your home. Take care, as overcooking will make the lobster meat dry and chewy. Top with softened butter rosettes and serve immediately with a squeeze of lemon.

ALLERGENS: Milk, Shellfish