



Valentine's Dinner for Two! **\$79.99**

Shrimp Cocktail w/ Tony's Cocktail Sauce

Tony's Signature Salad & Garlic Bread

[2] 8 oz. Bacon Wrapped Filets
w/ Wild Mushroom Sauce

Grilled Balsamic Vegetables

Au Gratin Potatoes

Chocolate Volcano Bundt Cake &
Crème Brûlée Cheesecake

Surf & Turf add-on option:

[2] 4 oz. Lobster Tails for \$25.99

Order!

online at TonysMarket.com, in-store, or over the phone.

ORDER DEADLINE: Friday, February 12th at 12pm

PICKUP AVAILABILITY: Friday, February 12th - Sunday, February 14th
from 10am - 6pm.

*Pickup available at all 3 markets. All orders require a 48-hour notice up to
deadline. No substitutions. No deliveries.*

QUESTIONS? Call our Central Catering Office at 303-662-9353

CENTENNIAL MARKET
4991 E. Dry Creek Rd.
303-770-7024

LITTLETON MARKET
7421 W. Bowles Ave.
720-377-3680

CASTLE PINES MARKET
874 W. Happy Canyon Rd.
303-814-3888

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REHEATING INSTRUCTIONS & ALLERGEN INFO

Shrimp Cocktail: Transfer to an attractive plate and serve cold or at cool room temperature.
Allergens: Shellfish (shrimp), Fish (anchovy in cocktail sauce, Worcestershire sauce)

Tony's Signature Salad: Serve cold.
Allergens: Milk and Tree Nuts

Garlic Bread: Heat in 350° oven until hot and toasted to taste.
Can be wrapped in foil for softer texture.
Allergens: Milk, Wheat

Bacon Wrapped Filets: 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 (optional) rest for 10 minutes before serving. Steaks can be served individually with or without sauce or sliced and smothered with sauce.
Allergens: Milk (in butter)

Actual times will vary. Monitor internal temperatures with a reliable meat thermometer after 10 minutes, estimated total time is 15-20 minutes.

- Rare to 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

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

Grilled Balsamic Vegetables: Warm slowly and gently in microwave or in a covered oven safe dish at 350° for 10 to 15 minutes.
Allergens: None

Au Gratin Potatoes: Heat in 350° oven until hot and heated through (approximately 15-20 minutes).
Allergens: Milk and Egg

Chocolate Volcano Cake: Microwave 15-30 seconds depending on microwave strength.
Allergens: Milk, Egg, Wheat, and Soy

Crème Brûlée Cheesecake: Serve as is.
Allergens: Egg, Milk, Soy, and Wheat

Lobster Tails: 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 ¼ cup of water to the pan, add to oven and roast to 140-150° internal, about 8-12 minutes depending on conditions - take care, overcooking will make the lobster meat dry and chewy. Serve immediately with softened or melted butter and a squeeze of lemon.
Allergens: Milk, Shellfish