

REHEATING INSTRUCTIONS & ALLERGENS

Step 1: *Shrimp Cocktail*

Transfer to a dish and serve cold or at room temperature. Squeeze lemon juice over shrimp and serve with cocktail sauce for dipping.

Allergens: Shellfish, Fish

Step 2: *Grilled Balsamic Vegetables:*

Remove plastic lid and cover pan with foil. Heat in 350° oven 25-30 minutes or until hot. Alternatively, heat slowly in a microwave safe container on medium power for 5-8 minutes or until hot. Stir halfway through heating.

Allergens: None

Step 3: *Au Gratin Potatoes*

Remove plastic lid and cover pan with foil. Heat in a 350° oven for 20-25 minutes or until 165°. For additional browning, remove foil with 5 minutes remaining.

Allergens: Dairy

Step 4: *Lobster Bisque Soup*

Place bag in medium saucepan of boiling water. Heat for 20 minutes then carefully remove bag (bag will be very hot). Cut corner with scissors and pour into serving bowl. Alternatively, remove bag from cup and cut corner. Pour the soup into a microwave safe container and heat on medium for 5-6 minutes, stirring halfway through heating.

Allergens: Shellfish, Dairy, Wheat

Step 5: *Bacon-Wrapped Filet Mignons*

For best results, rest steaks at room temperature for 30-60 minutes before cooking. Remove plastic lid and butter florets, bake uncovered in 350° oven, heating to desired internal temperature (see table below). Remove from oven, top with butter (optional), then rest steaks for 7-10 minutes before serving.

Allergens: Dairy (in butter)

Internal Temperature Chart

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

Rare to Rare+: Remove from the oven at about 105-110° (10-15 Minutes) and rest for 7-10 minutes.
Medium to Medium-Rare: Remove from the oven at about 110-120° (12-16 Minutes) and rest for 7-10 minutes.
Medium to Medium-Well: Remove from the oven at about 120-130° (15-20 Minutes) and rest for 7-10 minutes.

Step 6: *Wild Mushroom Sauce*

Warm in a microwave or saucepan until 165°(F), stirring often, about 10 minutes. Transfer to a pre-warmed serving container or smother on top of steaks.

Allergens: Soy, Dairy, Wheat

Step 7: *Garlic Knot Rolls*

While steaks are resting, turn up oven heat to 425°. Once the oven is hot, remove plastic lid and bake uncovered until brown, about 5-7 minutes. For a softer roll, cover pan with foil before putting into oven.

Allergens: Dairy, Wheat

Step 8: *Lobster Tails*

While steaks are resting, turn up oven heat to 425°. Once the oven is hot, remove plastic lid, butter florets and lemon wedges. Add generous ¼ cup of water to the pan and heat in the oven until the internal temperature reaches 140-150°, about 8-12 minutes. Transfer to dish and top with butter florets. Serve immediately with a squeeze of lemon.

Allergens: Dairy (in butter), Shellfish

Step 9: *Chocolate Volcano Cake*

Remove from foil pan and place on a microwave safe plate. Microwave on high power for 15-30 seconds.

Allergens: Egg, Dairy, Soy, Wheat

Step 10: *Crème Brûlée Cheesecake*

Serve as is or at room temperature.

Allergens: Egg, Dairy, Soy, Wheat