REHEATING INSTRUCTIONS & ALLERGENS

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 (shrimp), fish (anchovy in cocktail sauce, Worcestershire sauce)

Grilled Balsamic Vegetables:

Remove plastic lid and cover pan with foil. Heat in 350-degree oven 25-30 minutes or until hot. Alternatively, pan sear on stove top until hot.

Allergens: None

Au Gratin Potatoes

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

Allergens: Dairy

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 high for 5-6 minutes, stirring half way through

Allergens: Shellfish (Lobster)

<u>Bacon-Wrapped Filet Mignon</u>

For best results, rest at room temperature for 30-60 minutes before cooking. Remove plastic lid and butter florets, cook uncovered in 350-degree oven, reheating to desired internal temperature (see table below). Remove from oven, top with butter (optional).

Allergens: Milk (in Butter)

Internal Temperature Chart

Actual times will vary. Monitor internal temperatures with a 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 10 minutes.

Medium to Medium-Rare: Remove from the oven at about 110-120° (12-16 Minutes) and rest for 10 minutes.

Medium to Medium-Well: Remove from the oven at about 120-130° (15-20 Minutes) and rest for 10 minutes.

Wild Mushroom Sauce

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

Allergens: Soy, Milk, Wheat

Garlic Knot Rolls

While steaks are resting, turn oven heat to 425 degrees. 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: Milk, Wheat

Jobster Tails

While steaks are resting, turn oven heat to 425 degrees. 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 degrees, about 8-12 minutes. Transfer to dish and serve immediately with softened or melted butter and squeeze of lemon.

Allergens: Milk, Shellfish

Chocolate Volcano Cake

Microwave for 15-30 seconds. Time varies depending on the wattage of the microwave.

Allergens: Egg, Milk, Soy, Wheat

Crème Brûlée Cheesecake

Serve as is or at room temprature.

Allergens: Egg, Milk, Soy, Wheat