

# Valentine's Dinner for Two

\$99.99

## *Appetizer*

*Shrimp Cocktail w/ Tony's Cocktail Sauce*

*Lobster Bisque Soup*

*Garlic Knot Rolls*

## *Main Course*

*[2] 8 oz. Bacon-Wrapped Filet Mignons  
w/ Wild Mushroom Sauce*

*Grilled Balsamic Vegetables*

*Au Gratin Potatoes*

## *Dessert*

*Chocolate Volcano Bundt Cake*

*Crème Brûlée Cheesecake*

## *Surf & Turf Add-on*

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

## **Order Online!**

Order online at **TONYSMARKET.COM**, in-store, or over the phone by 12pm on Friday, February 10th. Pickups are available between Saturday, February 11th - Tuesday, February 14th from 10am - 6pm at all markets. All orders require a 48-hours notice up to the 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

# 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-degree 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-degree oven for 20-25 minutes or until 165°F. 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, Milk, 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-degree 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: Milk (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.

<b>Rare to Rare+:</b> Remove from the oven at about 105-110° (10-15 Minutes) and rest for 7-10 minutes.
<b>Medium to Medium-Rare:</b> Remove from the oven at about 110-120° (12-16 Minutes) and rest for 7-10 minutes.
<b>Medium to Medium-Well:</b> Remove from the oven at about 120-130° (15-20 Minutes) and rest for 17-0 minutes.

## Step 6: *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**

## Step 7: *Garlic Knot Rolls*

While steaks are resting, turn up 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**

## Step 8: *Lobster Tails*

While steaks are resting, turn up 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 top with butter florets. Serve immediately with a squeeze of lemon.

**Allergens: Milk (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, Milk, Soy, Wheat**

## Step 10: *Crème Brûlée Cheesecake*

Serve as is or at room temperature.

**Allergens: Egg, Milk, Soy, Wheat**