

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 bake uncovered in a 350° oven, for 20–25 minutes or until 165°. If browning too much, cover with foil for the last 5–10 minutes.

Allergens: Dairy, Egg

Step 4: Lobster Bisque Soup

Remove lid from soup container, then remove plastic film. Pour soup into a small saucepan and heat over medium heat until hot, stirring frequently 8 – 10 minutes. Alternatively soup can be heated in a microwave safe bowl or original container until hot for 4 – 6 minutes.

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 – 30 minutes.

Rare to Rare+: Remove from the oven at about 105–110° (15–20 Minutes) and rest for 7–10 minutes.
Medium to Medium–Rare: Remove from the oven at about 110–120° (20–25 Minutes) and rest for 7–10 minutes.
Medium to Medium–Well: Remove from the oven at about 120–130° (25–30 Minutes) and rest for 7–10 minutes.

Step 6: 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 7: Lobster Tails (optional add-on)

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 8: 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 9: Crème Brûlée Cheesecake

Serve as is or at room temperature.

Allergens: Egg, Dairy, Soy, Wheat