



## HEATING INSTRUCTIONS FOR PICKUP ORDERS

### ENTREES

#### **Whole Tenderloins - to be served hot with demi-glace**

*Cook in the oven at 325 degrees for 18-24 minutes or until internal temp is 120 degrees for medium-rare. Let rest for 10 minutes, slice and serve with demi-glace.*

#### **Whole Tenderloins - to be served cold with a trio of sauces**

*Your tenderloin has been cooked and is ready to slice, bring to room temperature for about one hour before slicing, serve with trio of sauces.*

#### **Beef Short Ribs**

*Bring four quarts of water to a light simmer, drop in bag-leave for 20 minutes.*

#### **Paul's Famous Meatballs**

*Preheat oven to 350 degrees. Cook in oven for 20 minutes.*

#### **Beef Bourguignon**

*Bring four quarts of water to a light simmer, drop in the bag - leave for 20 minutes.*

#### **Marker's Mark Bourbon Spiral Ham**

*Reheat covered for 30 minutes at 325 degrees, take out to glaze then reheat uncovered for an additional 15-20 minutes.*

#### **Pork Tenderloin**

*Preheat oven to 350 degrees. Cook for 45 minutes or until internal temperature is 145.*

#### **Butternut Squash and Sage Lasagna**

*Cook in a tin foil covered pan in oven at 350 degrees for 20-25 minutes.*

#### **Baked Penne with Mozzarella, Marinara and Fresh Basil**

*Preheat oven to 325 degrees. Baked covered for 30 minutes. Uncover and bake an additional 10 minutes.*

#### **Buffalo Chicken Wings**

*Preheat oven to 350 degrees. Cook in oven for 10-12 minutes.*

#### **Chicken Curry with Rice and Assorted Toppings**

*Bring four quarts of water to a light simmer, drop in bag of curried chicken - leave for 20 minutes. Same for the bag of rice - leave for 15 minutes.*

### **Chicken Piccata**

*Preheat oven to 350 degrees. Bake uncovered for 14-16 minutes. Served with orzo salad at room temperature.*

### **Crab and Salmon Cakes**

*Cook in oven at 350 degrees for 14 minutes*

### **Lobster Mac & Cheese**

*Reheat for 30-40 minutes covered at 325 degrees, stir and top with Ritz cracker crumb - heat for an additional 10 minutes uncovered.*

### **Lobster Newburg**

*Bring four quarts of water to a light simmer, drop in bag of Lobster Newburg - leave for 20 minutes. Same for the bag of rice - leave for 15 minutes.*

## **SIDES**

### **Mashed Potatoes**

*Bake for 30 minutes at 350 degrees*

### **Haricot Verts**

*Add 1/8 cup of water, season with salt and pepper then bake covered for 15-20 minutes or until your desired level of "done."*

### **Potatoes Dauphine**

*Cook in oven at 350 degrees for approximately 20 minutes until top is golden brown.*

### **Roasted Root Vegetables**

*Preheat oven to 350 degrees. Cook in oven at 350 degrees for 15-20 minutes.*

### **Oven Roasted Potatoes**

*Cook uncovered for 10-15 minutes.*

### **Demi-Glace**

*In a medium saucepan, on low, bring to a simmer while stirring often.*

## **DESSERT**

### **Apple, Pear & Ginger Crisp**

*Preheat oven to 325 degrees. Bake for 20-25 minutes. If frozen, cook longer.*