

Sweetheart Menu Heating Instructions

| Appetizers | Instructions |
|-------------------------------------|--|
| Stuffed Mushrooms & Crab Cakes | Remove lid and bake uncovered for 12-15 minutes or until heated through. |
| Lobster Bisque Soup | Remove lid and cover container with paper towel. Microwave at medium (50% power) for 3-4 minutes until heated through. |
| Entrees | |
| Signature Chicken Entrees | <ol style="list-style-type: none"> 1. Remove lid (and sauce cup if applicable) and cover pan with aluminum foil. 2. Bake covered for 10-12 minutes remove foil and bake an additional 5-8 minutes or until chicken is heated through. |
| Wellington Entrées (Beef & Chicken) | <ol style="list-style-type: none"> 1. For best results, preheat oven to 425° 2. Remove sauce, place pastry on parchment or foil lined baking sheet. 3. Spray pastry with oil spray, if available. 4. Beef: Bake 15-18 minutes or golden brown Chicken: 20 min. or internal temp 165° 5. Allow to rest for 5 minutes before serving. 6. Warm sauce in microwave on 50% power. |
| Crumb Topped Stuffed Salmon | <ol style="list-style-type: none"> 1. For best results, preheat oven to 425° 2. Bake uncovered for 15-20 minutes until internal temperature reaches 145° or until salmon flakes easily when pierced with a fork. |

| | |
|--|---|
| <p>Classic Prime Rib</p> | <ol style="list-style-type: none"> 1. Remove Prime Rib from refrigerator 15-20 minutes prior to reheating. 2. Remove lid and sauce cups and cover with foil. 3. Bake covered for 20 minutes. Uncover and continue baking to desired doneness. <p>Temperature Guide: 135° rare, 140° med, 145° med-well</p> <ol style="list-style-type: none"> 4. Let the meat rest for 10 minutes under a foil tent. |
| <p>Flame Grilled Bacon Wrapped Pork Mignons</p> | <ol style="list-style-type: none"> 1. Remove lid and cover with aluminum foil. 2. Bake in preheated 350 degree oven 10 minutes. 3. Remove foil and continue to bake an additional 5-8 minutes until heated through. |
| <p>Beef Cannelloni & 4-Cheese Manicotti</p> | <ol style="list-style-type: none"> 1. Remove lid, cover loosely with foil and bake for 15-20 minutes. 2. Remove foil and bake an additional 10-12 minutes until cheese melted and browned |
| <p>Beef Brisket Au Jus</p> | <p>Remove lid and cover with foil. Bake 15 minutes or until heated through.</p> |
| <p>Side Dishes</p> | |
| <p>Green Beans Amandine Fresh Vegetable Medley Parsley Buttered Linguine Noodles Six-Grain Vegetable Medley</p> | <p><i>Microwave warming is recommended for these side dishes but can be heated in the oven if desired.</i></p> <p>Microwave: Remove plastic lid, microwave on 50% power for 3-5 minutes or until heated through stirring occasionally</p> <p>Oven: Remove lid, cover with foil and bake for 12-15 minutes or until heated through</p> |

| | |
|---|--|
| <p>Herb Roasted Red Skin Potatoes Three-Cheese Potato Gratin Twice Baked Potatoes Risotto Balls</p> | <p><i>Oven warming is recommended for these side dishes; microwave not recommended.</i> Remove lid and cover with foil. Bake covered for 10-12 minutes. Uncover and bake 2-5 more minutes or until heated through</p> |
| <p>Dinner Rolls</p> | <p>Bake on foil lined cookie sheet for 6-10 minutes or until warm or desired crispness is achieved</p> |