



DELIVERY MENU REHEATING INSTRUCTIONS

Allow items to come to room temperature before placing in the oven.

Reheating times may vary with oven. Clear lids are not microwave or oven safe

SINGLE ENTRÉES

CHICKEN POT PIE

conventional oven:

- Preheat oven to 400°
- Remove lid and cover with foil
- Cook for 5-6 minutes or until hot

microwave:

- Remove lid and biscuits
- Heat on high for 2 ½ minutes
- Stir, and add biscuits back on top, and heat again for 30 seconds or until hot

CHICKEN ENCHILADA VERDE

conventional oven:

- Preheat oven to 400°
- Remove lid and cover with foil
- Cook for 5-6 minutes or until hot

microwave:

- Remove lid
- Heat on high for 2 ½ minutes or until hot

FRIED CHICKEN

conventional oven:

- Preheat oven to 400°
- Remove lid and cover with foil
- Cook for 5-6 minutes or until hot

microwave:

- Remove lid
- Heat on high for 1 ½ minutes or until hot
- Stir mac & cheese and beans, then heat again for 30 seconds or until hot

MACARONI & CHEESE

conventional oven:

- Preheat oven to 400°
- Remove lid and cover with foil
- Cook for 5-6 minutes or until hot

microwave:

- Remove lid
- Heat on high for 2 minutes
- Stir and heat again for 30 seconds or until hot

MACARONI & CHEESE WITH SMOKED BACON

conventional oven:

- Preheat oven to 400°
- Remove lid and cover with foil
- Cook for 5-6 minutes or until hot

microwave:

- Remove lid
- Heat on high for 2 minutes
- Stir and heat again for 30 seconds or until hot

ALL-AMERICAN MEATLOAF WITH MAC & CHEESE

conventional oven:

- Preheat oven to 400°
- Remove lid and cover with foil
- Cook for 5-6 minutes or until hot

microwave:

- Remove lid
- Heat on high for 2 minutes
- Stir mac & cheese, and heat again for 30 seconds or until hot

PERUVIAN JACKFRUIT

conventional oven:

- Preheat oven to 400°
- Remove lid and cover with foil
- Cook for 5-6 minutes or until hot

microwave:

- Remove lid
- Heat on high for 2 minutes
- Stir and heat again for 30 seconds or until hot

PERFECT ENTRÉES

For best results, we recommend using a conventional oven

TERIYAKI CHICKEN

conventional oven:

- Preheat oven to 400°
- Remove lid and sauce containers. Discard parchment paper
- Cover with foil and cook for 15-20 minutes or until hot

microwave:

- Remove lid and sauce containers.
- Cover with provided parchment paper and cook for 3 minutes or until hot
- Discard parchment paper

PERUVIAN JACKFRUIT

conventional oven:

- Preheat oven to 400°
- Remove lid and sauce containers. Discard parchment paper
- Cover with foil and cook for 15-20 minutes or until hot

microwave:

- Remove lid and sauce containers.
- Cover with provided parchment paper and cook for 3 minutes or until hot
- Discard parchment paper

CHICKEN RIESLING

conventional oven:

- Preheat oven to 400°
- Remove the lid and the container of pine nut grape gremolata; place on a sheet pan
- Cover with foil and cook for 15 minutes
- Remove from oven and remove foil
- Pour the pine nut grape gremolata on the chicken, and serve



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microwave:

- Remove lid and sauce containers.
- Cover with provided parchment paper and cook for 3 minutes or until hot
- Pour the pine nut grape gremolata on the chicken, and serve

COCONUT CURRY STUFFED PEPPER

conventional oven:

- Preheat oven to 400°
- Remove the lid and place container on a sheet pan
- Cover with foil and cook for 10 minutes
- Remove foil and serve

microwave:

- Remove lid and sauce containers.
- Cover with provided parchment paper and cook for 3 minutes or until hot

NORTHWEST SALMON

conventional oven:

- Preheat oven to 400°
- Remove the lid and the container of cucumber dill sauce; place on a sheet pan
- Cover with foil and cook for 15 minutes
- Remove foil, pour the cucumber dill sauce on the salmon, and serve

microwave:

- Remove lid and sauce containers.
- Cover with provided parchment paper and cook for 3 minutes or until hot
- Pour the cucumber dill sauce on the salmon, and serve

CAULIFLOWER STEAK

conventional oven:

- Preheat oven to 400°
- Remove the lid and the container of herb verde sauce; place on a sheet pan
- Cover with foil and cook for 15 minutes
- Remove foil, pour the herb verde sauce over the cauliflower steak, and serve

microwave:

- Remove lid and sauce containers.
- Cover with provided parchment paper and cook for 3 minutes or until hot
- Pour the herb verde sauce over the cauliflower steak, and serve

APPLEWOOD SMOKED HAM

conventional oven:

- Preheat oven to 375°
- Remove the lid and place container on a sheet pan
- Cover with foil and cook for 15-20 minutes
- Remove foil and serve

microwave:

- Remove lid and microwave for 90 seconds or until hot

HOLIDAY TURKEY

conventional oven:

- Preheat oven to 375°
- Remove the lid and place container on a sheet pan
- Cover with foil and cook for 15-20 minutes
- Remove foil and serve

microwave:

- Remove lid and microwave for 90 seconds or until hot

HOLIDAY BEEF BRISKET

conventional oven:

- Preheat oven to 375°
- Remove the lid and place container on a sheet pan
- Cover with foil and cook for 15-20 minutes
- Remove foil and serve

microwave:

- Remove lid and microwave for 90 seconds or until hot

HOLIDAY ENTRÉES

For best results, we recommend using a conventional oven

OVEN ROASTED TURKEY BREAST

conventional oven

- Bring turkey to room temperature.
- Preheat oven to 375°F.
- **One pound:** Transfer to an oven safe container, cover with foil, and reheat for 15-20 minutes, or until hot.
- **Three pounds:** Remove lid, cover with foil and place on a baking sheet, and reheat for 20-25 minutes, or until hot.

microwave oven

- **One pound:** Transfer to a microwave safe container and reheat uncovered for 90 seconds until hot.
- **Three pounds:** Reheat uncovered for 90 second intervals until hot.

APPLEWOOD SMOKED HAM

conventional oven

- Bring ham to room temperature.
- Preheat oven to 375°F.
- **One pound:** Transfer to an oven safe container, cover with foil, and reheat for 15-20 minutes, or until hot.
- **Three pounds:** Remove lid, cover with foil and place on a baking sheet, and reheat for 20-25 minutes, or until hot.

microwave oven

- **One pound:** Transfer to a microwave safe container and reheat uncovered for 90 seconds until hot.
- **Three pounds:** Reheat uncovered for 90 second intervals until hot.



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HOLIDAY BEEF BRISKET

conventional oven

- Bring brisket to room temperature.
- Preheat oven to 375°F.
- **One pound:** Transfer to an oven safe container, cover with foil, and reheat for 15-20 minutes, or until hot.
- **Three pounds:** Remove lid, cover with foil and place on a baking sheet, and reheat for 20-25 minutes, or until hot.

microwave oven

- **One pound:** Transfer to a microwave safe container and reheat uncovered for 90 seconds until hot.
- **Three pounds:** Reheat uncovered for 90 second intervals until hot.

NORTHWEST SALMON

conventional oven

- Remove cucumber dill sauce and place in refrigerator until ready to serve
- Bring salmon to room temperature.
- Preheat oven to 400°
- Remove lid from container and cover with foil
- Place in oven on a sheet pan for 15 minutes or until 165°

SIDE DISHES

ROASTED SEASONAL VEGETABLES

conventional oven

- Bring vegetables to room temperature.
- Preheat oven to 375°F.
- **Medium:** Transfer to an oven safe container and reheat for 15-20 minutes, or until hot.
- **Large:** Remove lid and reheat for 20-25 minutes, or until hot.

microwave oven

- **Medium:** Transfer to a microwave safe container and reheat uncovered for 90 seconds, or until hot
- **Large:** Heat uncovered for 3-4 minutes, stirring after 2 minutes.

SAVORY BREAD STUFFING

conventional oven

- Bring bread stuffing to room temperature.
- Preheat oven to 375°F.
- **Medium:** Transfer to an oven safe container and reheat for 15-20 minutes, or until hot.
- **Large:** Remove lid and reheat for 20-25 minutes, or until hot.

microwave oven

- **Medium:** Transfer to a microwave safe container and reheat uncovered for 90 seconds, or until hot
- **Large:** Heat uncovered for 3-4 minutes, stirring after 2 minutes.

CREAMY MASHED POTATOES

conventional oven

- Bring mashed potatoes to room temperature.
- Preheat oven to 375°F.

- **Medium:** Transfer to an oven safe container, cover with foil, and reheat for 15-20 minutes, or until hot. Feel free to add a little butter or hot milk as needed.
- **Large:** Remove lid and cover with foil, then reheat for 25-30 minutes, or until hot. Feel free to add a little butter or hot milk as needed.

microwave oven

- **Medium:** Transfer to a microwave safe container and reheat uncovered for 2 minutes, stirring after 1 minute. Feel free to add a little butter or hot milk as needed.
- **Large:** Reheat uncovered for 3 minutes, stirring after 90 seconds.
Feel free to add a little butter or hot milk as needed.

POTATOES AU GRATIN

conventional oven

- Bring potatoes to room temperature.
- Preheat oven to 375°F.
- **Medium:** Remove lid and cover with foil, then reheat for 15-20 minutes, or until hot.
- **Large:** Remove lid and cover with foil, then reheat for 20-25 minutes, or until hot.

microwave oven

- **Medium:** Reheat uncovered for 2-3 minutes, or until hot.
- **Large:** Reheat uncovered for 3-4 minutes, or until hot.

SWEET POTATO GRATIN

conventional oven

- Bring potatoes to room temperature.
- Preheat oven to 375°F.
- **Medium:** Remove lid and cover with foil, then reheat for 15-20 minutes, or until hot. Feel free to add a little butter or hot milk as needed.
- **Large:** Remove lid and cover with foil, then reheat for 20-25 minutes, or until hot. Feel free to add a little butter or hot milk as needed.

microwave oven

- **Medium:** Reheat uncovered for 2-3 minutes, or until hot. Feel free to add a little butter or hot milk as needed.
- **Large:** Reheat uncovered for 3-4 minutes, or until hot. Feel free to add a little butter or hot milk as needed.

BRUSSELS SPROUTS WITH PEARS & PISTACHIOS

conventional oven

- Bring brussels sprouts to room temperature.
- Preheat oven to 375°F.
- **Medium:** Transfer to an oven safe container, cover with foil, and reheat for 15-20 minutes, or until hot.
- **Large:** Remove lid and cover with foil, then reheat for 20-25 minutes, or until hot.

microwave oven

- **Medium:** Transfer to a microwave safe container and reheat uncovered for 2-3 minutes, or until hot
- **Large:** Reheat uncovered for 3-4 minutes, or until hot.



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GREEN BEANS WITH MUSHROOMS & MADEIRA

conventional oven

- Bring green beans to room temperature.
- Preheat oven to 375°F.
- **Medium:** Transfer to an oven safe container, cover with foil, and reheat for 15-20 minutes, or until hot.
- **Large:** Remove lid and cover with foil, then reheat for 20-25 minutes, or until hot.

microwave oven

- **Medium:** Transfer to a microwave safe container and reheat uncovered for 2-3 minutes, or until hot
- **Large:** Reheat uncovered for 3-4 minutes, or until hot.

TURKEY GRAVY

stove top

- Transfer gravy to saucepan
- Warm over medium heat, stirring frequently until hot

microwave oven

- Remove lid and reheat for 3-5 minutes until hot.

CASSEROLES & ENTRÉES

If frozen, please make sure to fully thaw before heating

CHICKEN POT PIE

small container:

- Remove lid and microwave for 3 minutes or until 165°

medium, and large containers:

- Preheat oven to 350°
- Remove lid or plastic wrap and place on a sheet pan
- Cover container with foil and cook for 30 minutes, or until 165°

CHICKEN ENCHILADA VERDE

small container:

- Remove lid and microwave for 2 minutes or until 165°

medium, and large containers:

- Preheat oven to 400°
- Remove lid or plastic wrap and place on a sheet pan
- Cover container with foil and cook for 20 minutes
- Remove foil and cook for an additional 5-10 minutes or until 165°

VEGETARIAN ENCHILADA ROJA

medium, and large containers:

- Preheat oven to 400°
- Remove lid or plastic wrap and place on a sheet pan
- Cover container with foil and cook for 20 minutes
- Remove foil and cook for an additional 5-10 minutes or until 165°

ALL-AMERICAN MEATLOAF

small container:

- Remove lid and microwave for 4-5 minutes or until 165°

medium, and large containers:

- Preheat oven to 400°
- Remove lid or plastic wrap and place on a sheet pan
- Cover container with foil and cook for 20 minutes
- Remove foil and cook for an additional 5-10 minutes or until 165°

LASAGNA BOLOGNESE

medium, and large containers:

- Preheat oven to 400°
- Remove lid or plastic wrap and place on a sheet pan
- Cover container with foil and cook for 20 minutes
- Remove foil and cook for an additional 5-10 minutes or until 165°

LASAGNA MARINARA

medium, and large containers:

- Preheat oven to 400°
- Remove lid or plastic wrap and place on a sheet pan
- Cover container with foil and cook for 20 minutes
- Remove foil and cook for an additional 5-10 minutes or until 165°

MACARONI & CHEESE

small container:

- Remove lid and microwave for 2 minutes or until 165°

medium, and large containers:

- Preheat oven to 400°
- Remove lid or plastic wrap and place on a sheet pan
- Cover container with foil and bake for 20 minutes
- Remove foil and cook for an additional 5-10 minutes or until 165°

MACARONI & CHEESE WITH SMOKED BACON

small container:

- Remove lid and microwave for 2 minutes or until 165°

medium, and large containers:

- Preheat oven to 400°
- Remove lid or plastic wrap and place on a sheet pan.
- Cover container with foil and cook for 20 minutes
- Remove foil and cook for an additional 5-10 minutes or until 165°

ZUNI STEW

small container:

- Remove lid and microwave for 2-3 minutes or until hot

medium, and large containers:

- Transfer stew to saucepan
- Warm over medium heat, stirring occasionally until hot



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HAPPY HOUR

ZUCCHINI & PARMESAN STUFFED MUSHROOMS

- Preheat oven to 375°
- Remove lid or plastic wrap and place on a sheet pan.
- Reheat for 10-15 minutes or until hot.

DUNGENESS CRAB CAKES

- Preheat oven to 375°
- Remove cakes from container and place on a lined sheet pan
- Reheat for 8-10 minutes or until hot

TOMATO BASIL TARTLETS

- Preheat oven to 350°
- Remove tartlets from container and place on a lined sheet pan
- Reheat for 5-10 minutes

STEAK HOUSE MEATBALLS

- Preheat oven to 375°
- Remove lid or plastic wrap and sauce container; place on a sheet pan
- Cover container with foil and cook for 10-15 minutes

ARANCINI—ALL VARIETIES

- Preheat oven to 375°
- Remove lid or plastic wrap and place on a sheet pan.
- Reheat for 10-15 minutes or until hot.

SOUPS

FOR ALL VARIETIES OF SOUP

stove top:

- Transfer soup to saucepan
- Warm over medium heat, stirring occasionally until hot

BREAD

FRENCH BAGUETTE

- Preheat oven to 350°
- Put baguette loaf directly on oven rack
- Place in oven for 3-5 minutes or until warm

PIES

Pies can be enjoyed room temperature or reheated for a fresh out of the oven taste.

conventional oven

- Bring pie to room temperature and preheat oven to 325°
- Bake uncovered for 10-15 minutes or until 165°

BREAKFAST

BREAKFAST SANDWICHES

- Unwrap checkered paper from around sandwich
- Place sandwich on paper in microwave for 1-2 minutes or until hot
- Let rest 1 minute before eating

BREAKFAST BURRITOS

- Unwrap burrito from checkered paper
- Place in microwave for 1-2 minutes or until 165°
- Let rest 1 minute before eating

QUICHE LORRAINE

conventional oven

- Bring quiche to room temperature 30-45 minutes.
- Preheat oven to 325°.
- Remove from plastic container.
- Reheat uncovered for 15-20 minutes.

SAUSAGE & POTATO FRITTATA

conventional oven—medium, and large containers

- Bring frittata to room temperature.
- Preheat oven to 325°.
- Cover container with foil and put on baking sheet.
- Place in oven for 35 minutes or until 165°, remove foil and cook for 5 minutes longer to brown the top.

VEGGIE FRITTATA

conventional oven—medium, and large containers

- Bring frittata to room temperature.
- Preheat oven to 325°.
- Cover container with foil and put on baking sheet.
- Place in oven for 35 minutes or until 165°, remove foil and cook for 5 minutes longer to brown the top.