



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 biscuit and cover with foil
- Cook for 15 minutes
- Remove foil and add biscuit, then cook for 5 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 15-20 minutes or until hot

microwave:

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

MACARONI & CHEESE

conventional oven:

- Preheat oven to 400°
- Remove lid and cover with foil
- Cook for 15-20 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 15-20 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 15-20 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

METAL IN THE MICROWAVE?

The two containers pictured below, can go in the microwave and a conventional oven, too.

**** Please make sure the container doesn't touch the inside walls of your microwave. ****

Happy reheating!



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

CHICKEN TIKKA MASALA

conventional oven:

- Preheat oven to 400°
- Remove the lid, pita, and sauce containers, then place container on a sheet pan
- Cover with foil and cook for 15-20 minutes
- Put the pita back in the container for the last 3 minutes
- Remove foil and serve

microwave:

- Remove the lid, pita, and sauce containers
- Cover with provided parchment paper and cook for 3 minutes or until hot—put the pita chips in the container for the last 30 seconds of cooking
- Discard parchment paper



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HONEY GARLIC BUTTER BAKED SALMON

conventional oven:

- Preheat oven to 375
- Remove the lid and place on a sheet pan
- Cover with foil and cook for 15-20 minutes
- Remove foil, put the honey garlic butter on the salmon, and serve

microwave:

- Remove lid
- Cook for 3 minutes or until hot

GRILLED CAULIFLOWER

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 grilled cauliflower and serve

microwave:

- Remove lid and sauce containers.
- Cook for 3 minutes or until hot
- Pour the herb verde sauce over the grilled cauliflower and serve

BRAISED BEEF IN CREAMY MUSHROOMS

conventional oven:

- Preheat oven to 400
- 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 1.5 minutes or until hot

CHICKEN SALTIMBOCCA

conventional oven:

- Preheat oven to 400°
- 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 1.5 minutes or until hot

SIDE DISHES

ROASTED SEASONAL VEGETABLES

conventional oven

- Bring vegetables to room temperature.
- Remove the lid and place container on a sheet pan
- Cook for 10 minutes, or until hot.

microwave oven

- Reheat uncovered for 2 minutes, or until hot.

ROASTED CAULIFLOWER WITH GOLDEN RAISINS

conventional oven

- Bring vegetables to room temperature.
- Preheat oven to 375°F.
- Remove the lid and place container on a sheet pan
- Cook for 10-15 minutes

GARLIC RICE

- Preheat oven to 375°
- Cover container with foil and put on baking sheet
- Place in oven for 15-20 minutes, stirring occasionally

POTATOES AU GRATIN

conventional oven

- Preheat oven to 375°F.
- Remove the lid and place container on a sheet pan
- Cover with foil and cook for 20-25 minutes, or until hot.

microwave oven

- Reheat uncovered for 2-3 minutes, or 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°



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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

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

HAPPY HOUR TRIO

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

PORCINI & TRUFFLE ARANCINI

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

SWISS FONDUE

- Transfer fondue to saucepan
- Warm on low, gently stirring until hot. Do not stir vigorously.

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



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PIE

Pie 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.