

# Valentine's Day

## REHEATING INSTRUCTIONS

*All items are fully cooked. Reheating times may vary with oven.*

**Clear lids are not microwave or oven safe.**

## APPETIZERS

### CHARCUTERIE & CHEESE PLATE

- *Enjoy chilled or at room temperature.*

### VALENTINE'S APPETIZER SAMPLER

- *Bring brie & cranberry tartlets to room temperature 15-20 minutes.*
- *Preheat oven to 350°.*
- *Remove lid and dates from container.*
- *Place black container in oven to heat for three minutes or until hot.*
- *Bring date canapés to room temperature 15-20 minutes, and enjoy.*

### HUMMUS, VEGETABLE, & PITA PLATE

- *Enjoy chilled or at room temperature.*

## ENTRÉES

### STEAK & PRAWN EXTRAVAGANZA

- *Bring all items to room temperature 30-45 minutes.*
- *Preheat oven to 350°.*
- *Remove lid from containers, and pour steak sauce on steak.*
- *Place containers in preheated oven for six minutes or until hot.*

### DUCK CONFIT WITH AMARENA CHERRY SAUCE

- *Preheat oven to 350°.*
- *Remove lid and sauce from container.*
- *Cover with foil and heat for 15 minutes, remove foil and cook for another five minutes.*
- *Add the sauce over the duck and serve.*

### CAULIFLOWER STEAK

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

## DESSERTS

### ALL DESSERTS

- *Enjoy room temperature or slightly chilled.*