



Mother's Day Reheating Instructions

Please keep in mind that oven temperatures may vary.
Before reheating, allow all items to sit on the counter for 15 – 20 minutes.

Appetizers

Spinach Ricotta Tartlet – (Optional reheat) @ 350° for 4 to 6 minutes.

Melon and Prosciutto Brochette – Not necessary, should be served chilled or at room temperature.

Entrées

Smoked Gouda Grits with Smoked Tomato -Tabasco Butter

Top grits with cream, cover with foil and place in pre-heated oven @ 375° for 8 – 10 minutes.

Remove from oven, stir together, add shrimp and tabasco butter.

Re-cover in foil and place back in oven for 8 – 10 minutes.

Filet of Beef with Pink Peppercorn Rose Beurre Blanc

Place in pre-heated oven @ 375° uncovered for 7 -9 minutes for medium rare, thermometer should read 125 - 130 degrees. For medium to medium well allow to cook an additional 4 – 6 minutes, thermometer should read 140 – 150 degrees.

Remove from oven, top beef with butter sauce and allow meat to rest for 5 minutes on the counter while temperature rises 5 more degrees.

Roasted Salmon and Lump Crab Rockefeller

Place in pre-heated oven @ 350° uncovered for 10 – 12 minutes.

Sides

Cover and place in pre-heated oven at temperature and duration of time detailed next to each item.

Charred Broccolini, Spring Vegetable Sauté and Haricot Verts - 350° for 8 - 10 minutes.

Creamed Spinach Gratin - @ 350° for 16 – 18 minutes.

Truffled Mac and Cheese - @ 350° for 18 – 20 minutes.

Scalloped Potato and Leek Gratin - @ 350° for 18 – 20 minutes.

Whipped Potatoes with Chive Creme Fraiche - @ 350° for 18 – 20 minutes.

Herbed Focaccia – (Optional reheat) @ 350° for 4 – 6 minutes.

Quinoa Salad – Not necessary and should be served chilled or at room temperature.