

2023 Heating/Finishing Instructions

(Always wash hands thoroughly before handling food - glove use recommended for ready to eat foods not being heated at all)

Appetizers

Gulf Shrimp Cocktail Keep chilled at 41 degrees or below overnight. For serving, use lettuce to line a plate or platter and arrange shrimp attractively on platter. Serve cocktail sauce in a side dish. Garnish with lemons.es.

Wild Mushroom Bisque (*gluten free*) Store overnight at 41 degrees or lower. To heat, place a little bit of milk or cream in the bottom of a sauce pot and add the soup. Heat over a medium-low heat until it almost reaches boiling point. Whisk occasionally and monitor heat to prevent the bottom of the pot from scalding. Serve 4ounce per person in warm cups/ bowls and garnish with a slice of truffle butter and minced chives.

Strawberry, Almond and Blue Goat Cheese Salad

Store overnight at 41 degrees or lower. To serve, using gloves, season and toss the greens with some of the dressing (there may be more dressing than is actually needed) in a large bowl. Place on a serving platter and garnish top of salad with the sliced strawberries, spiced almonds and the goat cheese slices.

Main Courses

Roasted Rack of Lamb Dijonaise

The lamb has been seasoned and seared but is still fairly raw in the center. Store overnight at 41 degrees or lower. Pull lamb from fridge and let it sit for 1 hour at room temperature before final roasting. To finish, place the lamb rack(s) on a cookie sheet (if you have an icing grate place that on the sheet first as well) in a preheated 375 degree oven for approximately 17-25 minutes (depends on oven – may be standard or convection oven, etc.) until the very center of the meat when probed with a sanitized probe thermometer reaches 118-120 degrees (for a pink/med rare finish). Remove from oven and let the meat rest for at least 15 minutes prior to slicing. Slice in between the bones to serve.

Baked Bone-in Ham

Place the ham in a pan or casserole dish flat side down. Bake at 300 degrees for approximately 1.25 hours. Brush the Maple-Honey-Pomegranate glaze generously all over the ham. Add a bit of water to bottom of pan/casserole. Increase temperature to 350 degrees and bake an additional 18-20 minutes until the glaze starts to bubble/brown nicely. Let rest a bit and serve.

Roasted Beef Tenderloin, Horseradish Cream Sauce

The tenderloin has been seasoned and seared but is still very rare. Store overnight at 41 degrees or lower in the refrigerator. Before final roasting, pull the tenderloin out approximately 1 hour ahead of time to take the chill off the meat. Then place tenderloin on a rack in a sheet pan in a preheated 350-375 oven (ovens do vary so times may as well) for approximately 25 – 35 minutes. The meat is at an ideal temperature for medium rare if pulled at 115-118 degrees when a sanitized probe thermometer is inserted into the very center of the tenderloin. Remove and let rest for 18-20 minutes before slicing. Serve with the horseradish sauce (may want to pull that out a bit early as well so it is not too cold)

Vegetables and Starches

Jumbo Asparagus

The asparagus is blanched and almost ready to eat. Store overnight in refrigerator at 41 degrees or lower. To finish for serving place the asparagus in a large sauté pan with a touch of water and bring to a boil with a lid over it. Once the asparagus is hot enough to serve, add the lemon butter to melt on it and to gloss the spears. Check seasoning and serve.

Quinoa & Vegetable Salad

Store in refrigerator overnight at 41 degrees or lower. This side dish is all seasoned and ready to serve. Best served if pulled out about 45 minutes before service so it is not too cold.

Gratin of Potato, Celery Root and Leeks

Store overnight in the refrigerator at 41 degrees or lower. For serving, place the wedges into a buttered or oiled pan or Pyrex dish in the oven at 350-375 degrees for approximately 20-25 minutes or until the center of the wedges is at a temperature of 165 degrees or higher when probed with a sanitized thermometer. Serve immediately.

Carrot Cake Muffins

These may be stored at room temperature overnight but make sure that they are covered completely.