



REHEATING INSTRUCTIONS

PREHEAT YOUR OVEN TO 350 DEGREES

STARTERS + ENTREES

SOUPS	LOW	8-10 minutes	heat gently on stove
LATKES	OVEN	20 minutes	uncovered
RISOTTO CAKES	OVEN	8-10 minutes	place in oven loosely covered
AMISH CHICKEN	OVEN	20 minutes	place uncovered in oven for 20 minutes or until internal temp reaches 160°
CHICKEN MARBELLA	OVEN	25-30 minutes	cook 20-25 minutes covered then 5 minutes uncovered
BRAISED BRISKET	OVEN	15-20 minutes	cover in sauce for 15-20 mins time may vary depending on lbs
SEARED SALMON	OVEN	10 minutes	place uncovered on a sheet pan
SQUASH RAVIOLI	BOILING WATER	3 minutes	drain and toss with remaining ingredients

SIDES

NOODLE KUGEL	OVEN	15 minutes	place uncovered in oven
ROASTED POTATOES	OVEN	10-15 minutes	place uncovered on sheet pan till crispy
WHIPPED SWEET POTATOES OR WHIPPED YUKON POTATOES	MICROWAVE OVEN	2 minutes per lb 7-10 minutes per lb	use microwave safe dish, stir half way
ROASTED BUTTERNUT SQUASH	OVEN	15-20 minutes	place uncovered on sheet pan, toss occasionally
ROASTED ROOT VEGETABLES	OVEN	15-20 minutes	place uncovered on sheet pan, toss occasionally
GRILLED ASPARAGUS	OVEN	5 minutes	place uncovered in oven
GREEN BEANS	MICROWAVE OVEN	1-2 minutes 5-7 minutes	use microwave safe dish loosely covered, add water to steam
HONEY GLAZED CARROTS	MICROWAVE	1-2 minutes per lb	use microwave safe dish
CAULIFLOWER SMASH	OVEN	20 minutes	leave in oven until warm throughout
AU GRATIN POTATOES & MAC AND CHEESE	MICROWAVE OVEN	2-3 minutes per lb 15-20 minutes	use microwave safe dish uncover for last 5 minutes
BRUSSELS SPROUTS	MICROWAVE OVEN	2 minutes per lb 10-15 minutes	use microwave safe dish uncover after 10 minutes
STUFFING	OVEN	7-10 minutes per lb	uncover half way through
DINNER ROLLS	OVEN	5-7 minutes	uncovered

These are guidelines, cooking and heating times may vary according to the temperature of your oven and microwave. Any questions or concerns, please don't hesitate to give us a ring!

FOOD GUIDELINES

- **SOUPS:** PINT IS 16 OUNCES – TWO 8 OUNCE PORTIONS, QUART IS 32 OUNCES
– FOUR 8 OUNCE PORTIONS
- **PROTEINS & STARCHES:** CHICKEN, BRISKET, MASHED & SWEET POTATOES, RAVIOLI –
RECOMMENDED 2 TO 3 PEOPLE PER POUND. JUST ENOUGH, 3 PEOPLE PER POUND,
LEFTOVERS 2 PEOPLE PER POUND
- WHEN ORDERING THE AMISH CHICKEN, ALLOW 1 POUND PER PERSON PRE-COOKED WEIGHT
- **VEGGIES & SIDES:** RECOMMENDED 3 TO 4 PEOPLE PER POUND,
JUST ENOUGH, 4 PEOPLE PER POUND – LEFTOVERS 3 PEOPLE PER POUND
- **DINNER ROLLS:** USUALLY ONE PER PERSON
- **DESSERTS:** PECAN, PUMPKIN & APPLE CRANBERRY PIES ALL SLICE INTO 8 PIECES.
THEY DO NOT COME PRE-SLICED. PUMPKIN PIES WILL COME WITH
WHIPPED CREAM DOLLOPS ON THE PIE

PACKAGED INDIVIDUALLY -

BOTH THE SALADS AND RAVIOLIS WILL HAVE THE INGREDIENTS PACKED SEPARATELY

Example:

WINTER MIXED SALAD WOULD BE PACKED; MIXED GREENS, CANDIED PECANS,
DRIED CRANBERRIES & SEPARATE BOTTLE OF DRESSING

Example:

BUTTERNUT SQUASH RAVIOLI; RAVIOLI, CRISPY SAGE, SPICED WALNUTS
& CRUMBLED GOAT CHEESE

PLEASE NOTE:

**ALL ITEMS WILL BE DELIVERED COLD OR AT
ROOM TEMPERATURE. REHEATING WILL BE REQUIRED.
HEATING INSTRUCTIONS WILL BE ATTACHED TO RECEIPT,
AVAILABLE IN STORE AND ALSO ON OUR WEBSITE FOR EASE.**