



MOTHER'S DAY AT HOME MENU – HEATING AND SERVING INSTRUCTIONS

All of your items can be heated in the original aluminum trays that have been delivered to you. After heating, transfer to your family's choice flatware for the Fine Dining at Home experience you deserve!

STARTERS

ANTIPASTO PLATTER

1. Remove from refrigerator about 30 minutes before serving.

CAESAR SALAD

1. Remove from refrigerator about 30 minutes before serving.
2. Toss with dressing as desired.

BREAD BASKET

1. Serve at room temperature, or warm in the oven.

PASTAS

CAVATELLI WITH MEAT SAUCE // PENNE VODKA // TORTELLINI ALFREDO SAUCE

1. Remove from refrigerator one hour before you plan to place in the oven.
2. Pre-heat oven to 375°F.
3. Do not remove the cover from pan and place in the oven for about 15 minutes.
4. Carefully remove the cover and continue cooking for 15 minutes more, or until heated through.
5. Heat the extra sauce in a small saucepan and serve on the side.

MAIN COURSES

CORN CRUSTED SALMON // SHRIMP SANTINO // CHICKEN FRANCESE // STEAK PIZZAIOLA // CHICKEN MARSALA // CHICKEN PARMIGIANA // CHICKEN SCARPARELLO // EGGPLANT ROLLATINI

1. Remove from refrigerator one hour before you plan to place in the oven.
2. Pre-heat oven to 375°F.
3. Keep covered and place in the oven for 30 minutes.
4. Uncover and continue cooking for 15 – 20 minutes more, or until heated through.

SIDES

POTATO CROQUETTES // RISOTTO BITES

1. Conventional Oven: Cook from frozen for 10-12 minutes in a preheated 425° F oven.
2. Air Fryer: Cook from frozen for 10-12 minutes in a preheated 350° F air fryer.

BROCCOLI OREGANATA // STRING BEANS LYONNAISE

1. Remove from the refrigerator one hour before you plan to place in the oven.
2. Pre-heat oven to 375°F.
3. Do not remove the cover from the pan and place in the oven for about 15 minutes.
4. Carefully remove the cover and continue cooking for 10 minutes more, or until heated through.

DESSERTS

COOKIES & PASTRIES

1. Serve at room temperature.

CHOCOLATE MOUSSE CAKE

1. Remove from refrigerator about 30 minutes before serving.