

Labor Day

Cooking Directions

Hot Hors d'oeuvres

Please store your hors d'oeuvres in the freezer until you are ready to use them. They should be baked directly from frozen, there is no need to defrost them. We like to serve a whole grain Dijon-style mustard with cocktail franks and always provide a small ramekin or lemon half near the serving platter so that guests can discard used toothpicks. A few leaves of radicchio or flower kale with some sprigs of fresh herbs will make your hors d'oeuvre trays even more beautiful!

Truffled Mushroom Risotto Phyllo Flowers, Spinach in Phyllo Pastry Triangles, Asparagus Asiago Strudels, Caramelized Onion & Goat Cheese Tarts, Spring Rolls

Transfer pastries to a lightly greased cookie sheet and bake in a preheated 350 degree oven for about 13-15 minutes or until golden brown. Serve immediately.

Cocktail Franks in Puff Pastry & Miniature Quiches

Transfer pastries to a cookie sheet and bake in a preheated 350 degree oven for about 20-22 minutes or until hot. Serve immediately.

Pita Triangle Crisps

Place in a 350 degree oven for 15 minutes. For a more crispy pita, remove from foil and bake on a cookie sheet at 350 degrees until toasted.

Kobe Beef Hot Dogs

Hot dogs are fully cooked. Put on grill for a few minutes, until hot.

Cedar Plank Salmon

Serve at room temperature or heat in a 350 degree oven for 10-15 minutes or until slightly warm.

Maryland Crab Cakes

Place on a lightly greased cookie sheet and bake in a 350 degree oven for about 15 minutes or until hot.

Southern Style Fried Chicken

This can be served room temperature or warmed slightly. To warm: uncover roaster and place in a preheated 325 oven and warm for 15 minutes.*

Barbecue Chicken Wings

Transfer to a cookie sheet and bake in a preheated 350 degree oven for 10-12 minutes or until hot.

Chicken & Zucchini Poppers

Transfer to a lightly greased cookie sheet and bake for 5-8 minutes or until hot.

Hoisin & Scallion Spare Ribs

Preheat oven to 350 degrees. Bake covered for 12 – 16 minutes or until hot.

Black Bean & Goat Cheese Tacos

Transfer for a cookie sheet and cover with tinfoil then bake 8-10 minutes or until hot.

Desserts

Our cakes are best if left to stand at room temperature for at least three hours. Fruit tarts and whipped cream cakes should be kept refrigerated.

Fruit Pies

Fruit pies should always be served at room temperature or slightly warmed (served with ice cream!) and of course cream and custard pies must be kept cold until serving. Avoid heating any pastry item in the microwave.

Remember, home ovens may vary. Please check food frequently to prevent over or undercooking. Be sure to allow enough time to heat everything thoroughly.