

Valentine's 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.

Red Tomato Rosemary Soup

Heat soup in a sauce pan over a low flame. Soups must be heated gently, do not allow to boil.

New England Crab Cakes

Heat uncovered for approximately 15 minutes.

Braised Beef Short Ribs

Heat covered in a 350 degree oven for 20-30 minutes or until hot. Large quantities will need to be heated longer and occasional but GENTLE stirring will help with even heating.

Braised Chicken Thighs with Squash

Heat lightly covered in a 350 degree oven for 25 – 30 minutes or until hot.

Rotisserie Chicken Pot Pie

Cover edges of Pot Pie with foil to avoid burning crust. Heat for 15 minutes and rotate, heat additional 15 minutes or until heated through.

Potato Gratin

The potato gratin is best heated uncovered in a 350 degree oven for about 25-35 minutes or until hot.

Roasted Asparagus

Asparagus can be served at room temperature or can be warmed slightly in the microwave for 2 minutes or until war.

Parmesan Garlic Bread

Bake 15-18 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.