

# Mother'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.*

### *Broccoli & Cheddar Quiche & Quiche Lorraine*

*Warm the whole quiche in a 350-degree oven for 15-20 minutes or until hot.*

### *Plank Roasted Salmon*

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

### *Filet of Beef*

*Remove from refrigerator 1 hour before serving and serve at room temperature. If serving warm is preferred preheat oven to 350\*, cook for approximately 10 -15 minutes. Let rest before slicing.*

### *Maryland Crab & Corn Cakes*

*Heat uncovered for approximately 15 minutes.*

### *Asparagus & Ham Stuffed Chicken*

*Remove from refrigerator 30 minutes before serving and serve at room temperature.*

### *Barbecue Spare Ribs*

*Place in a roasting pan and cover lightly with foil. Place in a preheated 350\* oven for 15 minutes or until hot.*

### *Eggplant Lasagna*

*Cover and heat for 45 minutes or until hot.*

### *Dilled String Beans*

*Best served at room temperature or slightly warmed.*

### *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.*