

A Star Spangled July 4th

Cooking Directions

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.

Barbecue Chicken Wings

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

Spinach & Wild Mushroom Asiago Dip

Bake at 425 degrees for 10-12 minutes or until hot.

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.

Southwestern Bean Dip

Bake at 425 degrees for 10-12 minutes or until hot.

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.

Chicken Parma

Preheat oven to 400 degrees. Remove from package. Place on sheet pan and heat for 20 minutes or until hot.

Maryland Crab & Corn Cakes

Heat uncovered for approximately 15 minutes.

Organic Chicken & Zucchini Poppers

Transfer to a lightly greased cookie sheet and bake for 5-8 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 cran and custard pies must be kept cold until serving. Avoid heating any pastry item in the microwave.