

Susan Lawrence

New Year's Eve Menu 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!

Asparagus Strudels, Truffled Mushroom Risotto Phyllo Flowers, Spinach in Phyllo Pastry Triangles & Cocktail Franks in Puff Pastry, Miniature Quiches
Transfer pastries to a lightly greased cookie sheet and bake in a preheated 350 degree oven for about 8- 12 minutes or until golden brown. Serve immediately.

Caramelized Onion & Goat Cheese Tarts, Spring Rolls, Artichoke & Goat Cheese Fritters

Transfer pastries to a cookie sheet and bake in a preheated 350 degree oven for about 6-8 minutes or until hot. Serve immediately.

Sirloin Meatballs Hot Crab & Artichoke Dip Spinach Dip

These are best heated in a microwave until hot, or in a small saucepan over a low flame.

Cheeses

The Brie en croute and Brie Torte are best served at room temperature. The cheese platter also will be best if allowed to sit at room temperature for about 2 hours before serving.

Kobe Beef Cocktail Franks in Puff Pastry

Transfer pastries to a lightly greased cookie sheet and bake in a preheated 350 degree oven for about 15 minutes, or until golden brown. These will brown more evenly if they are turned over halfway through the baking time.

Southwestern Bean Dip

Heat uncovered in a 350 degree oven for about 20 minutes or until hot and bubbly.

Pulled Pork Sliders

Place on a cookie sheet and cover with aluminum foil. Bake in a 350 degree oven for 8-10 minutes or until hot.

Barbecue Chicken Wings

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

Chicken Sate Skewers

Transfer to a lightly greased cookie sheet and bake in a preheated 350 degree oven for 12-15 minutes or until hot.

Baked Country Ham

Pour glaze over ham and bake in a 350 degree oven for about 45 minutes to one hour, or until hot.

Shrimp, Scallops & Artichokes in Tomato Champagne Sauce

Heat gently in a saucepan until warm.

Cornish Game Hens

Heat in a 350 degree oven for 25-35 minutes, covered or until hot.

Eggplant Lasagna

Heat covered in a 350 degree oven for 35-45 minutes or until hot.

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.

Maryland Crab Cakes

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

Cheese Blintzes

Heat loosely covered with foil in a 350 degree oven for 15-20 minutes or until hot.

Vegetable Dishes

Vegetable dishes such as Roasted Carrots and Whipped Potatoes are all best heated in small quantities in the microwave until hot. If you are serving large quantities of any of these dishes, heat for about 20-40 minutes (much will depend on your quantity) in a 350 degree oven.

Please ask our chef for specific information on how best to warm the food you have ordered.

Desserts

Just a few words about serving our desserts. Whipped cream cakes and pastries should always be kept in the refrigerator until serving. But our buttercream, ganache cakes, carrot and apple cakes, should always be served at room temperature. Leaving them out at room temperature for at least 2 or 3 hours before serving will allow the fine imported chocolate and frostings to soften to the most desirable consistency. We store our bar cookies in the refrigerator, but you should always allow them to come up to room temperature before serving.

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