



# CATERING REWARMING INSTRUCTIONS

\*\*\*IMPORTANT\*\*\*

Please open the lids of your dishes and remove all plastic sauce containers from the foil containers before placing food in the oven!

ALL ITEMS TO BE REWARMED IN A PRE-HEATED 375 °F OVEN

## SALADS

### SHANGHAI 18 INGREDIENT SLAW

step 1: crispy noodles

place a generous amount of the crispy rice noodles on the bottom of a large mixing bowl

step 2: vegetable slaw

place the raw vegetables directly on top of the crispy rice noodles

step 3: ume vinaigrette

drizzle generously over top of the julienne vegetables and crispy rice noodles

step 4: peanuts

sprinkle over the composed slaw

step 5: crispy shallots

sprinkle over the composed slaw

## FISH/SEAFOOD

### TEQUILA-LIME GRILLED SHRIMP

(\*gluten free/dairy free)

oven: 6-8 minutes uncovered or until hot

pineapple salsa: place a small amount of salsa on each shrimp or serve on the side (\*do not rewarm)

### KUNG PAO SHRIMP

served with mango salsa (\*dairy free)

oven: 6-8 minutes uncovered or until hot

mango salsa: serve on top of each shrimp or on the side (\*do not rewarm)

### OLD BAY POACHED JUMBO SHRIMP 'COCKTAIL'

(\*gluten free/dairy free)

serve chilled from the fridge with cocktail sauce on the side

## FISH/SEAFOOD CONT'D

### EVERYTHING SPICE ROASTED SALMON

(\*gluten free/dairy free)

oven: uncovered for 6-8 minutes or until hot

### THE PEARL MISO GLAZED SALMON

(\*gluten free/dairy free)

oven: 6-8 minutes uncovered or until hot

### CHERMOULA SEARED SALMON

(\*gluten free)

uncovered for 6-8 minutes or until hot

serve with tzatziki on the side

## VEGETARIAN

### THE PEARL HARISSA HONEY GLAZED TOFU 'STEAK'

(\*vegetarian/dairy free)

8-12 minutes uncovered or until hot

## MEAT

### JERUSALEM SPICED CHICKEN SCHNITZEL

oven: 10-12 minutes uncovered or until hot and crispy

tahini ranch: serve on the side as dipping sauce

### GRILLED SOUVLAKI CHICKEN BREAST

(\*gluten free)

oven: uncovered for 6-7 minutes or until hot

serve with tzatziki on the side

### CRISPY PANKO CHICKEN FINGERS

(\*dairy free)

oven: 8-10 minutes uncovered or until hot

serve with plum sauce



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## MEAT CONT'D

### HARISSA-HONEY GLAZED CHICKEN BREAST

(\*gluten free)

oven: 6-7 minutes uncovered or until hot  
serve with tzatziki on the side

### MICHEL'S CHICKEN RICOTTA MEATBALLS

oven: 18-20 minutes covered or until hot  
sauce: place tomato sauce in a small heavy bottom sauce pot on a medium heat and bring to a gentle simmer for 4-5 minutes or until very hot

### BBQ BABY BACK RIBS

(\*gluten free/dairy free)

oven: 15-20 minutes covered or until hot

### BAXTER'S SMOKED BBQ BRISKET

(\*gluten free/dairy free)

oven: 15-20 minutes covered or until hot

### KALBI MIAMI RIBS

(\*dairy free)

oven: 8-10 minutes uncovered or until hot

## PIZZA

### FIG & LAMB SAUSAGE FLATBREAD PIZZA

oven: 6-10 minutes uncovered or until hot  
cut into slices and serve

### MARGHERITA FLATBREAD PIZZA

oven: 6-10 minutes uncovered or until hot  
cut into slices and serve

### CALABRESE SQUASH WHITE PIZZA

oven: 6-10 minutes uncovered or until hot  
cut into slices and serve

## PASTA

### RIGATONI ALLA NONNA

oven: 10-12 minutes covered or until hot

### GNOCCHI FUNGHI

oven: 15-20 minutes covered or until hot

### TOBEN'S THREE CHEESE MAC N CHEESE

oven: 10-15 minutes covered or until hot  
stove top alternative: rewarm in a heavy bottom skillet or pot on medium heat until very hot, stirring often (\*use a touch of water to thin if the sauce gets too thick)  
breadcrumbs: sprinkle generously on top of mac n cheese once warm

## STARCHES/SIDES

### HANDMADE VEGETABLE SPRING ROLLS

oven: 8-10 minutes uncovered or until hot  
serve with plum sauce on the side

### BBQ SPICED POTATOES

(\*gluten free/dairy free without sauce)  
oven: 15-20 minutes uncovered or until hot

### CANTONESE FRIED RICE

oven: 15-20 minutes covered

### TOBEN'S FAMOUS WILD MUSHROOM RISOTTO CAKES

oven: 10-12 minutes uncovered  
lemon garlic aioli: place a pea size amount on each risotto cake once warm



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## MARKET FRESH VEGETABLES

### CARAMELIZED CAULIFLOWER

(\*gluten free)

oven: 8-10 minutes uncovered or until warm

### CHARRED BROCCOLI

oven: 6-8 minutes covered or until warm  
romesco sauce & shallots: serve on the side.

### HARISSA-HONEY GLAZED HEIRLOOM CARROTS

(\*gluten free/dairy free)

oven: 7-9 minutes covered or until warm

### CRISPY K-TOWN BRUSSEL SPROUTS

(\*vegan/gluten free)

oven: 6-8 minutes uncovered or until warm

## DESSERTS

### SUMMER BERRY-STONE FRUIT CRUMBLE

oven: 12-15 minutes uncovered or until very warm  
suggestion: serve with your favourite vanilla ice cream on the side

### STICKY TOFFEE PUDDING

oven: pour caramel sauce over the entire cake and warm uncovered covered for 8-10 minutes

## MARINATED CHICKEN

### BBQ INSTRUCTIONS

Remove chicken from marinade, and wipe off any excess. On a well oiled and preheated 425 °F grill, place the chicken breast down and cook for 15-20 minutes, flipping halfway through cooking until internal temperature reaches 165 °F.

## MARINATED CHICKEN

### STOVE TOP/OVEN INSTRUCTIONS

Preheat oven to 375 °F. Remove the chicken from marinade and season lightly with salt and pepper on both sides. In a cast iron pan (or regular sauce pan) preheated on med-high, add in small amount of vegetable oil to lightly coat the bottom. Sear the chicken on both sides for 3-4 minutes. Continue cooking by transferring the chicken onto a baking sheet and place into preheated oven for 15-20 minutes or until an instant read thermometer inserted into the thickest part of the chicken breast reads 165 °F or 75 °C. Allow to rest in the pan for 5-7 minutes before eating.

## GRASS FED FLANK STEAK

### STOVE TOP/OVEN INSTRUCTIONS

Preheat a cast iron pan (or regular sauce pan) on medium high heat. Remove the steak from marinade and season both sides with salt and pepper. Add in a small amount of oil to the pan to lightly coat. For medium-rare steak, sear the steak for 4-5 minutes on one side, flip and continue to cook for another 4-5 minutes or until an instant read thermometer inserted into the thickest part of the steak reads 130-135 °C. Remove the steak from the pan and allow to rest for 5 minutes before eating

### BBQ INSTRUCTIONS

Remove steak from marinade, wipe off any excess. On a well oiled preheated 500 degree grill, place the steak down and cook for 8-10 minutes, flipping halfway through or until desired doneness is reached.

### STEAK TEMPERATURES:

rare: 120-130 °C; medium rare: 130-135 °C;  
medium: 135-145 °C; medium well: 145-155 °C;  
well done: 155 °C +. Remove the Steak from the pan and allow to rest for 5 minutes before eating.