



REWARMING INSTRUCTIONS

IMPORTANT

Please remove all plastic sauce/condiment containers and transfer to an oven safe container, baking sheet or pot before rewarming. Remove from fridge and hour before for even rewarming.

SALADS

SHANGHAI 18 INGREDIENT SLAW

- step 1: crispy noodles - place a generous amount 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 vegetables and crispy rice noodles
- step 4: peanuts - sprinkle over the composed slaw
- step 5: crispy shallots - sprinkle over the composed slaw

MEAT

HARISSA-HONEY GLAZED CHICKEN SUPREME

(*gluten free/dairy free on request)
Preheated 375°F Oven | 9-10 Min | Uncovered
plate and top with sumac labneh + green zhug

GRILLED SOUVLAKI CHICKEN SUPREME

(*gluten free/dairy free on request)
Preheated 375°F Oven | 9-10 Min | Uncovered
plate and top with house tzatziki

MICHEL'S CHICKEN RICOTTA MEATBALLS

Preheated 350°F Oven | 9-10 Min | Covered

CRISPY PANKO CHICKEN FINGERS

(*dairy free)
Preheated 375°F Oven | 8-10 Min | Uncovered
plate and serve with bbq, plum sauce, or ketchup

SEAFOOD

EVERYTHING SPICE ROASTED SALMON

(*gluten free/dairy free)
Preheated 375°F Oven | 7 Min | Uncovered

MISO ROASTED SALMON

(*gluten free/dairy free)
Preheated 375°F Oven | 7 Min | Uncovered

MARKET FRESH VEGETABLES

CARAMELIZED CAULIFLOWER

(*gluten free/vegan on request)
Preheated 375°F Oven | 12-14 Min | Uncovered
plate and drizzle with green goddess dressing

CHARRED BROCCOLI

(*gluten free/vegan)
Preheated 375°F Oven | 4 Min | Uncovered
top with romesco and crispy shallots

HARISSA-HONEY GLAZED HEIRLOOM CARROTS

(*gluten free/vegan)
Preheated 375°F Oven | 13-15 Min | Covered
top with tahini vin and pumpkin seeds

SIDES

FRIED MAC 'N CHEESE

Preheated 375°F Oven | 8-12 Min | Uncovered

VERACRUZ SWEET POTATO WEDGES

(*gluten free/vegan on request/contains nuts)
Preheated 350°F Oven | 8-10 Min | Covered
top w/ salsa matcha, crema, peanuts & cilantro after heating