



# 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. Remove items from fridge an hour before warming for even reheating.

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 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

## FISH/SEAFOOD

### TEQUILA-LIME GRILLED SHRIMP

- (\*gluten free/dairy free)
- 6-8 minutes uncovered or until hot
- pineapple salsa: place a small amount on each shrimp or serve 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

### EVERYTHING SPICE ROASTED SALMON

- (\*gluten free/dairy free)
- 6-8 minutes uncovered or until hot

### THE PEARL MISO GLAZED SALMON

- (\*gluten free/dairy free)
- 6-8 minutes uncovered or until hot

## MEAT

### GRILLED SOUVLAKI CHICKEN BREAST

- (\*gluten free)
- 6-7 minutes uncovered or until hot
- tzatziki: serve on the side

### HARISSA-HONEY GLAZED CHICKEN BREAST

- (\*gluten free)
- 6-7 minutes uncovered or until hot
- labneh: serve on the side

### CRISPY PANKO CHICKEN FINGERS

- (\*dairy free)
- 8-10 minutes uncovered or until hot
- serve with plum sauce

### MICHEL'S CHICKEN RICOTTA MEATBALLS

- 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)
- 15-20 minutes covered or until hot

### TOBEN'S SMOKED BBQ BRISKET

- (\*gluten free/dairy free)
- 15-20 minutes covered or until hot

## VEGETARIAN

### SOY CHILI TOFU

- (\*vegetarian/dairy free)
- 8-12 minutes uncovered or until hot



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## PIZZA

### ARTISAN POTATO FLATBREAD PIZZA

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

### MARGHERITA FLATBREAD PIZZA

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

### CALABRESE SQUASH PIZZA

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

## PASTA

### RIGATONI ALLA VODKA

10-12 minutes covered or until hot

### GNOCCHI FUNGHI

15-20 minutes covered or until hot

### TOBEN'S THREE CHEESE MAC N CHEESE

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

(\*vegan)  
8-10 minutes uncovered or until hot  
serve with plum sauce on the side

### HERBS DE PROVENCE SPICED POTATOES

15-20 minutes uncovered or until hot

### CANTONESE FRIED RICE

15-20 minutes covered

### TOBEN'S FAMOUS WILD MUSHROOM RISOTTO CAKES

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

## MARKET FRESH VEGETABLES

### CARAMELIZED CAULIFLOWER

(\*gluten free)  
8-10 minutes uncovered or until warm

### CHARRED BROCCOLI

(\*vegan/gluten free)  
6-8 minutes covered or until warm  
romesco sauce & shallots: serve on the side

### HARISSA-HONEY GLAZED HEIRLOOM CARROTS

(\*gluten free/dairy free)  
7-9 minutes covered or until warm



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## DESSERTS

### SUMMER BERRY-STONE FRUIT CRUMBLE

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

## 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.

### 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. Allow to rest in the pan for 5-7 minutes before eating.

## GRASS FED FLANK STEAK

### BBQ INSTRUCTIONS

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

### 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 266 -275°F. Remove the steak from the pan and allow to rest for 5 minutes before eating

### STEAK TEMPERATURES:

rare: 248-266°F; medium rare: 266-275°F;  
medium: 275-293°F; medium well: 293-311°F;  
well done: 311°F+. Remove the Steak from the pan and allow to rest for 5 minutes before eating.

