

High Holidays

REHEATING INSTRUCTIONS

Let items sit out to room temperature while the oven heats and reheat until heated through.

SOUPS

MATZO BALL OR BUTTERNUT SQUASH SOUP

Reheat in a pot on the stove top on medium heat for 5–7 minutes until hot

ENTREES

BEEF BRISKET

Arriving from our kitchen seared (rare to medium rare). Finish at home in the oven covered for 25 minutes at 350°

SEITAN BRISKET

Reheat uncovered for 10-15 minutes at 350°

CRANBERRY BRAISED BEEF SHORT RIBS

Arriving from our kitchen seared (rare to medium rare). Finish at home in the oven covered for 25 minutes at 350°

POMEGRANATE CHICKEN BREAST

Reheat uncovered for 10-12 minutes at 350°

CITRUS GLAZED SALMON

Arriving from our kitchen medium rare. Reheat uncovered for 8 minutes at 350°

GRILLED MAHI MAHI

Arriving from our kitchen medium rare. Reheat uncovered for 8 minutes at 350°

CAULIFLOWER STEAK

Reheat uncovered for 15-20 minutes at 350°

SIDES

PETITE CARROTS

Reheat uncovered for 8-10 minutes at 350°

JEWELLED RICE

Reheat covered with foil for 6-8 minutes at 350°

HARICOT VERT

Reheat covered with foil for 6-8 minutes at 350°

CARROT TZIMMES

Reheat covered with foil for 8-10 minutes at 350°

ROASTED RED BLISS POTATOES

Reheat uncovered for 8-10 minutes at 350°

MASHED SWEET POTATOES

Reheat covered with foil for 12-15 minutes at 350°

NOODLE KUGEL

Reheat covered with foil for 8-10 minutes at 350°

POTATO KUGEL

Reheat uncovered for 12-15 minutes at 350°

CRANBERRY SUCCOTASH

Heat covered with foil for 8-9 minutes at 350°

COUSCOUS WITH BRUNOISE VEGETABLES

Heat covered with foil for 6-8 minutes at 350°

BREAKFAST

ASPARAGUS AND FRESH HERB STRATA

Reheat covered with foil for 10-12 minutes at 350°

CINNAMON RAISIN FRENCH TOAST CASSEROLE

Reheat uncovered for 8-10 minutes at 350°