

# market hall **FOODS**

**Oakland:** 5655 College Avenue, (510) 250-6005 • **Berkeley:** 1786 Fourth Street, (510) 250-6004

## Easter Menus 2023 – Heating Instructions

### COOK'S NOTES

- **Most items on our menu are ready to eat at room temperature.** You may also enjoy them heated up, following the oven/stovetop heating instructions for each.
- **Alternatively, most items reheat very well in the microwave.** Be sure to stir halfway through heating.
- **Specific heating times will vary** depending on portion size, temperature of food prior to heating, oven temperature and accuracy of temperature. Please keep these considerations in mind while heating.

### **Quiche**

Bring to room temperature. Heat in a 350°F oven for 20-25 minutes or until warmed through.

### **Grilled Asparagus**

Sauté quickly over high heat in a nonstick pan.

### **Rice Pilaf**

Warm, covered, in a 350°F oven for 12–15 minutes.

### **Golden Potatoes with Fennel & Olives**

Heat, covered, in a 375°F oven for 10–15 minutes.

### **Braised Chicken with Spring Vegetables**

Bring to room temperature. Heat, covered, in a 375°F oven for 15-20 minutes (for a one pound portion). Adjust heating time according to size of portion.

### **Grilled Salmon**

Best enjoyed at room temperature. To heat, bring to room temperature, wrap in foil and warm in a 375°F oven for 12–15 minutes.

### **Fra'Mani Sweet Apple Ham**

This ham is fully cooked and best enjoyed at room temperature. To heat, bring ham to room temperature. Preheat oven to 300°F. Place ham in a small roasting pan. Pour approximately 1/2 cup chicken stock over ham. Cover with foil and heat for 20-25 minutes (for a two pound portion). Adjust heating time according to size of portion. Allow to stand 5 minutes before slicing.