

market hall **FOODS**

Oakland: 5655 College Avenue, (510) 250-6005

Easter Menu 2026 — 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 dish.
- **Alternatively, most items reheat very well in the microwave.** Be sure to stir food halfway through heating.
- **Bring food to room temperature before heating.**
- **Specific heating times will vary** depending on portion size, temperature of food prior to heating, oven type and accuracy of temperature. Please keep these considerations in mind when heating.

MENU ITEMS

Quiche

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

Schmaltzy Potatoes

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

Grilled Asparagus

Sauté over high heat in a nonstick pan stirring constantly for 1 – 2 minutes.

Honey-Roasted Carrots

Cover and heat in a 375°F oven for 10 – 15 minutes.

Rice Pilaf with Spinach, Raisins & Feta

Cover and warm in a 350°F oven for 12 – 15 minutes. A microwave will also work nicely here.

Shepherd's Pie

Bring pie to room temperature. Preheat oven to 350°F. Cover with foil and heat for 25 – 30 minutes. Uncover and cook for an additional 5 minutes.

Braised Chicken with Spring Vegetables

Bring to room temperature. Cover and heat 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

Bring ham to room temperature. Preheat oven to 350°F. Place ham in a small roasting pan. Pour approximately 1/2 cup chicken stock over ham then pour glaze over ham. Cover with foil and heat for 20 – 25 minutes (for a two pound portion). Adjust heating time according to size of portion. Uncover and cook for an additional 5 minutes until nicely caramelized. Allow to stand 5 minutes before slicing.