

# market hall **FOODS**

5655 College Avenue, Oakland (510) 250-6005

## Christmas Menu 2024 — 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

#### Winter Vegetable Bisque with Saffron

Warm gently in a covered saucepan.

#### Chicken Pot Pie or Mushroom Harvest Pot Pie

Pre-heat oven to 350°F. Remove pie from fridge and let sit at room temperature for 45 minutes. Cook pie on baking sheet for 25–30 minutes for small pot pies, 45–60 minutes for large. Insert knife into middle to ensure filling is heated through. Do not heat in microwave.

#### Duck Confit

Remove from packaging and place the fat and legs, skin side down, in an ovenproof pan, like cast iron. Heat in a 350°F oven for 10–12 minutes, turn over and cook for 5–8 minutes more until the skin is crispy and meat is falling off the bone.

#### Cassoulet

Cover and heat in a 350°F oven for 20–30 minutes or until warmed through.

#### Fra' Mani Sweet Apple Ham

Remove ham from plastic, pat dry and place in baking dish. Heat in a 350°F oven for 20–30 minutes for 2 lb portion, and 35–45 minutes for 4 lb portion. Allow to stand for 5 minutes. Serve with maple and crystallized ginger sauce.

#### Grilled Salmon

Serve at room temperature or warm. To warm, wrap in foil and heat in a 375°F oven for 10–12 minutes.

### **Butternut Squash & Spinach Cannelloni**

Cover and heat in a 350°F oven for 15–25 minutes until warmed through.

### **Caramelized Root Vegetables**

If desired, sprinkle with stock before warming. Cover with foil and heat in a 350°F oven for 20–25 minutes.

### **Buttery Mashed Potatoes**

Cover and heat in a 350°F oven for 20–30 minutes or until warmed through.

### **Winter Greens Gratin**

Cover and heat in a 350°F oven for 15–25 minutes until warmed through. For crispy top remove cover and heat an extra 5 minutes.

### **Wild Mushroom Rice Pilaf**

Warm for 10–12 minutes in a 350°F oven. Adjust heating time according to the size of the portion. May be microwaved on high for 2–3 minutes.

### **Baked pasta dishes (Lasagnes, Mac & Cheese)**

Bring to room temperature. Remove lid and heat in a 350° oven for 25-60 minutes, depending on size, or until warmed through. Allow to stand for 10 minutes before cutting.

### **Roasted Brussels Sprouts**

Cover and heat in a 350°F oven for 15–20 minutes, or sauté quickly in a nonstick pan.

### **Christmas Stuffing**

Sprinkle with stock, if desired, before warming. Cover and heat in a 400°F oven for 15 – 25 minutes. Uncover and heat 10–15 minutes more. **Microwave heating not recommended.**

### **Apple Mincemeat Pie**

Remove from the refrigerator and let sit at room temperature for 20 minutes. Then, cover with foil and heat in a 325°F oven for 15–20 minutes.

### **Classic Pumpkin Pie**

Remove from the refrigerator and let sit at room temperature for 20 minutes.