

market hall **FOODS**

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

Christmas Menu 2021 – 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

STARTERS

Winter Vegetable Bisque with Saffron

Warm gently in a covered saucepan.

Chicken Pot Pie or Mushroom Harvest Pot Pie

Heat in a 350° oven 25–30 minutes for small pot pies, 45–50 minutes for large. Please bring to room temperature before heating. **Do not heat in microwave.**

Brandade

Bring to room temperature. Heat on a sheet pan in a 350° oven for 5–10 minutes.

MAIN COURSES

Braised Duck Leg with Mushrooms

Cover and heat in a 350° 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° oven for 20–30 minutes for 2lb portion, and 35–45 minutes for 4lb 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° oven for 10–12 minutes.

Butternut Squash & Spinach Cannelloni

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

SIDES & FIXINGS

Caramelized Root Vegetables

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

Mashed Potatoes

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

Winter Greens Gratin

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

Roasted Brussels Sprouts

Cover and heat in a 350° 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° oven for 15–25 minutes. Uncover and heat 10–15 minutes more. **Microwave heating not recommended**

CROWD PLEASERS

Lasagne & Baked Pasta

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

DESSERT

Apple Crumble Pie

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

Classic Pumpkin Pie

To warm, remove from the refrigerator and let sit at room temperature for 20 minutes. Then, cover with foil and heat in a 325° oven for 10–15 minutes.