

# 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.