

market hall **FOODS**

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

New Year's Eve 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

NIBBLES & STARTERS

Empanadillas, Phyllo Triangles and Cigars.

Do not defrost. Place frozen items in a single layer on a cookie sheet. Bake in a 400° oven for 10–15 minutes or until golden brown. Allow to cool slightly before serving.

Brandade

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

Crab Cakes

Heat on a sheet pan in a 350° oven for 6–8 minutes.

Salt Cod Fritters

Heat on a sheet pan in a 400° oven for 5–10 minutes.

Spiced Chicken Meatballs in Green Chile Sauce

Bring to room temperature. Heat in a 350° oven for 10–15 minutes.

DINNER IS SERVED

Paella with Chicken, Chorizo & Shrimp

Serve at room temperature or warm. To warm, cover and heat in a 350° oven for 10–12 minutes.

Beef Bourguignon

Bring to room temperature. Cover and heat in a 350° oven for 15–25 minutes.

SIDES THAT SHINE

Truffled Potato & Mushroom Gratin

Cover and heat in a 350° oven for 20–25 minutes.

Honey Glazed Brussels Sprouts

Cover and heat in a 350° oven for 15–20 minutes.

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.

FIRST DAY BRUNCH

Cheese Blintzes

Gently sauté with butter in a non-stick pan until golden brown on both sides. Allow to rest for a few minutes before eating.

Quiche

Bring to room temperature. Heat in a 350° oven for 12–15 minutes or until warmed through.