

# market hall **FOODS**

5655 College Avenue, Oakland (510) 250-6005

## New Year's 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.

#### 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.

#### Empanadillas, Phyllo Triangles

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

#### Crab Cakes

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

#### Chicken Wings

Heat on a sheet pan in a 375°F oven for 5–10 minutes.

#### Paella with Chicken, Chorizo & Shrimp

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

#### Beef Bourguignon

Bring to room temperature. Cover and heat in a 350°F oven for 15–25 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 Baby Potatoes**

Cover and heat in a 350°F oven for 15 minutes. Uncover, increase heat to 400°F, and continue cooking for 5-10 minutes.

### **Honey-Glazed Brussels Sprouts**

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

### **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°F oven for 12–15 minutes or until warmed through.