

SGC HEATING & SERVING INSTRUCTIONS

SOUPS & SALADS:

BIBB SALAD: Tear the lettuce into bite sized pieces & arrange on a serving platter or plates. Dice the avocado. Toss the zucchini, avocado, sunflower seeds, dill & dressing together. Salt & pepper to taste and serve over Bibb lettuce.

SOUTHWESTERN CAESAR: Toss ingredients together until coated with dressing. Salt & pepper to taste.

PANZANELLA SALAD: Toss ingredients together until coated with dressing. Salt & pepper to taste. Let stand for 10 minutes before serving, to allow the bread to absorb the dressing.

TOMATO & MOZZARELLA SALAD: Ready to serve.

GAZPACHO: Serve chilled.

APPETIZERS & SNACKS:

GAUFRETTES: Heating optional. Heat uncovered in a 250° oven for 20-30 minutes to crisp or hold in oven at 200° to warm.

DIP TRIO: Serve dips cold with pita crisps.

LEMON BASIL SHRIMP: Serve with caper tartar sauce.

CHIPOTLE CRAB SALAD: Dice & mash avocado. Top the avocado with cold crab salad & serve with tortilla rounds.

ENTRÉES:

HERB GRILLED HANGER STEAK WITH BALSAMIC DEMI-GLACE: Roast uncovered in a 350° oven until internal temp is between 120-125° for medium-rare. Let rest for 10 minutes, then slice against the grain. Gently reheat balsamic demi-glace & serve over steak.

HERB GRILLED CHICKEN WITH LEMON THYME DEMI-GLACE: Cook chicken uncovered in a preheated 350° oven until a thermometer reads 160°. Gently reheat lemon-thyme demi-glace & serve with chicken.

MARYLAND FRIED CHICKEN BREAST: Heat chicken uncovered in a 350° oven for 30 minutes or until thermometer reads 160°.

PEPPER CRUSTED AHI TUNA: Ready to serve with lemon & wasabi aioli.

CITRUS MARINATED SALMON WITH CUCUMBER CITRUS SALSA: Heat covered in a 350° oven for 10-15 minute or until the internal temperature reaches 145°. Serve with cucumber citrus salsa.

CURRIED CHICKPEA CAKE WITH CUCUMBER RAITA: Heat uncovered in a 350° oven for 10 minutes or until heated through. Serve with cold cucumber raita.

FAMILY STYLE:

MEDITERRANEAN BUNDLE: *Beef & chicken skewers* - Skewers are already cooked through. Reheat, covered, in a 325° oven for 10-15 minutes. *Basmati salad* - ready to serve. *Bibb salad* - Tear lettuce into bite size pieces and arrange on serving platter or plates. Dice the avocado. Toss the zucchini, avocado, sunflower seeds, dill & dressing together. Salt & pepper to taste and serve over Bibb lettuce. *Eggplant relish & Tzatziki* - serve cold with pita crisps.

SUMMER BBQ BUNDLE: *Pulled pork* - Toss the pork with barbecue sauce if desired. Heat in a 325° oven for 20 minutes. Serve with rolls. *Potato salad* - ready to serve. *Summer beans* - transfer vegetables to an oven proof container. Heat covered in a 350° oven for 10-12 minutes, or until warm. *Caesar salad* - Toss all ingredients in large bowl. Salt & pepper to taste. *Gaufrettes* - see optional heating instructions above. *Peach & cherry tart* - ready to serve.

SIDES:

CORN PUDDING: Heat uncovered in a 325° for 40-45 minutes. Let stand 10 minutes before serving.

OLD FASHIONED POTATO SALAD: Ready to serve.

CITRUS BASMATI SALAD: Ready to serve.

SUMMER CORN & BARLEY SALAD: Ready to serve.

SUMMER BEANS: Transfer to oven proof container. Heat covered in a 350° oven for 10-12 minutes. Top with gremolata.

GRILLED VEGETABLES: Transfer to oven proof container. Heat covered in a 350° oven for 10-12 minutes. Salt & pepper to taste.

BREADS:

HONEY CORN MUFFINS: Place in a 300° oven for 15 minutes or until warm.

FOCACCIA: Heating optional. Place in a 300° oven for 10 minutes or until warm. Slice to serve.

DESSERTS:

PEACH & CHERRY TART: Ready to serve.

NANAIMO BARS: Ready to serve.

DAFFODIL CAKES: Ready to serve.

CHOCOLATE CHIP COOKIES: Preheat oven to 350°. Line sheet pan with parchment paper or non-stick spray. Slice each roll of dough into 5 pieces & place on baking sheet two inches apart. Bake for 12-14 minutes.