



***ALL ITEMS TO BE REWARMED IN A PREHEATED 375 F OVEN**

REHEATING INSTRUCTIONS

CHICKEN, BEEF

CHICKEN

HOUSE FAVOURITE 40 cloves of garlic, thyme served with Salsa Verde

OVEN: Place chicken in the oven covered for 15-20 MINS or until hot

Salsa Verde: Keep refrigerated until ready to use. Remove from the fridge when chicken goes into the oven. Spoon desired amount over reheated chicken.

PORTUGUESE Piri Piri marinade, served with pickled hot peppers

OVEN: Place chicken in the oven covered for 15-20 MINS or until hot

Pickled Hot Peppers: Keep refrigerated until ready to use. Remove from the fridge when chicken goes into the oven. Enjoy as an accompaniment to chicken

JAMAICAN JERK Served with pineapple rum chutney

OVEN: Place chicken in the oven covered for 15-20 MINS or until hot

Pineapple Rum Chutney: Keep refrigerated until ready to use. Remove from the fridge when chicken goes into the oven. Spoon desired amount over reheated chicken.

KOREAN BBQ Gochujang glaze, served with daikon and carrot pickles

OVEN: Place chicken in the oven covered for 15-20 MINS or until hot

Daikon and Carrot Pickles: Keep refrigerated until ready to use. Remove from the fridge when chicken goes into the oven. Enjoy as an accompaniment to chicken.

BEEF

BEEF BOURGUIGNON Braised beef in a red wine jus, sherry, pickled onions, mushrooms, bacon

OVEN: Covered for 15-20 Mins or until hot

CHEF CIO'S MEATLOAF Individual homemade meatloaf with sticky brown sugar & ketchup glaze

OVEN: Covered for 12-15 MINS or until hot

BEEF POT PIE Braised beef, potatoes, onions, peas in a rich brown gravy topped with a flaky puff crust

OVEN: Uncovered for 15-20 MINS or until hot



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REHEATING INSTRUCTIONS

FISH, KIDS, VEGETARIAN, PASTA

FISH

SALMON WELLINGTON Atlantic salmon, creamed spinach, baked in flaky puff pastry, served with a dill caper aioli

OVEN: Uncover and place salmon wellington in the oven for 15-18 MINS or until hot

Dill Caper Aioli: Keep refrigerated until ready to use. Spoon desired amount over reheated salmon wellington.

FISH CAKES Whitefish, potato, smoked paprika, leek, crumbed and fried, served with celeriac remoulade

OVEN: Uncover and place fish cake in preheated oven for 10-15 MINS or until hot and crispy

Celeriac Remoulade: Keep refrigerated until ready to use. Spoon desired amount over reheated fish cake.

KIDS FAVOURITES

CHICKEN FINGERS

OVEN: 6-8 Minutes uncovered or until hot and crispy. Serve with ketchup.

CREAMY MAC N CHEESE

OVEN: Covered for 12-14 MINS or until hot

MINI CHEESEBURGER

OVEN: Covered for 6-8 MINS or until warm

CHICKEN SOUP WITH STAR SHAPED NOODLES

STOVE TOP: Transfer soup to a soup pot and bring to a simmer on medium high heat., Add star shaped noodles, stir occasionally until hot

VEGETARIAN

ROOT VEGETABLE POT PIE Parsnips, potatoes, sunchokes, peas in a rich vegetable velouté

OVEN: Uncovered for 15-20 MINS or until hot

CHANA MASALA Slow braised chickpea curry, roasted cauliflower, fresh coriander, served with steamed basmati rice

OVEN: Covered for 10-15 MINS or until hot

EGGPLANT INVOLTINI Spinach and feta stuffing, slow cooked tomato sauce, mozzarella

OVEN: Covered for 10-15 MINS or until hot

PASTA

TRUFFLE MAC N CHEESE Dischi volanti pasta, truffle mornay sauce, pangrattato

OVEN: Covered for 12-15 MINS or until hot

Pangrattato: Generously sprinkle over mac n cheese once reheated and ready to serve.

WILD MUSHROOM AGNOLOTTI Bechamel, roasted mushrooms, wilted spinach, sage

OVEN: Covered for 12-15 MINS or until hot.





REHEATING INSTRUCTIONS

SIDE DISHES

EXTRA BUTTERY YUKON MASH POTATOES

OVEN: Covered for 12-15 Mins or until hot

TRUFFLE MAC N CHEESE

OVEN: Covered for 10-15 MINS or until hot

Pangrattato: Generously sprinkle over mac n cheese once reheated and ready to serve.

ROASTED MINI POTATOES

OVEN: Uncovered 15-20 mins covered or until hot

SPICE RUBBED HEIRLOOM CARROTS

OVEN: 10-15 mins covered or until hot.

Citrus Sour Cream: Keep refrigerated until ready to use. Lightly drizzle over warm carrots.

MONTREAL STEAK SPICED CAULIFLOWER

OVEN: 8-10 mins covered or until hot.

Horseradish Aioli: Keep refrigerated until ready to use. Lightly drizzle over warm cauliflower.

SHITAKI & RAPINI FRIED RICE

OVEN: 15-20 Mins Covered or until hot

ROASTED RAS EL HANOUT SQUASH

Oven: 10-15 Mins covered or until hot

Maple Tahini Sauce: Remove from fridge when squash is placed in the oven. Stir and lightly drizzle over warm squash.





REHEATING INSTRUCTIONS

SOUP

FRENCH ONION

This soup is traditionally broiled in oven-safe bowls. If you don't have oven-safe bowls for this recipe, feel free to just top your hot soup with the jumbo crouton and shredded cheese sprinkled on top. Alternatively, you can bake up cheesy toasts in your oven, and then add them to top your soup.

Preheat oven to low broil. Bring French onion soup stock to a simmer in soup pot on stovetop (medium, high setting). Once simmering, Stir and portion into oven safe bowls ensuring everyone gets a nice portion of onions!

Broil. Place your oven-safe bowls on a thick baking sheet. Top with the jumbo crouton and your desired amount of cheese. Place the baking sheet on an oven rack about 6 inches from the heat and broil for 2-4 minutes until the cheese is melted and bubbly, keeping a close eye on the cheese so that it does not burn. Handle carefully when serving as the oven safe bowls will be extremely hot! Enjoy.

CHICKEN & CORN CHOWDER

STOVE TOP: Transfer chowder to a soup pot, bring to a simmer on medium high heat, stirring occasionally until hot, approximately 10-15 mins.

CURRIED SQUASH & GINGER

STOVE TOP: Transfer broth to a soup pot and bring to a simmer on medium high heat, stirring occasionally until hot, approximately 10-15 mins. Garnish your hot soup with desired amount of pumpkin seeds.

Please note: All reheating times are approximate and may vary based on your oven. Adjust as necessary to your preferences.