

Following are the recommended heating procedures for the Chef's menu items

GF Deep Fried White Cheddar Mac N Cheese w Chef's Buttermilk Ranch Dip

Six oven or air fryer ready nuggets of happiness: 350 degrees for 8-10 minutes. They're hot all the way through when they "sweat", which is a shiny surface caused by hot oil rising to the surface.

Pretzel Knots and Beer Cheese

Warm beer cheese in microwave safe container. Suggest microwaving the pretzels for about 30 seconds for individual pretzels and 45 seconds to 1 minute for all four.

Nashville Hot Chicken

Reheat in convection oven or airy fryer at 350 degrees for 8-10 minutes, warm sauce on stove or in microwave (do not put plastic soufflé cup in microwave!), add to hot chicken and enjoy! I highly recommend air fryer over oven!

Turkey Breast

Roast at 350 degrees for 30-40 minutes, let rest for 10 minutes, slice and serve

Chicken Marsala

Heat with lid on at 375 degrees for 12-15 minutes

Ala Carte Chicken Breast

Slice and serve cold or heat uncovered at 375 degrees for 8-10 minutes

Beef Tenderloin

Slice and serve cold or heat uncovered at 350 degrees for 15 minutes OR cut in half and sear for two nice filet steaks

Beef Wellington

Brush with egg wash, bake uncovered until internal temperature is 10-15 degrees below desired finished temp. Remove from oven and let rest for at least 10 minutes. Let rest for at least 10 minutes before slicing

Sweet Potato Wedges

Heat with lid off at 375 degrees for 10-15 minutes until hot

Green Beans

Heat with lid off at 375 degrees for 10-15 minutes until hot

Mac N Cheese Casserole

Heat with lid on at 375 degrees for 12 minutes, uncover and heat for an additional 10-12 minutes until top is crisp and contents bubbly

Pastas

Boil either pierogis or pappardelle for 4 minutes. Thoroughly drain pierogis and sear in butter, bacon fat, or olive oil

Twice Baked Potato

Bake uncovered at 350 for 25-35 minutes, until hot all the way through