

## LUNCH

- **Beef Au Jus Sliders, Horseradish Creme Fraiche, Caramelized Onion Jus, Brioche Slider Buns, Oregano, Salt and Vinegar Chips**
  - Preheat oven to 425 degrees
  - Reheat beef in caramelized onion jus uncovered for 12-15 minutes
  - Enjoy with bun untoasted and creme fraiche chilled
- **Spring Green Goddess Salad, 7-minute Egg, Shaved Purple Radish, Cucumber, Rainbow Carrots, Asparagus, Sunflower Seeds, Snap Peas, Grilled Chicken**
  - Best enjoyed chilled
- **Zuppa Toscana, Potatoes, Pork Sausage, Kale, Coconut Milk, Onion, Garlic, Nutmeg**
  - Best reheated in microwave or on stove in small-medium saucepot using medium heat and stirring frequently to avoid burning →bring to simmer and enjoy
- **Blueberry and Pistachio Spring Salad, Lemon Grilled Chicken or Halloumi, Pickled Red Onions, Radishes, Herb Vinaigrette, Feta Cheese, Mixed Greens**
  - Best enjoyed chilled

## DINNER

- **Spring Pea Pot Pie, Carrots, Leeks, Red Potatoes, Garlic, Celery, Turnips, Dill, Puff Pastry Topper**
  - Preheat oven to 400 degrees
  - Reheat stew in oven uncovered for 12 minutes
  - Place puff pastry lid on top of stew and reheat for an additional 8-12 minutes until stew is bubbling and puff pastry lid is golden brown
- **Lemongrass Skirt Steak Skewers, Pickled Vegetable Salad, Candied Peanuts, Steamed Rice, Garlic Broccoli, Ginger-Lime Sauce**
  - Preheat oven to 425 degrees
  - Reheat steak skewers uncovered for 12-15 minutes until hot
  - Cover rice and broccoli with foil and reheat for 12-15 minutes until rice steamed and broccoli hot
  - Enjoy with remaining ingredients chilled
- **Orange Chicken, Pineapple, Peppers, Peas, Ginger, Steamed Rice**
  - Preheat oven to 425 degrees
  - Cover all ingredients with foil and reheat for 12-15 minutes until hot
- **Steak Diane Pasta, Roasted Mushrooms, Shallot, Whole Wheat House Pappardelle Noodles, Dijon, Shaved Ribeye**
  - Preheat oven to 400 degrees
  - Add ¼ cup of water to pappardelle
  - Cover with foil and reheat for 15-20 minutes until pappardelle is bubbling and easy to stir
- **Chicken Milanese & Caesar, Romaine & Radicchio Salad, Green Beans, Shaved Parm, Baby Potatoes, Creamy Caesar Dressing**
  - Preheat oven to 450 degrees
  - Reheat chicken in oven uncovered for 8-10 minutes until crispy and heated through

- Enjoy with remaining ingredients chilled
- **Mediterranean Salmon Bowl, Herbed Tahini Labneh, Ginger Beets, Steamed Quinoa Tabbouleh**
  - Preheat oven to 425 degrees
  - Reheat salmon for 8-12 minutes until skin is crispy and salmon heated through
  - Enjoy with remaining ingredients chilled
- **Classic Swedish Meatballs, Beef and Pork, Creamy Dill Sauce, Pommes Puree, Lingonberry Jam, Peas**
  - Preheat oven to 400 degrees
  - Reheat meatballs uncovered for 12-15 minutes until hot
  - Cover peas and pommes with foil and reheat for 15 minutes until heated through
  - Enjoy with jam chilled
- **Romesco Grilled Chicken, Red Pepper Sauce, Asparagus, Wild Rice Pilaf**
  - Preheat oven to 425 degrees
  - Reheat chicken and asparagus uncovered for 8-10 minutes
  - Cover rice with foil and reheat for 8-12 minutes
- **Ponzu Salmon, Pineapple Salsa, Creamy Citrus Cabbage Slaw, Rice**
  - Preheat oven to 425 degrees
  - Reheat salmon uncovered for 8-12 minutes until hot
  - Cover rice with foil and reheat for 8-12 minutes until steamed through
  - Enjoy with remaining ingredients chilled

## **BREAKFAST/SNACKS**

- **Cheesy Red Pepper Frittata**
  - Preheat oven to 450 degrees
  - Reheat frittata for 8-10 minutes until hot