

HAPPY Valentines DAY

Re-Heating Instructions for Valentine's Day Dinner

Just follow these simple reheating instructions and we guarantee your dinner will be a success. Please keep in mind that all ovens and microwaves cook differently. Refer to your manual for cooking instructions. Federal food regulations recommend using a meat thermometer. Food temperature should be 165 degrees.

SIDES: Place in microwave safe dish, cover with plastic and reheat for approximately 3 minutes or until hot. In oven, on a baking sheet for 5-6 minutes

ENTREES: Pre-heat conventional oven to 350 degrees

Filet Mignon - Temperatures - rare 120 degrees, medium 130 degrees, well done 140 degrees

Prime Rib - Temperatures - rare 120 degrees, medium 130 degrees, well done 140 degrees

Crab Cakes - reheat until golden brown approximately 8 minutes

Seafood & Chicken - reheat for 6-8 minutes.

Mushroom Wellington - reheat for 6-8 minutes

We want to thank you for trusting Santoni's for your special dinner!



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SIDES: Place in microwave safe dish, cover with plastic and reheat for approximately 3 minutes or until hot.

ENTREES: Pre-heat conventional oven to 350 degrees

Filet Mignon - Temperatures - rare 120 degrees, medium 130 degrees, well done 140 degrees

Prime Rib - Temperatures - rare 120 degrees, medium 130 degrees, well done 140 degrees

Crab Cakes - reheat until golden brown approximately 8 minutes

Fish & Chicken - reheat for 4 minutes.

Stuffed Portabella Mushroom - reheat for 6 minutes

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