

INSTRUCTIONS

APPETIZERS

1. Salad - Simply toss all ingredients in a bowl with a bit of the dressing. Plate and serve.
2. Caesar - Simply toss all ingredients in a bowl with a bit of the dressing. Plate and serve.
3. Romaine - Simply toss all ingredients in a bowl with a bit of the dressing. Plate and serve.
4. Arugula - Simply toss all ingredients in a bowl with a bit of the dressing. Plate and serve.
5. Portobello - Simply toss all ingredients in a bowl with a bit of the dressing. Plate and serve.
6. Shrimp - Simply arrange shrimp, lemon and cocktail sauce on a plate and serve.
7. Lobster Bisque - Simply reheat in the microwave or a small saucepot and serve.
8. Potato Leek w. White Truffle Oil and Croutons -

Simply reheat in the microwave or a small saucepot and serve garnished with croutons.

9. Ravioli - Simply reheat in the microwave and plate with sauce on bottom, spinach in middle and ravioli around.

PLEASE NOTE!!! CONTAINER WITH SAUCE IS NOT MICROWAVEABLE

MAIN COURSE

10. Chicken - Simply reheat in the microwave, plate and serve.

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11. Pork Tenderloin - Simply reheat in the microwave, plate and serve.

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12. Shrimp - Simply reheat in the microwave, plate and serve.

PLEASE NOTE!!! CONTAINER WITH SAUCE IS NOT MICROWAVEABLE

13. Lobster - Simply reheat in the microwave, plate and serve.

PLEASE NOTE!!! CONTAINER WITH SAUCE IS NOT MICROWAVEABLE

14. Filet Mignon - Simply reheat in the microwave and serve.

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15. Lamb - Simply reheat in the microwave, plate and serve.

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16. Manicotti - Simply reheat in the microwave, plate and serve.

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DESSERT

All Desserts - Simply plate and serve

Brownie may be warmed if desired!!!

NOTE: All of the reheating is based on using a microwave. A conventional oven set at 375 degrees may be used as well. Please remember to remove all of the components from the plastic container and place in an oven safe container to reheat using this method. All of the items that should be served crispy will do much better in a conventional oven.

Remember, fine dining takes time. This is a typical 2 hour restaurant meal. Please enjoy the meal slowly, taking the time to appreciate what both you and I have done. Try to plate the meal as a Chef would. Be neat and careful, giving respect to the food, the China and yourselves. But most of all have fun with a loved one. You deserve it!!!

Thank you for choosing P R I M E Fine Catering for your special evening.

Bon Appétit!!!

Happy Valentine's Day

Henry, Marc and Gio