



italian table & bar

OBO' VALENTINE'S DINNER 2018 HEATING INSTRUCTIONS

General Instructions

BEFORE HEATING

- Let all items sit at room temperature for 30 minutes.

HEATING

- All items are fully cooked, come in their own foil roasting pans, and just need to be reheated.

THERMOMETER

- We recommend a Taylor digital probe-cooking thermometer.

HEATING TIMES

- Heating times are an estimate only, as all ovens vary greatly, please use a thermometer.

DO NOT

- Do not put any plastic lids in the oven.
- Do not heat foil containers in the microwave.

DINNER MENU

TRUFFLED MUSHROOM MANICOTTI:

Preheat oven to 350°F. Remove lid from foil pan. Place foil roasting pan in oven. Heat uncovered until internal temperature reaches 160°F. This could take 20-30 minutes depending on your oven.

ROASTED ASPARAGUS:

Preheat oven to 350°F. Remove lid and cover with foil, heat until internal temperature reaches 160°F. This could take 15-25 minutes depending on your oven. After 10 minutes of heating, stir and recover.

FOCACCIA:

Once everything has been pulled out of the oven, pop the Focaccia into the oven for 3-5 minutes, until warm.

APPETIZERS

CAPRESE SKEWERS, CHARCUTERIE & ROASTED SHRIMP:

Serve at room temperature.

DESSERTS

TORTE, CHEESECAKE & BUDINO:

Store in the refrigerator and take out when ready to serve.



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