



2025 VALENTINE'S MENU HEATING INSTRUCTIONS

PLEASE SEE SEPARATE TABS FOR BUTTERBALL FULLY COOKED TURKEY, SPECIALTY BEEF, SPECIALTY PORK, PASTA AND BRUNCH INSTRUCTIONS.

GENERAL HEATING INFORMATION

All heat and serve menu items are packaged in oven-safe containers. For optimum quality, we recommend re-heating most items in a conventional oven. There are some side dishes however, that are best suited for microwave warming to retain more moisture in the side dish. All items are perishable and require refrigeration until ready to heat.

Microwave Safe Gold Foil Containers:

All heat-and-serve menu items packaged in the gold foil containers are safe to microwave when you follow six easy steps:

1. Take lid or aluminum foil wrap off the container before heating.
2. Make sure the food almost fills the container (minimum 75% full).
3. Cover the container with microwave safe plastic wrap or wax paper.
4. Place foil container on a microwave plate or glass dish.
5. Position the container in the middle of the microwave at least one inch from sidewalls. To prevent sparking, make sure the container is not touching any metallic surface.
6. Heat the food to desired temperature.

Pre-Heat Oven Prior to Heating: Conventional Oven: 350 degrees (Convection Oven: 325 degrees). Follow heating guidelines on the reverse side.

Actual cooking times may vary due to oven temperature variations and the amount of food being re-heated at one time. Depending on these variances, an additional **5 to 15 minutes** may be needed to ensure all items are heated through. **To ensure even heating, rotate pans halfway through the cooking time.**

WE VALUE YOUR COMMENTS!

Please let us know if our customer service and prepared foods met your expectations.

Visit [Dierbergs.com/menu-feedback](https://dierbergs.com/menu-feedback) or call (314)-916-1811 to complete our brief survey.

Heating Instructions

Preheat Oven to 350° F (Convection Oven 325° F), unless specified below
Remove entrées and sides from refrigerator 15-30 minutes prior to baking.

Note: Actual cooking times may vary due to oven temperature variations and the amount of food being re-heated at one time. Depending on these variances, an additional 5 to 10 minutes may be needed to ensure all items are heated through. To ensure even heating, rotate dishes halfway through the cooking time from the top shelf to the bottom shelf and rotate dishes that are near the oven walls.

ENTRÉES

Marry Me Chicken

- Remove lid and cover pan with foil.
- Bake covered 15-20 minutes.
- Remove foil and bake 5 minutes or until heated through (min. temp. 145°).

Lobster Tails, Shrimp Scampi, Seafood Crab Stuffed Shrimp

- Remove lid, butter container and garnish.
- Bake uncovered in 400° oven for 10-15 minutes or until the meat is firm and opaque (internal temperature 145°).
- For the pasta (with Scampi): Remove lid and microwave at 50% power for 3-4 minutes.
- Serve with melted Scampi Butter.

Bob's Smoked Salmon

- Remove lid and glaze cup.
- Bake uncovered for 10-12 minutes or until internal temperature reaches 145°.
- Brush with glaze as desired.
- Warm Brown Sugar glaze in microwave at 50% power until warm and brush on salmon as desired.

Bacon Wrapped Chicken Breast

- Bake uncovered in 425° for 20-25 minutes or until bacon is crisp and internal temperature reaches 165°.

Classic Prime Rib

- Remove Prime Rib from refrigerator 20-30 minutes prior to reheating.
- Remove wrap, foil and sauce cups.
- Cover with foil and bake for 30 minutes.
- Uncover and continue baking to desired doneness. Let rest with foil tent 10-15 minutes (temp will rise approx. 5 degrees).
- Temperature Guide: 120° - 130° Rare, 130° - 140° Medium Rare, 140° - 150° Medium, 150° - 160° Medium Well, 165° Well Done
- Warm Sherry Wine sauce in microwave on 50% power prior to serving. Serve Horseradish sauce at room temperature.

New York Strip

- Over med-high heat, add small amount of oil in skillet.
- Sear both sides of steak, return to foil pan and roast in preheated 375° oven for 10-15 minutes or until desired internal temperature.
- Temperature Guide: 120° - 130° Rare, 130° - 140° Medium Rare, 140° - 150° Medium, 150° - 160° Medium Well, 165° Well Done
- Warm Red Wine Bordelaise sauce in microwave at 50% power prior to serving. Serve Horseradish sauce at room temperature.

Lobster Beurre Blanc

- Remove lid from packaging.
- Pour one of the cups of cold Beurre Blanc sauce over each lobster tail until meat is covered. Top with parmesan breading.
- Bake at 375° F for 12 -15 minutes, or until lobster reaches 145° F and the crust is golden brown.
- Microwave sauce on 50% power until warm. Pour sauce over each lobster tail after they are fully cooked.

Crab Stuffed Lobster Tail

- Remove foil and bake at 375° F for 12 -15 minutes, or until lobster is 145° F and crab topping is 165° F.
- Microwave sauce on 50% power until warm. Pour sauce over each lobster tail after they are fully cooked.



2025 VALENTINE'S MENU

HEATING INSTRUCTIONS **CONT.**

SIDE DISHES

Fresh Seasoned Green Beans, Steakhouse Creamed Spinach, Fresh Vegetable Medley

- Remove lid and cover with plastic wrap.
- Microwave on 50% power for 2 minutes, stir, heat an additional 2-3 minutes or until heated through.
- To heat in oven, uncover and heat for 15-20 minutes or until heated through.

Smoked Gouda Potato Gratin, Twice Baked Potatoes, Gourmet White Mac & Cheese Parmesan Asiago Encrusted Risotto Balls

- Remove lid and cover with foil.
- Bake covered for 12-15 minutes.
- Uncover and bake 5 minutes or until heated through (min. temp. 145°).

Bake-At-Home Bread

- Uncover and place on baking sheet or directly on oven rack for crispier crust.
- Bake 7-9 minutes or until desired crispiness.