



Christmas Menu

Everyone at Gourmet To Go wishes you a very Merry Christmas and wants to thank you for bringing us to your table

Reheating Instructions

Bring all items to room temperature before reheating

Whole Tenderloin

Place uncovered in a 350°F oven for approximately 10-12 minutes, or until hot in center, or desired doneness.

Bordelaise Sauce

Place in a small pot and gently heat on low until warm, stirring occasionally, about 5-8 minutes.

Green Beans with Cherry Tomatoes

Heat in a 350°F oven, loosely covered with foil. Cook 8 to 10 minutes or until heated through.

Brussel Sprouts

Toss with Bacon Jam. Heat in a 350°F oven, loosely covered with foil. Stir half way through. Cook 8 to 10 minutes, or until heated through.

Potatoes au Gratin

Heat in 350°F oven loosely covered with foil. For 1 serving, cook 15 minutes. For 2 or more servings, cook 20-25 minutes.

Lobster Bisque

Place in a small pot and gently heat on low until warm, stirring often, about 5-8 minutes. **Do Not Bring to a Boil.**