market hall FOODS

5655 College Avenue, Oakland • (510) 250-6005

Christmas Menu 2026 — Heating Instructions

COOK'S NOTES

- **Most items on our menu are ready to eat at room temperature.** You may also enjoy them heated up, following the oven/stovetop heating instructions for each dish.
- **Most items reheat very well in the microwave.** Be sure to stir food halfway through heating.
- **Bring food to room temperature before heating.**
- **Specific heating times will vary** depending on portion size, temperature of food prior to heating, oven type and accuracy of temperature. Please keep these considerations in mind when heating.

MENU ITEMS

Fra' Mani Sweet Apple Ham
Remove ham from plastic, pat dry and place in a baking dish. Bring ham to room temperature. Preheat oven to 350°F. Place ham in a small roasting pan. Pour approximately 1/2 cup chicken stock over ham then pour glaze over ham. Cover with foil and heat for 20 – 30 minutes (for a two pound portion). Adjust heating time according to size of portion. Uncover and cook for an additional 5 minutes until nicely caramelized. Allow to stand 5 minutes before slicing.

Chicken Pot Pie / Wild Mushroom Pot Pie
Pre-heat oven to 350 °F. Remove pie from fridge and let sit at room temperature for 45 minutes. Cook pie on baking sheet for 25 – 30 minutes for small pot pies, 45 – 60 minutes for large. Insert knife into middle to ensure filling is heated through. Microwave heating is not recommended.

Baked Pasta Dishes (Lasagnes / Mac & Cheese)
Remove lid and heat in a 350 °F oven for 30 – 60 minutes, depending on size, or until warmed through. Allow to stand for 10 minutes before cutting.

Cassoulet
Cover and heat in a 350 °F oven for 20 – 30 minutes or until warmed through.

Buttery Mashed Potatoes
Cover and heat in a 350 °F oven for 20 – 30 minutes or until warmed through.
May be microwaved on high for 3 – 4 minutes, stirring halfway through.

Rustic Bread Stuffing
Sprinkle with stock, if desired, before warming. Cover and heat in a 400 °F oven for 15 – 25 minutes. Uncover and heat 10 – 15 minutes more. Microwave heating is not recommended.

Winter Greens & Butternut Squash Gratin
Cover and heat in a 350° oven for 20 – 30 minutes. Allow to stand for 10 minutes before serving.

Balsamic-Roasted Pearl Onions
Pre-heat oven to 400 °F. Heat for 10 – 15 minutes for 1/2 lb, and 15 – 20 minutes for 1 lb.

Roasted Brussels Sprouts
Cover and heat in a 350 °F oven for 15 – 20 minutes, or sauté quickly in a nonstick pan.

Wild Mushroom Rice Pilaf
Warm covered for 10 – 12 minutes in a 350 °F oven. Heat in microwave on high for 2 – 3 minutes. Adjust heating time according to the size of the portion.

Honey-Roasted Carrots
Heat in a 350 °F oven, covered, for 10 – 12 minutes. For the microwave, heat on high for 2 – 3 minutes.

Grilled Salmon
Best enjoyed at room temperature. To heat, wrap in foil and warm in a 375 °F oven for 8 – 12 minutes.

Butternut Squash & Saffron Bisque
Warm gently in a covered saucepan for about 5 minutes.

Classic Gravy

Warm in a covered saucepan over low heat, stirring frequently for about 5 – 10 minutes.

Frozen Appetizers

Empanadillas : Do not defrost. Preheat oven to 400 °F. Bake frozen in a single layer on a cookie sheet for 10 – 15 minutes.
Pigs in a blanket : Do not defrost. Preheat oven to 400 °F. Bake frozen in a single layer on a cookie sheet for 20 – 25 minutes.
Spanakopita / Spinach & Feta Triangles : Do not defrost. Preheat oven to 375 °F. Bake frozen in a single layer on a cookie sheet for 8 – 12 minutes.

Duck Confit
Remove duck from packaging and place the legs and any fat from the bag, skin side down in a non-stick pan. Heat in a 350 °F oven for 10 – 12 minutes. Turn over and continue to cook for 5 – 8 minutes until the skin is crispy and the meat is falling off the bone.

Spatchcocked Chicken
Preheat oven to 375 °F. Remove from fridge and let sit 30 minutes. Remove from packaging and place skin side up on a sheet pan. Roast for 40 minutes. Rotate pan, baste, cook for another 30 – 35 minutes. or until the internal temperature of the thigh reaches 180 °F. Allow to rest for 10 minutes. before slicing.

Classic Pumpkin Pie
Remove from the refrigerator and let sit at room temperature for 20 minutes.

Apple Crumble Pie
Remove from the refrigerator and let sit at room temperature for 30 minutes. To warm, cover with foil and heat in a 325 °F oven for 10 – 15 minutes