

# *Labor Day*

## *Cooking Directions*

*Truffled Mushroom Risotto Phyllo Flowers, Spinach in Phyllo Pastry Triangles, Asparagus Asiago Strudels, Caramelized Onion & Goat Cheese Tarts, Spring Rolls*  
*Transfer pastries to a lightly greased cookie sheet and bake in a preheated 350 degree oven for about 13-15 minutes or until golden brown. Serve immediately.*

*Cocktail Franks in Puff Pastry & Miniature Quiches*  
*Transfer pastries to a cookie sheet and bake in a preheated 350 degree oven for about 20-22 minutes or until hot. Serve immediately.*

*Barbecue Chicken Wings*  
*Transfer to a cookie sheet and bake in a preheated 350 degree oven for 10-12 minutes or until hot.*

*Southwestern Bean Dip*  
*Bake at 425 degrees for 10-12 minutes or until hot.*

*Kobe Beef Hot Dogs*  
*Hot dogs are fully cooked. Put on grill for a few minutes, until hot.*

*Chicken Parma*  
*Preheat oven to 400 degrees. Remove from package. Place on sheet pan and heat for 20 minutes or until hot.*

*Maryland Crab & Corn Cakes*  
*Heat uncovered for approximately 15 minutes.*

*Desserts*  
*Our cakes are best if left to stand at room temperature for at least three hours. Fruit tarts and whipped cream cakes should be kept refrigerated.*

*Fruit Pies*  
*Fruit pies should always be served at room temperature or slightly warmed (served with ice cream!) and of course cream and custard pies must be kept cold until serving. Avoid heating any pastry item in the microwave.*