



Deluxe 1717 & ONIL CHIBÁS EVENTS

Happy Thanksgiving!

Thursday, November 23, 2023

Dinner Menu and REHEATING INSTRUCTIONS

Your Oven should be set to 350°- 375°.

The aluminum containers are **NOT** microwave safe. If using a microwave, please transfer to a microwave safe dish.

I would encourage using the conventional oven over the microwave oven more for this menu.

All items to be heated in the oven should be removed from the refrigerator and allowed to come to temperature for 20 minutes.

Most microwaved items take from 30 seconds to 3 minutes on high, but please check periodically while reheating.

Items to be enjoyed at Room Temperature should be taken out of the fridge about 15 minutes prior to serving.

FIRST

Sweet & Smoky Roasted Cashews, Almonds & Candied Pecans

*Smoked Paprika * Chipotle Salt*

Just enjoy as is or lightly reheat for 3-5 minutes and serve warm.

Marinated Jumbo Shrimp

*Toasted Fennel & Coriander * Red Onion * Citrus Zest * White Balsamic Vinegar*

Allow shrimp to sit out for 15-20 minutes to allow olive oil in the marinade to come to temperature and return to a more "oil" consistency .

Corn & Bacon Hushpuppies

Red Pepper Jam

Reheat hush puppies on a sheet pan in the oven for 3-5 minutes. Serve with jam on the side or with a dot on each hush puppy

(OVER)

1717 East Washington Street

Pasadena, CA 91104

(626)-818-3963

chibasevents.com

DINNER MENU

Herb Roasted Turkey Breast

*Dry Brine * Traditional Turkey Gravy*

Leave herbs in the aluminum pan and add about ¼ cup water or stock and a little butter on the breast if desired. Cover and reheat for 15-20 minutes covered and 5 minutes uncovered. Slice the turkey on a cutting board and if it's still not warm enough return to the pan for additional heating.

Cured & Smoked Leg & Thigh

*Mustard * Brown Sugar Rub*

Reheat turkey with herbs in the aluminum pan and add about ¼ cup water or stock and a little butter on the leg & thigh if desired. Reheat for 15-20 minutes and an additional 5 minutes uncovered. Remove meat to a serving platter. The meat can be carved off of bone if desired or serve the leg and thigh whole.

Red Wine Braised Beef Short Rib

*Mirepoix * Fresh Bay * Rosemary * Thyme*

Remove herbs from the container and reserve. Pour the sauce over the sliced short rib, and reheat in the oven for 15-20 minutes covered and uncovered for 3-5 minutes longer. Arrange short-rib onto a warmed platter and spoon sauce over and garnish with herbs. You can also hold short ribs in a 200 degree oven for 1 hour or more.

Grilled Swordfish with Persimmon & Green Olive Tapenade

Fresh Basil

The fish is NOT fully cooked. Reheat in the oven for 8-10 minutes or until desired temperature. In the microwave it will take 2-3 minutes. Room temperature sauce should be enjoyed with the fish

Wild Rice & Spinach Stuffed Acorn Squash with Mushroom Gravy

*Sage & Thyme * Chestnuts * Dried Cranberries*

Remove the gravy and extra wild rice stuffing from the aluminum pan. Top the squash with the extra wild rice if desired or heat separately and serve on the side. Warm stuffed squash covered with foil for 15-20 minutes or until very hot in the center. Uncover and heat 5 minutes more. Reheat gravy with a little water added, in a saucepan over medium heat until bubbly on edges or in the microwave for 1-2 minutes.

SIDES

All sides can be heated in the oven for 15-20 minutes uncovered or microwaved for 1-3 minutes. See additional instructions for each dish below. Please use your good judgment for reheating.

Brown Sugar Roasted Sweet Potatoes

*Cream * Orange * Herbs * Warm Spices*

Mashed Potatoes & Leeks

*Milk & Cream * Butter * White Pepper*

Please reheat covered for most of the reheating.

Brioche Stuffing with Apples & Roasted Parsnips

*Celery & Onions * Sage * Rosemary * Plugra Butter*

Make sure the stuffing gets a nice crusty top.

Cool Green Beans with Ajika Dressing

Toasted Almonds

Ajika and almonds are in a separate bag. Toss beans and Ajika dressing in a bowl. Squeeze a little lemon if you'd like. Transfer to a serving bowl and top with toasted almonds. You can toss the beans in the Ajika several hours ahead of serving so the flavors marry longer.

Kenyan Style Collard Greens with Smoked Turkey

*Onions * Tomato * Lemon * Serrano Chile*

Brussels Sprouts with Pork Belly & Pearl Onions

Sherry Gastrique

If desired, you can saute in a hot pan with a little oil letting the Brussels caramelize a little.

Maduros & Tostones

Fried Sweet Plantains & Twice Fried Green Plantains

Reheat in the oven for 2-3 minutes.

Cranberry Sauce with Pineapple

*Vanilla Bean * Cinnamon * Fresh Bay*

Turkey Gravy (GF)

*Plugra Butter * Fresh Herbs*

Add a little water and reheat over medium heat until bubbly. You can also microwave for 1-2 minutes bubbly.

Dinner Rolls

Reheat in the oven for 2-3 minutes.

DESSERT

French Pear & Apple Pie

Crumb Topping

Store at room temperature uncovered. Reheat for 5-7 minutes and serve with vanilla ice cream.

Classic Pumpkin Pie

Serve and store at room temperature and serve with vanilla ice cream.

Down Home Sweet Potato & Bourbon Pie

Serve and store at room temperature and serve with vanilla ice cream.

Traditional Pecan Pie

Serve and store at room temperature and serve with vanilla ice cream.

Chocolate Croissant Bread Pudding

Mocha Creme Anglaise

Store in the refrigerator. Reheat for 5-7 minutes and serve with the creme Anglaise poured over.

R&D Thanksgiving Big-Cookie Box

*2 Big Chocolate Chip * 2 Big Ginger & Date * 4 Cinnamon Blondies*

Luvvie's Delights Original

*Oatmeal * Chocolate Chips * Walnuts*

(also available nut-free & Gluten Free)

Luvvie's Delights Oatmeal Raisin Cookies

Malibu Rum Soaked Raisins

Cousin Fred's Shortbread

Kerrygold Irish Butter

Luvvie's Delights Ginger Molasses Cookies

*Brown Sugar * Autumn Spices*

Luvvie's Delights Double Ginger Sticky Toffee Pudding

Bourbon Toffee Sauce

Reheat in the oven for 7-9 minutes. Reheat the sauce in the microwave for 30 seconds and pour over the pudding. Vanilla ice cream would be a great accompaniment.

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