

Thank you for ordering from Charlotte City Club's Take and Bake menu!

We appreciate your support and hope you enjoy a little taste of the City Club in your own home. Below, you'll find directions for both cooking and plating each dish. Please note: cooking times may vary slightly depending on oven manufacturer, so keep an eye on your items as they cook.

Tag us on social media @charlottcityclub so we can see your beautifully plated meals.

Bon Appetit!

Lasagna

Cooking Instructions

1. Preheat oven to 350 degree Fahrenheit.
2. Place lasagna in oven safe dish and wrap with foil.
3. Cook for approximately 20-25 minutes, check lasagna to ensure that it is not burning and drying out through cook time.
4. Using an oven safe towel or glove remove from oven when desired temperature is achieved.
5. Heat extra sauce in small pot until simmers.

Plating Instructions

- Using a large round plate spoon the extra sauce provided onto center of the plate. Using a spatula remove lasagna from dish and place in center of plate atop of sauce.
- Optional, Drizzle extra virgin olive oil and parmesan over lasagna. Enjoy!

Crab Cakes with Celeriac and Apple Salad Remoulade Vinaigrette

Cooking Instructions

1. Preheat oven to 350 degrees Fahrenheit.
2. Heat medium sized oven safe sauté pan over medium heat with 2 tbsp of vegetable or olive oil.
3. Once pan is hot carefully place crab cakes in pan and sear on one side until golden brown.
4. Flip Crab cake and cook for 1 minute then place entire pan in oven for 5-8 minutes. If you do not have an oven safe sauté pan you can transfer onto a cookie sheet to finish in the oven.
5. Using a side towel or oven glove remove pan from oven and place on stove.

Plating Your Dish

- This dish works very well on any shape of plate you may have at home. We recommend that you use a small to medium sized plate so that your food doesn't get "lost" on the plate.
- First, take your celeriac salad and place it down on the plate in a small bunch making sure to give the salad some height. Using a spatula rest your two crab cakes, you can place directly next to the salad or lean against. Spoon remoulade out and either place it directly on crab cake or dot around plate. Enjoy!

Braised Short Ribs with Loaded Potato and Petite Salad

Cooking Instructions

1. Preheat oven to 350 degrees Fahrenheit
2. Place short rib with braising jus in an oven safe dish and wrap with foil
3. Baked potato and short ribs can both be placed in oven at the same time, cook for 25-30 minutes.
4. Using oven safe towel or glove remove from oven and check both items to ensure they are heated to your preference.

Plating Instructions

- On a Large round or Square plate, place whole or cut short rib on plate, add sauce to your preference.
- Remove potato from foil cutting in half and placing on the plate. Add all desired toppings.
- Place petite salad on side plate adding dressing as desired. Enjoy!

Market Fish

Cooking Instructions

1. Preheat oven to 350 degrees Fahrenheit
2. Place fish, vegetables and starch in an oven safe dish.
3. Cook for approximately 15-20 minutes.

Plating Instruction

- Using a large round or square plate, place starch down in the middle of the plate, followed by vegetable. Using a spatula gently remove fish and place on top of starch and vegetable. Drizzle with sauce. Enjoy!

Roasted Chicken Roti

Cooking Instructions

1. Preheat oven to 425 degrees Fahrenheit.
2. Brush chicken with 2tablespoons of vegetable oil and place in a oven safe roasting pan.
3. Cook Until skin becomes golden brown, turn down oven to 350 and cook for an additional 10 minutes. The chicken will come fully cooked, you are simply browning skin and reheating.
4. Place Marble potato in an oven safe baking dish and cover with aluminum foil, place on bottom oven rack under chicken.
5. The chicken and potato can be placed in oven at the same time.
6. On the stove over low heat, gently heat sauce in a sauce pot, taking care to remove from heat once sauce comes to a simmer.

Plating Instructions

- This dish can either be plated or served family style.
- For plating, A large round or square plate would be best. Place half of your marble potato in the center of plate, Cut whole chicken in half and gently place halfway on top of the potato. Garnish with the tomato salad on top of the chicken letting some salad fall to the sides. Drizzle sauce on top of and around chicken. You may also carve chicken and plate the same way. Enjoy!