



2024 Holiday Heating Instructions

All catering items from Main Courses and Sides are in oven-ready trays. Heating is for conventional ovens only. If you choose to reheat in a microwave, please remove the product from packaging and place in your own microwave-safe dish.

Main Courses

Filet Mignon

Oven-Ready Filet Mignon (Uncooked)

Let sit for 30 minutes at room temperature. Arrange on roasting pan and place in a 450°F oven for about 45 minutes, or until thickest part reaches an internal temperature of 130-135°F for a medium-rare finish. For a rare finish, 120-125°F and for a medium finish, 140-145°F. Transfer filet to cutting board. Loosely tent with aluminum foil and let stand for 10-15 minutes before slicing.

Filet Mignon Steaks

Let sit for 30 minutes at room temperature. Place in a 400°F oven for 5-10 minutes for a rare finish, or until internal temperature reaches 130°F. For a medium finish, heat for 10-15 minutes or until internal temperature reaches 140°F. Serve with warm bordelaise sauce or horseradish sauce.

Ham

Whole Spiral Cut Ham

Cover with aluminum foil and place in a 350°F oven for 90 minutes, or until internal temperature reaches 165°F. Raise oven temperature to 425°F, uncover, and place back in oven for an additional 15 minutes, basting occasionally.

Half Spiral Cut Ham

Cover with aluminum foil and place in a 350°F oven for 40 minutes, or until internal temperature is 165°F. Raise oven temp to 425°F, uncover, and place back in oven for an additional 15 minutes, basting occasionally.

Sliced Ham

Cover with aluminum foil and place in a 350°F oven for 20-25 minutes or until internal temperature reaches 165°F.

Rib Roast

Oven-Ready Rib Roast (Uncooked)

Let the rib roast sit at room temperature for 1-2 hours, then roast at 500°F for 25 minutes. Reduce heat to 325°F and cook for 1.5 hours or until internal temperature reaches 135-140°F for medium doneness. Rest under foil for 15 minutes before slicing.

Turkey

Oven-Ready Turkey (Uncooked)

Preheat oven to 350°F. For added flavor, soften 4 oz. of Stew Leonard's butter. Carefully lift the breast skin and smear butter underneath. Place any excess near the legs. Cook on the bottom rack for 4-5 hours or until a thermometer inserted into thigh joint reaches 165°F. Start turkey uncovered and when it begins to brown, tent with aluminum foil. Stew's Chef's Tip: Place a piece of parchment paper under the foil on the turkey's breast to keep the skin from sticking to the foil.

Roasted Whole Turkey

Preheat oven to 325°F. Add 1/4 inch of chicken or turkey broth or water to pan. Cover the pan and turkey tightly with aluminum foil. Stew's Chef's Tip: Place a piece of parchment paper under the foil on the turkey's breast to keep the skin from sticking to the foil. Reheat in oven for 2.5-3 hours or until a thermometer that is inserted into the thigh joint reaches 165°F. Remove from the oven and let it rest for at least 20 minutes before carving.

Roasted Sliced Turkey Breast

Cover with aluminum foil and place into a 350°F oven for 45 minutes, or until the internal temperature reaches 165°F. Allow meat to rest 10 minutes.

Poultry

Roasted Chicken

Preheat your oven to 375°F. Place the chicken quarters in an oven-safe dish and add a small amount of chicken broth or water to keep them moist. Cover with foil and

heat for 20-25 minutes, or until internal temperature reaches 165°F. For crispier skin, uncover for the last 5 minutes of reheating.

Seafood

Lobster Tails

Place in a 400°F oven for 8 minutes or until internal temperature reaches 140°F. Stir fresh herbs into warmed butter and drizzle on top of tails before serving.

Italian Favorites

Lasagnas and Ziti

Preheat the oven to 350°F. Cover with aluminum foil and bake for 45 minutes. Remove foil and cook for another 10 minutes for a golden-brown finish.

Chicken, Meatball and Sausage Dishes

Preheat the oven to 350°F and bake covered for 45 minutes. For cheese-topped dishes, remove cover after 40 minutes to allow cheese to brown.

Appetizers

Baked Brie en Croûte

Preheat oven to 400°F. Place on a lined baking sheet. Heat for 25-30 minutes. Allow to set for 3-5 minutes before serving.

Chicken Wingette Platter

Preheat oven to 375°F. Place into oven-safe dish and cover with foil. Bake 20-25 minutes.

Boneless Chicken Wing Platter

Preheat oven to 375°F. Place into oven-safe dish and cover with foil. Bake 20-25 minutes.

Quesadilla Combo Platter

Preheat oven to 375°F. Place quesadillas on a lined baking pan. Heat uncovered for 10-12 minutes.

Coconut Shrimp

Preheat your oven to 375°F. Arrange the shrimp in a single layer on a baking sheet lined with parchment paper or foil. Heat for 8-10 minutes, flipping halfway through, until they are crispy and warmed through. For extra crispiness, use a wire rack on the baking sheet.

Sides

Cover tray with aluminum foil and place in a 350°F oven, stirring halfway through.

Asparagus with Roasted Garlic · Broccoli Rabe & Roasted Garlic · Brussels Sprouts with Bacon · Green Bean Almondine · Oven Roasted Winter Vegetables

Family Size	Dinner For 8	Party Size	Dinner For 4
15-20 mins	15-20 mins	25-30 mins	12-16 mins

Idaho Mashed Potatoes · Homestyle Macaroni & Cheese · Sweet Potato Mousse · Mashed Purple Sweet Potatoes · Oven Roasted Red Potatoes

Family Size	Dinner For 8	Party Size	Dinner For 4
30-45 mins	30-45 mins	45 mins	20-25 mins

Sauces & Gravies

Place in a saucepan on medium heat and stir frequently until warm or place in microwave-safe dish for 45-60 seconds, stirring halfway through. Add 1 minute intervals until warm.

Breads

Snowball Rolls

Place in a 370°F oven for 5-7 minutes.

Cheddar Cheese Biscuits

Place in a 370°F oven for 5-7 minutes.

Desserts

Apple Pie

Cover pie crust edges with aluminum foil and place in a 350°F oven for 15-20 minutes.



Scan QR code or visit
StewLeonardsCatering.com
for more heating instructions.