



Thanksgiving 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

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 Turkey Breast

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

Ham

Whole Spiral Cut Ham

Cover with aluminum foil and place in a 350°F oven for 90 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.

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 the internal temperature reaches 165°F.

Surf and Turf

Lobster Tails

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

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, reheat for 10-15 minutes or until internal temperature reaches 140°F. Serve with warm bordelaise sauce or horseradish sauce.

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 Croute

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.

Sides

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

Brussels Sprouts with Bacon • Green Bean Almondine • Tri-Colored Carrots • 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 and Cheese • Roasted Sweet Potato Medley • Sweet Potato Mousse • Traditional Country Style Stuffing

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.

Rolls

Place in a 350°F oven for 10-15 minutes.

Desserts

Pumpkin Pie

Cover pie crust edges with aluminum foil and place in a 350°F oven for 10-15 minutes.

Apple Pie

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

Pecan Pie

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



Scan the QR code or visit Stewleonardscatering.com for more heating instructions.

*Happy
Thanksgiving
-The Leonard
Family*