

# Stew Leonard's

## 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.

### Meat

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#### Filet Mignon

##### Oven-Ready Filet Mignon (Uncooked)

Preheat oven to 425°F. Allow the tenderloin to sit at room temperature for 20 minutes. Roast for 10 minutes, then flip. Continue to roast for 10- 20 minutes to reach your desired temperature.

- Rare: 120–125°F (cool red center)
- Medium Rare: 130–135°F (warm red center)
- Medium: 140–145°F (warm pink center)
- Medium Well: 150–155°F (slightly pink center)
- Well Done: 160°F+ (no pink, fully cooked)

##### Roasted Whole Filet Mignon

Preheat oven to 250°F. Remove the filet from the refrigerator and allow it to come to room temperature. To maintain a medium rare center, roast uncovered for 20-30 minutes, removing the roast when the internal temperature reaches 110-115°F.

##### Filet Mignon Steaks

Warm in a 250°F preheated oven for 8–12 minutes. To keep the steaks medium rare without overcooking, remove once internal temperature is 110–115°F.

##### Sliced Filet Mignon

Preheat oven to 225–250°F. Remove the filet from the refrigerator and allow it to come to room temperature. Loosely cover with foil, and warm for 10–15 minutes, just enough to take the chill off while keeping the slices medium rare.

##### Oven-Ready Rib Roast (Uncooked)

Roast in a preheated 450°F oven for 20 minutes, then reduce to 325°F and cook 15–20 minutes per pound. Remove the rib roast at 125°F for medium rare, 135°F for medium, or 145°F for medium-well, then rest 20–30 minutes before slicing.

##### Beef Brisket

Warm in a preheated 325°F oven for 15–20 minutes, covered with foil and a bit of its cooking liquid, until heated through and tender.

### Ham

#### Whole Spiral Cut Ham

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

### Lamb

To keep slices medium rare, covered loosely with foil, and warm in a preheated 250–275°F oven for 10–15 minutes until just heated through.

### 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 the turkey tightly with aluminum foil. Reheat in oven for 2.5-3 hours or until a thermometer inserted into the thigh joint reaches 165°F. Remove from the oven and let it rest for

at least 20 minutes before carving. **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 Turkey Breast

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

### Sliced Turkey Breast

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

## Seafood

### Grilled Salmon

Warm in a 275°F preheated oven for 10–12 minutes, covered loosely with foil, until just heated through or until the salmon reaches a 125–130°F internal temperature.

### Lobster Tails

Warm in a 275°F preheated oven for 10–12 minutes, covered loosely with foil, until just heated through to 125–130°F internal temperature.

## Poultry

### Roasted Rotisserie Chicken

Warm in a preheated 350°F oven for 20–25 minutes, covered loosely with foil, until the internal temperature reaches 165°F and the meat is hot throughout.

## 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. Cover with aluminum foil and bake 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.

## Sides

Remove the lid and cover tray with aluminum foil. Place in a preheated 350°F oven, stirring halfway through.

**Asparagus • Broccoli Rabe • 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 • Sweet Potato Mousse • Traditional Country Style Stuffing • 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.

*Happy Holidays!*