



Heating Instructions

Thank You, from the Bottom of our Hearts. Please enjoy your handcrafted meal prepared by our chefs just for you!

*Important note: All catering items listed below 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 container and heat until hot.

Dinner for 4 and 8 Entrees:

Surf & Turf:

Filets: 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 and fresh horseradish sauce.

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

Grilled Atlantic Salmon:

Place Salmon in a 350°F oven for 12-15 minutes, or until internal temperature reaches 145°F. Stir fresh dill into warmed lemon butter sauce and drizzle on top of fish before serving.

Turkey:

Whole 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 Turkey (Fully Cooked), Preheat the 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 on the turkey's breast to avoid tearing the skin off when serving. Reheat a medium turkey for 1.5-2 hours

Spiral Ham:

Dinner for 4 Tray, 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.

Spiral Ham ½, Preheat the oven to 350°F. Bake half hams covered for 40 minutes, until the internal temperature is 165°F. Raise oven temp to 425°F, uncover, and baste with glaze for an additional 15 minutes.

Leg of Lamb:

Preheat oven to 325°F. Pull the lamb from the refrigerator and let rest at room temperature while the oven preheats. Wrap the lamb slices in aluminum foil and place in the oven for 15 minutes for rare temperature. Increase the cooking time to 20 minutes for medium. Leave the lamb covered with the foil for about 5-10 minutes after removing from the oven to let rest before serving.

Beef Brisket:

Preheat oven to 325°F. Pull the brisket from the refrigerator and let rest at room temperature while the oven preheats. Wrap the brisket slices in aluminum foil and place in the oven for 20 minutes. Ladle with warm braising liquid before serving.

Filet Mignon:

Dinner for 4, 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 and fresh horseradish sauce.

***See Oven Ready Proteins for Whole Filet Mignon and Rib Roast Directions*

Sides and Fully Cooked Entrees:

Family Size Vegetables:

Cover with aluminum foil and place in a 350°F oven for 15-20 minutes, stirring halfway through.

Family Size Starches:

Cover with aluminum foil and place in a 350°F oven for 30-45 minutes, stirring halfway through.

Party Size Vegetables:

Cover with aluminum foil and place in a 350°F oven for 25-30 minutes, stirring halfway through.

Party Size Starches, Lasagnas, Zitis:

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 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.

Sauces and Gravies:

Place in a saucepan on medium heat and stir frequently until warm or microwave for 45-60 seconds stirring halfway through.

Oven Ready Proteins:

Oven Ready Turkey:

**Note all turkeys come rubbed with seasoning and filled with Stew's Signature aromatics. Start turkey uncovered and when it begins to brown, tent with aluminum foil.*

Tip: Parchment paper under the foil keeps the skin from sticking to the foil.

Stew's Chef's Tip: 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.

Medium Preheat oven to 350°F and cook on bottom rack for 3 -4 hours or until a thermometer inserted into thigh joint reaches 165°F.

Large Preheat oven to 350°F and cook on the bottom rack for 4 -5 hours or until a thermometer inserted into thigh joint reaches 165°F

Oven Ready Filet Mignon:

Let the filet stand for about 20 minutes at room temperature after removing from the refrigerator. Preheat the oven to 425°F and roast the filet for ten minutes and flip. Roast for an additional 10 to 20 minutes or until a meat thermometer inserted into the thickest portion registers 135°F (medium-rare). Let your juicy, fork-tender filet rest covered with aluminum foil for at least 10 minutes before slicing.

Oven Ready Rib Roast:

Let sit out for 60 minutes. Preheat oven to 500°F, remove plastic from roast. Place in oven and roast for 25 minutes. Reduce heat to 325°F and continue to roast 1 ½ hours for medium (when thermometer registers 135-140°F) or until desired doneness.

Transfer roast to cutting board. Loosely tent with foil and let stand 15 minutes before slicing.

Spiral-Cut Hams:

Half Ham Preheat the oven to 350°F. Bake 40 minutes until the internal temperature is 165°F. Raise oven temp to 425°F, uncover, and baste with glaze for an additional 15 minutes.

Whole Ham Preheat the oven to 350°F. Bake, covered, for 90 minutes until the internal temperature is 165°F. Raise oven temp to 425°F, uncover, and baste with glaze for an additional 15 minutes.

Stew's Naked Fully Roasted Turkey:

Preheat the 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 on the turkey's breast to avoid tearing the skin off when serving. Reheat a medium turkey for 1.5-2 hours and a large turkey for 2.5 -3 hours or until a thermometer that is inserted into the thigh joint reaches 165°. Remove from the oven and let it rest for at least 20 minutes before carving.

**Ovens and microwaves may vary. Please check the middle of each dish to make sure it is hot before serving.*

All items are freshly prepared and may be stored in a refrigerator for up to 5 days.