

Thanksgiving Catering Top Ten Questions

1) Q: How long should I cook my turkey?

A: The rule of thumb is to cook your turkey 15 minutes per lb to the internal temperature of 165° when checked with a meat thermometer. The thermometer should be inserted into the inside of the thigh without touching the bone.

2) Q: How many pounds of turkey do I need to feed my family?

A: Here at Stew we recommend 1 ½-2 pounds per person
(A 20lb bird will feed 10-12 people with some leftovers)

3)Q: When should I buy my Thanksgiving Turkey?

A: The Sunday or Monday before the holiday. Place fresh turkey in a roasting pan and store in your refrigerator, on the bottom shelf in the back. A fresh Turkey will keep 5-7 days in your refrigerator. A frozen turkey will take at least three days to defrost properly in your refrigerator.

4) Q: What Kind of Wine should I serve with our Thanksgiving Meal?

A: Nouveau Beaujolais, Pinot Noir or Chardonnay

5)Q: How much time in advance do I need to order my Holiday Meal/food?

A: Most orders can be prepared with as little as 24 hours. During the holidays ordering a week before is a good idea.

6) Q: How much gravy do I need for my turkey?

A: For a medium turkey one quart, for a large two quarts.

7) Q: Can I stuff my turkey?

A: From a food safety stand point we at Stew's don't recommend it.

8)Q: My family prefers the white meat should I buy a second turkey?

A: Stew's Naked Turkey has 20% more Breast Meat.

Our buffets always have Sliced Turkey. You can also order trays of sliced turkey, as well as many of the popular side dishes at catering to make your holiday easier.

9)Q: How many side dishes should I serve?

A: 3-5 depending on how many people and what kinds of appetites they have.

Children and seniors have smaller appetites. Football players have big appetites.

10)Q: What are "Aromatics?"

A: Aromatics are what we use at Stew's to help infuse the meat to increase its juiciness and add flavor.

Our Aromatics consist of:

Oranges, Apples, Celery, Red Onion, Garlic, Marsala Wine, Bay Leaves, Salt and Pepper.