

Stew Leonard's®

Easter 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

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.

Lamb

Sliced Leg of Lamb

Let the Lamb sit out for 30 minutes before heating. Preheat oven to 300°F (150°C). Arrange slices in a single layer in a baking dish, add a splash of broth or water (2–3 tablespoons) to keep the lamb moist, cover tightly with foil to trap steam and prevent drying out, Heat for 10–15 minutes, or until warmed through. (Thicker slices may take a bit longer.), Optional: Uncover for the last 2–3 minutes for a lightly crisp edge.

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.

Turkey

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

Chicken Marsala, Piccata or Francaise

To reheat a tray of Chicken Marsala or Chicken Piccata, preheat your oven to 325°F and let the tray sit at room temperature for about 15–20 minutes before heating. Cover the tray tightly with foil to retain moisture, then place it in the oven for 20–30 minutes, or until the chicken is heated through and reaches an internal temperature of 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.

Sides

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

Grilled Asparagus • Brussel Sprouts with Maple Bacon • Roasted Spring Vegetables • Green Beans Almondine • Tri-Colored Carrots

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

Mashed Potatoes • Sweet Potato Mousse • Roasted Red Potatoes • Mini Potatoes Gratin • Four Cheese Macaroni & Cheese.

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.



Scan QR code or visit
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for more heating instructions.

