

Catering Heating Instructions

cook/reheat from a room temperature state

Appetizers –

REHEATING INSTRUCTIONS

Hot Crab Dip, 3 lb. Preheat oven to 325°F, cover and heat for 30-40 minutes, stir halfway through

Hot Artichoke and Spinach Dip, 3 lb. Preheat oven to 325°F, cover, heat for 30-40 minutes, stir halfway through.

Mini Crab Cakes- Preheat oven to 400°F, heat uncovered for approx. 6 minutes

Stuffed Mushrooms- Preheat Oven to 325°F, heat uncovered for 15 minutes

Lobster Mac & Cheese- Preheat Oven to 325°F, heat uncovered for 40 minutes

COOKING INSTRUCTIONS

Brie en Croute *Uncooked* - Preheat oven to 375°F, bake uncovered for 20-25 minutes or until golden brown, allow to sit for 15 minutes before serving.

Baby Lamb Chops *Uncooked* - Preheat oven to 400°F, bake uncovered for 25-30 minutes.

Filet of Beef *Uncooked* - Preheat oven to 500°F, bake uncovered for 30 minutes. Internal temperature should be 125°F for medium rare.

Entrees –

REHEATING INSTRUCTIONS

Chicken or Seafood - Preheat oven to 350°F, bake covered for 45 minutes.

Pasta, Sauce Separate – Heat sauce separately and mix thoroughly into room temperature pasta.

Pasta, Pre-made ½ trays (lasagna & ziti) – Preheat oven to 350°F, bake covered for 1 hour.

Eggplant Rollatini or Parmigiana – Preheat oven to 325°F, bake covered for 45 minutes, uncover for the last 10 minutes.

COOKING INSTRUCTIONS -

Boneless Leg of Lamb *Uncooked* - Preheat oven to 325°F, cook covered for approx. 2 hours.

Internal temperature should be 125°F for medium rare.

Crown Roast of Lamb *Uncooked* - Preheat oven to 375°F, cook covered for 1 hour.

Lobster Tails *Uncooked* - Preheat oven to 400°F, cook uncovered for 20 minutes.

Beef Wellington *Uncooked* - Preheat oven to 375°F, cook uncovered for 45-50 minutes. Internal temperature should be 125°F for medium rare, 135°F for medium.

Par-Cooked Filet Mignon - Preheat oven to 400°F, finish cooking uncovered for 20-22 minutes. Internal temperature should be 125°F for medium rare. Allow to rest for 10 minutes before slicing.

Stuffed Shrimp – Heat Lobster Sauce separately on stove top. Pour over shrimp. Then heat covered in 350°F oven for 15 minutes.

Turkeys - **add chicken broth or turkey gravy to the bottom of the provided roasting pan and cover before heating**

Whole Turkey

16-20 lbs. - Preheat oven to 325°F, and heat for an hour and a half

24-28 lbs. - Preheat oven to 325°F, and heat for 2 hours

Turkey Breast - Bone-in

10 lb. Breast on Bone- Preheat oven to 325°F, heat for 40 minutes

18 lb. Breast on Bone- Preheat oven to 325°F, heat for 1 ½ hours

Turkey Breast - Boneless

6.75 lb. Boneless Breast- Preheat oven to 325°F, heat covered for 35-40 minutes

10 lb. Boneless Breast- Preheat oven to 325°F, heat covered for 1 hour 15 minutes

Smoked Turkey Breast

12-14 lb. Smoked Turkey- Preheat oven to 325°F, heat 45-50 minutes

18-20 lb. Smoked Turkey- Preheat oven to 325°F, heat for 1 ½ hours

Smoked Virginia Hams - *Your Market Basket Ham is fully cooked and may be served cold. To serve hot, place in a shallow roasting pan with one of the following liquids in the bottom- ginger ale, white wine or cider (2 oz of liquid per pound) Baste Frequently.*

Boneless Ham - Preheat oven to 325°F, heat for 8 minutes per pound

Bone-In Ham - Preheat oven to 325°F, heat for 10 minutes per pound

***Raisin sauce is provided to use as either a glaze or on the side as gravy**

Sides -

Potatoes & Stuffing - Preheat oven to 325°F, cover and poke holes in foil, heat for 45 minutes to 1 hour, stirring mid-way through heating time.

Vegetables - **OVEN** Preheat oven to 325°F, cover and heat for 30-35 minutes

MICROWAVE Set on high for approx. 2-3 minutes, stir halfway through heating time

Breakfast -

Quiche - Preheat oven to 350°F, heat for 25 minutes or till heated through

Deep Dish French Toast - Preheat oven to 350°F, heat covered for 45 minutes – 1 hour