

COOKING INSTRUCTIONS

Raw Turkey

Cooking Instructions

- Preheat Oven at 350°F
- Season and oil
- Place in roasting pan, add water or turkey stock
- Cover with parchment paper and foil
- **Cook for 15-20 minutes per pound**
- Baste every 30 minutes
- Remove foil for the last 30 minutes
- Allow to rest for 20 minutes outside oven before carving

** Internal temperature on the thickest part of breast should read 165°F*

Raw Boneless Turkey Breast

Cooking Instructions

- Preheat Oven at 350°F
- Season and oil
- Place in roasting pan with a little water
- Cover with parchment paper and foil
- **Cook for 20-25 minutes per pound**
- Baste occasionally
- Remove foil for the last 30 minutes
- Allow to rest for 20 minutes outside oven before carving

** Internal temperature should read 165°F*

Raw Pork Crown Roast

Cooking Instructions

- Preheat Oven at 350°F
- Cook Covered for 10 minutes per pound

Raw Lamb Crown Roast

Cooking Instructions

- Preheat Oven at 350°F
- Cook Uncovered
 - Rare: 5-8 minutes per pound
 - Medium Rare: 10-12 minutes per pound
 - Medium: 15-20 minutes per pound

Raw Roast Beef / Filet Mignon

Cooking Instructions

- Preheat Oven at 350°F
- Cook Uncovered
 - Rare: 10-15 minutes per pound
 - Medium Rare: 15-20 minutes per pound
 - Medium: 20-25 minutes per pound



Times are estimates depending on size and quantity.
Cooking times may vary depending on your oven.
Always check as you are cooking.



HEATING INSTRUCTIONS

Appetizers

**Baked Clams, Crab Cakes,
Coconut Shrimp, Dumplings,
Spring Rolls, Pigs 'n Blanket,
Puff Pastry with Brie, Rice Balls**

- Preheat Oven to 350°F
- Heat Uncovered for 8-10 minutes

Lamb Bites

- Preheat Oven to 300°F
- Heat Covered 8-10 minutes

Fried Calamari, Baked Brie, Quiches

- Preheat Oven to 350°F
- Heat Uncovered 10-15 minutes

Soups & Gravy

Remove from plastic container and place
in a pot over medium heat stirring occasionally

Sides

**Assorted Vegetables, Asparagus,
Baby Carrots, Brussel Sprouts,
Creamed Spinach, String Beans**

- Preheat Oven to 300°F
- Heat Covered for 15-20 minutes

**Mashed Potatoes, Potatoes Au Gratin
Sweet Mashed Potatoes, Rice,
Stuffing** (uncover last 5 minutes),

- Preheat Oven to 300°F
- Heat Covered for 15-20 minutes

**Butternut Squash, Candied Yams,
Broccoli and Cauliflower Oreganata,
Carrot Souffle, Roasted Potatoes,
Eggplant Parmigiana,
Eggplant Rollatini**

- Preheat Oven to 300°F
- Heat Uncovered for 15-20 minutes

All Pasta Dishes

- Preheat Oven to 300°F
- Heat Covered for 10-15 minutes

Bread Pudding (uncover last 5 minutes)

- Preheat Oven to 300°F
- Heat Covered for 15-20 minutes

Entrees

**Pork Loin, Filet Mignon,
Rib Roast, Pork Crown Roast**

- Preheat Oven to 300°F
- Heat Covered for 15-20 minutes

Lamb Crown Roast

- Preheat Oven to 300°F
- Heat Covered for 10-15 minutes

Chicken, Veal, and Pork Dishes

- Preheat Oven to 350°F
- Heat Covered 20-25 minutes (dishes with sauce)
- Heat Covered 15-20 minutes (dishes without sauce)

Beef Dishes (with sauce)

- Preheat Oven to 300°F
- Heat Covered for 10-15 minutes

Beef Wellington

- Preheat Oven to 350°F
- Heat Uncovered, 30 minutes for Rare,
40 minutes for Medium, 45 minutes for Medium/Well

Seafood Dishes

- Preheat Oven to 300°F
- Heat Covered for 10-15 minutes

Heating Fully Cooked Whole Turkey

- Preheat Oven to 300°F
- Add water or turkey stock to the pan
- Heat for 10-12 minutes per pound
- Basting every 30 minutes
- Uncover for the last 10-15 minutes
- Allow to rest for 20 minutes outside oven before carving
- It is not necessary to serve very hot

Heating Fully Cooked Carved Turkey

- Follow steps above for 8-10 minutes per pound

Heating Boneless Turkey Breast

- Preheat Oven to 300°F
- Sprinkle with water. Cover with foil
- Heat for approx 8-10 minutes per pound
- Allow to rest for 20 minutes outside oven before carving

Heating Glazed Spiral Ham

- Preheat Oven to 300°F
- Heat Covered for 15-20 minutes
- Heat glaze in saucepan and pour over the hot ham
- Bring Oven Temperature to 375°F. Continue for
5 minutes Uncovered

Times are estimates depending on tray size and quantity.
Heating times may vary depending on your oven. Always check as you are heating.