

mcEwan catering

Heating Instructions from McEwan Catering

Please have all food brought to room temperature before reheating. These instructions are guidelines. We created these instructions based off our industrial ovens. Due to this, the cook time could be different depending on the oven you use. To ensure proper doneness, test protein with a meat thermometer.

Assorted breads & salads to be served at room temperature

Whole Grain-fed Roasted Turkey

Pre-heat oven to 350F and bake turkey for 1.5 to 2 hours covered/depending on turkey size. (increase re-heating time by 30 minutes for Medium and by 1 hour for large).

For more browning on turkey, uncover the turkey for the last 20-30 minutes of cooking. (If you desire more colour and crisp continue to cook and monitor frequently to ensure the turkey does not dry).

Let turkey rest for 30 minutes prior to carving.

Standard cooking time for a raw turkey is 325F at 20 minutes per lbs.

Please insert a cooking thermometer to test doneness. The internal temperature of the turkey should reach 172F in breasts, thighs and legs

6oz (per person) Beef Tenderloin

Pre-heat oven to 300F and bake for 15-20 minutes for a medium finish – flip beef every 5 minutes to ensure even heating.

For well done, heat an additional 15 minutes – Let beef rest 5 minutes before slicing.

Please insert a cooking thermometer to test doneness. Medium Rare = 135 F, Medium = 145 F,

Medium Well = 150F

7oz (per person) Maple whiskey Glazed Salmon (sent medium rare)

Pre-heat oven to 325F and bake for 15-20 minutes

Please insert a cooking thermometer to test doneness. Internal temperature should be 145F

Boneless Leg of Lamb

Pre-heat oven to 300F and bake lamb for 45 minutes to obtain a medium finish. Please insert a cooking thermometer to test doneness.

Internal Temperature should be 145F

For medium well, bake at 300F for 1.5 hours. Temperature should be 160F

For well done, bake at 300F for 2 hours. Temperature should be 170F

All gratin (potato/onion) sides:

Bake at 325F for 20-30 minutes

Side Accompaniments

The containers with the black bottoms are oven safe (bottom only). You must remove the plastic dome prior to putting in the oven (the plastic lid will melt in oven).

McEwan's Own jus/gravy/soup:

Bring to boil, and then simmer for 5-7 minutes

McEwan's own stuffing (on side):

Bake at 325F for 12-15 minutes

McEwan's Own cranberry sauce:

Serve at room temperature

All vegetable sides:

Bake at 325F for 12-20 minutes

Prime Rib Dinner

Bone-in Canadian prime rib roast

Pre-heat oven to 350°F

Reheat for 45 minutes and rest the meat for 20 minutes for Medium Rare

Additional 10 minutes for Medium

Additional 20 minutes for Medium Well

1.5 hour more at 300°F for Well Done

Horseradish and mustard beef jus:

Bring to boil and serve warm

Truffle mash potato

Microwave: remove lid and microwave for 6 minutes

Oven: remove lid and reheat at 350°F for 20 minutes

Ginger glazed heirloom carrots:

Microwave: remove lid and microwave for 4 minutes

Oven: remove lid and reheat at 350°F for 15 minutes

Garlic butter green beans

Microwave: remove lid and microwave 4 minutes

Oven: remove lid and reheat at 350°F for 12-15 minutes

Boneless Glazed Ham

Maple glazed bone-in ham

Pre-heat oven at 325°F and reheat for 40 minutes

Seared Brussel sprouts with bacon and onion:

Oven: remove lid and reheat at 350°F for 15 minutes

Microwave: remove lid and reheat for 5 minutes

Roasted balsamic beets:

Oven: remove lid and reheat at 350°F for 15 minutes

Microwave: remove lid and reheat for 5 minutes

Leek and red skin smashed potatoes:

Oven: remove lid and reheat at 350°F for 20 minutes

Microwave: remove lid and microwave for 6 minutes

Surf & Turf

Grilled PEI striploin (8oz) steak

Pre-heat oven at 350°F

Reheat for 5 minutes for Medium Rare

Additional 10 minutes for Medium

Additional 15 minutes for Medium Well

Additional 20 minutes for Well Done

Beef jus bring to boil

½ PEI lobster with butter sauce

Microwave: remove lid and microwave for 4-5minutes

Oven: cover with tin foil and heat at 350°F for 12-15 minutes

Garlic mash potato:

Microwave: remove lid and microwave for 6 minutes

Oven: pre-heat oven at 350°F. Remove lid and reheat for 20 minutes

French beans with leek and onion:

Microwave: remove lid and microwave for 4 minutes

Oven: pre-heat oven at 350°F. Remove lid and reheat for 12 minutes

Roasted heirloom carrots

Microwave: remove lid and microwave for 5 minutes

Oven: pre-heat oven at 350°F. Remove lid and reheat for 15 minutes

Seafood Feast

1 dozen PEI oysters (un-shucked) served with cucumber mignonette, lemon, hot sauce:

Shuck oysters. Serve the shucked oyster on ice

Stone Crab Claws (cracked / 2 claws per person) McEwan crab sauce and cocktail sauce:

Served as a chilled crab

Frutti Di Mare (mussels, shrimp, calamari, octopus, scallop) with mint, capers, tomato, Meyer lemon and fresh herbs

Serve chilled (season with additional salt or lemon as per personal taste)

Whole cracked PEI lobsters with vermouth compound butter (½ lobster per person)

Pre-heat oven at 350°F. Remove lid and reheat for 15 minutes

Leek & roasted garlic mash potato

Oven: remove lid and reheat at 350°F for 20 minutes

Microwave: remove lid and microwave for 6 minutes

Russian Sturgeon Caviar

All caviar must be stored between 2°Celsius to 0°Celsius

Must consume within 5 days from purchase day

Once seal is opened consumption should be immediately followed

Caviar tin should be served over ice to keep cool