

## **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.

For more browning on turkey, uncover the turkey for the last 20-30 minutes of cooking basting the bird with the natural drippings in its pan frequently.

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

### **Sliced Turkey Breast**

Pre-heat oven to 250F and bake turkey breast for 20 mins covered

### **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

## **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

## **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

### **All gratin (potato/onion) sides:**

Bake at 325F for 20-30 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

**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

**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