

REHEATING INSTRUCTIONS



Check internal temperature with a cooking thermometer inserted into the thickest part of the meat avoiding the bones for an accurate temperature.

Every oven is different, and reheating times may vary based on oven type and the accuracy of the oven's heat. The times below are suggestions. Allow 2 1/2 to 3 hours from start to finish. Each time an oven door is opened, valuable roasting time is lost.

Please remember to check for and remove all plastic wrap before cooking.

*Filet Mignon Roast**

1. Preheat oven to 325°F.
2. Loosely cover aluminum tray provided with foil and place whole filet mignon roast in oven to complete cooking.*
3. Test the thickest part of the roast using a meat thermometer until roast reaches desired internal temperature: Medium-Rare 135°F, Medium 145°F, or Medium-Well 150°F.
4. Allow roast to rest for ten minutes before carving.

*Roast is seasoned and seared on the outside, but uncooked. Please follow listing above to reach desired temperature.

*Prime Rib Roast**

1. Preheat oven to 325°F.
2. Loosely cover aluminum tray provided with foil and place prime rib roast in oven to complete cooking.*
3. Test the thickest part of the roast using a meat thermometer, being careful to avoid bones, until roast reaches desired internal temperature: Medium-Rare 135°F, Medium 145°F, or Medium-Well 150°F.
4. Allow roast to rest for ten minutes and remove strings before carving.

*Roast is seasoned and seared on the outside, but uncooked. Please follow listing above to reach desired temperature.

Ham

1. Preheat oven to 325°F.
2. Place ham in aluminum tray, add 1 cup water to the bottom of the tray, and cover tightly with foil.
3. Bake for one hour (8lb ham) (7-9 minutes per pound) or until the internal temperature reaches 135°F.
4. Remove foil and increase oven temperature to 400°F.
5. Bake for an additional 15 minutes until glaze reaches a rich caramel color.

Seafood Fra Diavolo Dinner

1. Preheat oven to 350°F.
2. Place covered aluminum tray in oven and bake for approximately 20 minutes or until desired temperature.

*Roasted Turkey**

1. Remove the turkey from the refrigerator for one hour to bring it to room temperature.
2. Preheat oven to 325°F.
3. Place turkey in aluminum tray, add one cup water or chicken stock to the bottom of the tray, and cover tightly with foil.
4. Place aluminum tray on a baking sheet and then place on the bottom rack of the oven for either one hour (10-14 lb turkey), 1 1/2 hours (16-20 lb turkey), two hours (20+ lb turkey), or until the internal temperature reaches 165°F.*
5. Remove turkey from oven, cover loosely with foil, and allow to rest for 20 minutes before carving.

TIP: Once heated, periodic basting of your turkey with juices from the tray will help to keep it moist.

*Although your turkey is fully cooked, the USDA recommends reheating to an internal temperature of 165°F for maximum safety. **Turkey is very lean. Be careful not to overcook.**

Side Dishes

1. Preheat oven to 350°F.
2. Leave food in aluminum trays provided or transfer food to an oven-safe baking dishes.
3. Cover with aluminum foil or an oven-safe lid. Do not reheat with plastic lids.
4. Heat stuffing, mashed potatoes, and heavier items for 20-25 minutes or until heated through. Heat string bean and other vegetables for 10-15 minutes.
5. Stir halfway through for even reheating.

Gravy, Soups & Stocks

STOVE TOP: Heat over medium-low heat. Stir frequently until simmering and keep covered until ready to serve.

MICROWAVE: Microwave on high and stir in 2-minute intervals in a microwave-safe dish until heated through.

DECICCOS.COM • @DECICCOS • DECICCOEVENTS.COM • @DECICCOEVENTS

Ardsley 914.813.2009
Armonk 914.499.1100

Brewster 845.278.0836
Harrison 914.630.7830

Larchmont 914.873.4447
Millwood 914.294.5700

Pelham 914.738.1377
Somers 914.228.5600