

# REHEATING INSTRUCTIONS



## DINNER PACKAGES

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

**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.

**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. Each time an oven door is opened, valuable cooking time is lost.**

### *Whole Roasted Turkey\**

**ALLOW 2 1/2 TO 3 HOURS FROM START TO FINISH.**

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.

\*The USDA has lowered the internal cooking temperature from 180°F to 165°F. The lower temperature will give you the juiciest turkey with a slight bit of redness on the meat, if you desire no redness you may roast to a higher internal temperature. **Turkey is very lean. Be careful not to overcook.**

### *Package Side Dishes*

1. Preheat oven to 350°F.
2. Leave food in aluminum trays provided or transfer food to an oven-safe baking dish.
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.

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## ADDITIONAL PACKAGES AND TRAYS

Every oven is different, and reheating times may vary based on oven type and the accuracy. The times below are suggestions. Each time an oven door is opened, valuable cooking time is lost.

ITEMS	INSTRUCTIONS	S	M	L
Hors d'oeuvres	Preheat the oven (350°), place in the oven, uncovered for 4-6 minutes, until warm and golden.			

ITEMS	INSTRUCTIONS	S	M	L
Boneless Turkey Breast in gravy, Italian Meatballs, or Chicken Entrées	Place tray in a preheated oven (350°F) tightly sealed with aluminum. Stir halfway (except turkey with gravy and Chicken Parmigiana).	25 MINS	35 MINS	40-45 MINS
Grilled Salmon	Place tray uncovered in preheated oven (275°F). (Minimum temperature of 125°F- 130°F)	8-10 MINS	15-20 MINS	25-30 MINS
Braised Brisket or Glazed Ham	Place covered in a pre-heated oven (375°F) for 20-25 mins. (Minimum temp of 140°F)	25 MINS	35 MINS	40-45 MINS
Rack of Lamb	Place in a pre-heated oven (375°F) with the frenched bones covered in aluminum. Place ¼ cup of beef stock on the bottom of the tray and cook for 7-9 mins. (Minimum temperature of 140°F)			
Filet Mignon Roast	Place in a pre-heated oven (325°F) and loosely cover in aluminum. Use a meat thermometer until roast reaches desired internal temperature: Medium-Rare 135°F, Medium 145°F, or Medium-Well 150°F. Allow roast to rest for ten minutes before carving.			

ITEMS	INSTRUCTIONS	S	M	L
Penne Vodka, Bolognese, Baked Ziti, or Mac & Cheese	Place tray in a preheated oven (350°F) with aluminum tightly covered. Stir all halfway (except baked ziti). Do not add water to baked ziti.	Add 1/4 cup of water 15 MINS	Add 1/3 cup of water 20-25 MINS	Add 1/2 cup of water 30-35 MINS
Pizza Rustica, Eggplant Parmigiana, or Lasagna	Place tray in a preheated oven (325°F) covered tightly with aluminum.	35-40 MINS	45-50 MINS	1HR - 1HR 10 MINS
Stuffed Mushrooms, Stuffings, & Potatoes	Place tray in a preheated oven (350°F) tightly sealed with aluminum. Stir halfway.	25 MINS	35 MINS	40-45 MINS
Vegetables	Place tray uncovered in preheated oven (275°F). Stir halfway.	8-10 MINS	15-20 MINS	25-30 MINS
Glazed Carrots	Place in a pre-heated oven (375°F) on a greased flat sheet pan or oven-safe casserole pan for 6-8 mins, for more tender carrots 10-12 mins.			

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