



Catering Reheating Instructions

Stew Leonard's Spiral Sliced Half and Whole Hams

We suggest serving at room temperature, but may be reheated to 300°F oven until warm (30 minutes to one hour).



Side Dishes

We suggest reheating in the microwave for 4 to 6 minutes, stirring occasionally or until hot all the way through.

For Vegetables in Aluminum Containers: Preheat oven to 350°F and put in oven for 10 to 15 minutes or until hot all the way through.

For Potatoes and Pasta: Preheat oven to 350°F and put in oven for 25 to 30 minutes or until hot all the way through.



Filet Mignon

Uncooked: Preheat the oven to 450°F. When the oven is hot, turn it down to 350°F and put the Filet Mignon in the middle rack of the oven.

For Medium-Rare, cook for about 35 – 40 minutes.

For Medium, cook for about 45 – 50 minutes.

Cooked: We do not recommend reheating the roasted Filet Mignon. Eat at room temperature.



Poached Salmon Florentine

This dish can be eaten at room temperature. To reheat, put salmon on a flat cookie sheet. Pre-heat oven to 350°F and put in oven for 15 to 20 minutes.



Platters

Swedish Meatball Platter: To reheat the meatballs, preheat the oven to 350°F and put the meatballs in the oven for about 15 to 20 minutes.

Stuffed Mushrooms Platter: To cook the mushrooms, preheat the oven to 350°F and put the mushrooms in the oven for about 15 to 20 minutes.



Chicken Dishes

To reheat the chicken, preheat the oven to 350°F and put the chicken in the oven for about 25 to 30 minutes.

