

THANKSGIVING CATERING HEATING INSTRUCTIONS

BRING ALL ITEMS TO ROOM TEMPERATURE BEFORE COOKING

APPETIZERS Place in oven safe dish.

Brie en Croûte

Preheat oven to 375° F.

Place on a sheet pan and bake for 20 minutes, or until golden brown.

Mini Meatballs / Mama Cassata's Polpettes

Preheat oven to 375° F.

Remove lid and bake for 12–14 minutes.

Pigs in a Blanket

Preheat oven to 350° F.

Place in oven safe dish. Cover and bake for 10–15 minutes. Remove cover and bake for an additional 5 minutes or until golden brown.

Bacon-Wrapped Dates

Preheat oven to 375° F.

Remove lid and bake for 8–10 minutes or until bacon is crisp.

Crispy Fried Macaroni & Cheese

Preheat oven to 375° F.

Remove lid and bake for 5–10 minutes.



SIDES Place in oven safe dish

Traditional Herb Stuffing

Microwave: Transfer to microwave safe dish, lay a piece of wax paper or plastic wrap loosely over the top, and microwave on high for 2 minutes. Stir, replace wax paper and heat for an additional 1½ minutes.

Stir again and heat uncovered for 1 minute longer.

Conventional Oven: Remove lid and cover food with aluminum foil. Place container into a preheated 375° F oven for 15–20 minutes. Stir, replace foil, and heat for an additional 5–8 minutes.

Loaded Corn Casserole

Conventional Oven: Remove lid, and cover with aluminum foil. Place container into a preheated 350° F oven for 14–18 minutes. Stir, replace foil, and heat for an additional 5 minutes.

Not recommended for microwave.

Brussels Sprouts Salad

Bring dressing to room temperature before serving.



Green Bean Casserole / Green Beans Amandine / Roasted Vegetables / Bourbon Glazed Carrots

Microwave: Transfer to microwave safe dish, loosely lay a piece of wax paper on top and microwave on high for 2 minutes.

Stir, replace wax paper and heat for an additional 1½ minutes.

Conventional Oven: Remove lid, and cover with aluminum foil. Place container into a preheated 350° F oven for 15–20 minutes. Stir, replace foil, and heat for an additional 5 minutes.

Buttermilk Mashed Potatoes / Sweet Potato Mash

Microwave: Transfer to microwave safe dish, loosely lay a piece of wax paper on top and microwave on high for 2½ minutes. Stir, replace wax paper, and heat for an additional 2 minutes.

Conventional Oven: Remove lid and cover container with aluminum foil. Place container into a preheated 375° F oven for 15–20 minutes.

Stir, replace foil, and heat for an additional 5 minutes.

Classic Macaroni & Cheese

Microwave: Transfer to microwave safe dish, loosely lay a piece of wax paper loosely on top, and heat on high for 2 minutes. Stir, replace wax paper, and heat for an additional 2 minutes.

Conventional Oven: Remove lid and cover food with aluminum foil. Place container into a pre-heated 375° F oven for 15–20 minutes. Stir, replace foil, and heat for an additional 5 minutes.

Turkey Gravy / Beef Gravy / Cabernet Reduction

Microwave: Transfer to microwave safe dish, and heat in 1 minute intervals, stirring each time, until heated through.

Stove top: Transfer gravy to a saucepan, and heat over medium-low heat, stirring frequently, until it comes to a simmer.

Parker House Rolls

Preheat oven to 375° F. Wrap the rolls completely in aluminum foil. Bake for 8–10 minutes or until warm. Serve immediately.

Quiche

Preheat oven to 375° F. Cover with foil. Bake for 15–25 minutes, or until warmed through.

HAM

Fully cooked. To heat, place in baking pan with 1 cup water. Cover with foil and heat at 325° F for 20–30 minutes per pound, or until meat thermometer at center reaches 135° F. Slice across the grain to serve, (unless its precut).

LAMB

French Rib Chops

Generously season both sides of the chops with salt and pepper.

Heat 1 Tablespoon oil in a 10-inch sauté pan over high heat until very hot. Sear the chops in batches until browned on one side, 2–3 minutes. Flip the chops and cook until the second side has browned, 2–3 minutes for medium rare.

Transfer chops to a platter, cover loosely with foil, and let rest for 5 minutes before serving.

Frenched Rib Rack

Bring lamb to room temp for it to cook evenly.

Preheat oven to 450° F, arrange oven rack so that the lamb will be in the middle of the oven.

Score the fat, sprinkle with salt and pepper. (Score the fat, by making sharp shallow cuts through the fat, spaced about an inch apart).

Sprinkle the rack all over with salt and pepper. Place the lamb rack bone side down (fat side up) on a roasting pan lined with foil. Wrap the exposed ribs in a little foil so that they don't burn.

Place the roast in the oven roast at 450° F for 10 minutes (longer if roasting more than one rack), or until the surface of the roast is nicely browned.

Lower heat to 300° F. Cook for 10–20 minutes longer (depending on the size of the lamb rack, if you are roasting more than one rack, and how rare or well done you want your lamb), until a meat thermometer inserted into the thickest part of the meat 125° F on a for rare or 135° F for medium rare. Remove from oven, cover with foil and let rest for 15 minutes.

Cut lamb chops away from the rack by slicing between the bones.



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BEEF

Bone-In Standing Rib

This chart is only a guide. You must rely on an accurate Meat Thermometer and start taking temps half an hour before the end of the estimated roast time.

Rib Count	Approx Weight	Oven Temp	Total Est Time	Internal Temp
2 ribs	4–5 lbs	450°/325° F	60–70 mins	120° F (Rare)
3 ribs	7–8.5 lbs	450°/325° F	1½–1¾ hrs	120° F (Rare)
4 ribs	9–10.5 lbs	450°/325° F	1¾–2¼ hrs	120° F (Rare)
5 ribs	11–13.5 lbs	450°/325° F	2¼–2¾ hrs	120° F (Rare)
6 ribs	14–16 lbs	450°/325° F	3–3¼ hrs	120° F (Rare)
7 ribs	16–18.5 lbs	450°/325° F	3¼–4 hrs	120° F (Rare)

IMPORTANT: Remove the roast from the refrigerator 1½–2 hours before cooking, (if you don't let the roast come to room temp, it will take longer to cook).

Preheat oven to 450° F. Place the roast (ribs down) on the rack in a roasting pan.

Sear the rib roast for 15 minutes at the higher oven temp (450° F), and then turn the oven to the lower temp (325° F) for the rest of the cooking time.

About ½ hour before the estimated end of the roasting time, begin checking the internal temp (Insert meat thermometer so tip is in thickest part of beef, not resting in fat or touching bone). Cook until rib roast reaches an internal temp of 120° F. Remove from oven, cover with aluminum foil, and let sit approximately 15–20 minutes.

NOTE: Roast will continue to cook as it rests. The temp will rise to 125–130° F internal temp (medium rare).

Boneless Ribeye Roast

Preheat oven to 450° F. Season boneless rib roast on all sides with salt and pepper.

Place on a roasting rack, fat side up; roast for 15 minutes. Reduce heat to 325° F and continue roasting approximately 2¼ hours for medium (when thermometer registers 135–140° F before resting) or until desired doneness.

Transfer roast to cutting board; loosely tent with foil and let stand 15 minutes. Slice roast across the grain.

Beef Tenderloin Roast

Remove tenderloin from refrigerator 1 hour before roasting. Trim and tie beef tenderloin.

Preheat Oven to 500° F with a rack in center.

Pat tenderloin dry with paper towel and season with salt and pepper. Transfer to a roasting pan or oven safe skillet. Insert an oven-safe meat thermometer into the thickest portion of your tenderloin and roast in a preheated oven at 500° F for 28–30 min for medium doneness (140–145° F).

Remove from oven and transfer to cutting board, tent loosely with foil and rest 10 minutes. Slice into 1/2" thick slices, and serve right away.

PORK

Pork Crown Roast

Preheat the oven to 350° F.

Season and put the pork on a rack in a roasting pan with the ribs pointing up.

Roast until the internal temp is 145–160° F, 14–18 minutes per pound.

Cover with foil and let rest for 30 minutes, and increase the oven to 475° F.

Roast uncovered for another 10 minutes, until the meat is nicely browned.

Carve the roast between the rib bones and serve immediately.

Pork Tenderloin Roast

Preheat oven to 400° F. Line a baking sheet with foil.

Season the pork with salt and pepper.

Heat oil and brown the pork evenly in a frying pan. Place on baking sheet.

Cook 18–20 minutes or until internal temperature of 145° F.

Allow to rest for at least 5 minutes before slicing.

Pork Boneless Loin Roast

Preheat your oven to 450° F.

Pat the pork roast with a paper towel and season. Place the roast in the bottom of a large roaster.

Roast in the pre-heated oven for 15 minutes, then turn the oven temp down to 300° F. Do not open the oven!

Let the roast continue to roast for another 20–25 minutes per pound of meat, around 1½ hours or until the internal temp reaches 140° F.

Remove the roast from the oven and cover it with foil. Let it rest 10 minutes, then slice and serve.



TURKEY TIPS FOR STORING & ROASTING

Planning

Bring turkey to room temp. Allow at least one pound of whole turkey for each adult serving. Plan to serve the turkey 30 minutes after removing from the oven.

Storing

Refrigerate turkey. The turkey may be kept for six months in a freezer. To defrost, place turkey, in its bag, in refrigerator. Allow 24 hours for every 7 pounds of turkey. Cook promptly after defrosting. Do not refreeze a defrosted turkey.

Roasting

Preheat oven to 325° F. Remove the neck from the breast cavity and the giblets from the neck cavity. Rinse the inside and outside of the turkey with water, and place the turkey in a roasting pan. Add 1 cup of water to the roasting pan. Loosely cover with aluminum foil. For food safety reasons, we do not recommend stuffing the turkey.

Optional

Lightly rub the outside of the turkey with a mixture of ½ cup of melted butter, 1 teaspoon of salt, and 1 teaspoon of pepper.

Roasting Times

Roasting times for whole turkey in a 325° F conventional oven:

Weight	Time
8–12 lbs	2½–3 hrs
12–14 lbs	2¾–4 hrs
14–18 lbs	3½–5 hrs
18–20 lbs	4–5 hrs
20–24 lbs	4–5½ hrs
24+ lbs	5–7 hrs

Roasting times for turkey breast in a 325° F conventional oven:

Weight	Unstuffed	Stuffed
2–3 lbs	1½–2 hrs	N/A
4–6 lbs	1½–2¼ hrs	N/A
7–8 lbs	2¼–3¼ hrs	3–4 hrs

NOTE: If the turkey is stuffed, be sure the stuffing reaches 165° F.

One hour before completion, remove the foil to brown the turkey.

Although your turkey may include a pop-up timer, a meat thermometer is recommended. A temperature of 165° F, two-thirds of the way in the thickest part of the breast indicates the turkey is done.

Juices should be clear, not pink. When the turkey reaches 160° F, remove from the oven, cover it with foil, and let it stand for 15 minutes. The temperature of the turkey will rise to 165° F as it rests. You are now ready to carve, serve, and enjoy a delicious Thanksgiving turkey!

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