Cooking Instructions:

From Our Kitchen-Cooked to Order

Hors D'oeuvres

Wild American Shrimp
Serve Chilled

Assorted Brie Wheels
350 degrees 20 min uncovered.

Dumplings ***350 degrees 20 min uncovered.***

Mini Beef Meatballs
350 degrees 20 min uncovered.

Some of our Newer Hors D'oeuvres (By the dozen)

350 degrees 15-20 uncovered

Bacon Wrapped Scallops…..Fig & Fontina Triangles…..
Wagyu Franks in Blanket….. Bacon Shrimp….
Beef Wellington Puffs….Bacon Shrimps….
….Mini French Onion in Brioche Shell….

First Courses

"Our Famous" Crab Cakes ***350 degrees 15-20 uncovered***

Stuffed Mushroom: ***350 degrees 12-15 Minutes Uncovered***

Seafood Stuffed Shrimp ***350 degrees 12-15 Minutes Uncovered***

Croque Monsier ***degrees 15 Minutes Uncovered***

Lasagnas
350 degrees 40 Minutes Uncovered

Pumpkin Ravioli ***350 degrees 25 Minutes Uncovered***

Entrees

Beef Wellington
400 Degrees for 15 Minutes; Then 350 Degrees for 20 Minutes (Internal Temperature 125 degrees)

Stuffed Turkey Breast with Cranberry Glaze
350 degrees 30 Minutes Uncovered

"Maple Bourbon" Baked Virginia Ham
350 degrees 35-45 Minutes Uncovered

Grilled Turkey Breast Halves in Gravy
350 degrees 20 Minutes Uncovered

Seafood Sole
350 degrees 20 Minutes Uncovered

Turkey Breast (not stuffed)
350 degrees 20 Minutes Uncovered

Side Dishes

Brown Butter & Maple Whipped Sweet Potatoes / Mac & Cheese/ "Classic" Green Bean Casserole /Cream of Corn / Mashed Potatoes / Mac & Cheese
350 degrees 30-35 Minutes Uncovered

Honey Glazed Carrots with Lemon Zest
Broccoli
350 degrees 25-30 Minutes Uncovered

Homemade Stuffings (5 Types)

Herb & Onion, Country Sausage,
Apple-Cider Cornbread with/with out Cranberry,
Andouille & Butternut Squash
350 degrees 30 Minutes Uncovered

From Our Marketplace-Ready to Cook

Jaindl Turkeys (5 ways)

1) "Oven Ready" Fresh Turkey

-Place pan on baking sheet. -Roast The Turkey As Is
-They are Completely Oven Ready -Roast @ 350' from 3-6 hours depending on size, until internal temperature = 165"
-Rule of Thumb is 15 minutes per pound.(Smaller Birds)
Rule of Thumb is 12 minutes per pound
-Birds over 20 pounds check internal temperature after 4 hours. Stick meat thermometer into thickest part of breast and make sure not to hit the bone.

3) "Stuffed" Fresh Turkey Breasts
4) Fresh Turkey Breast Roasts

Preheat Oven to 350 Degrees -Cook at 350 degrees for approximately :
3-5 lb. Breast is about 1.5 Hours – 1.75 Hours
6-7 lb. Breast is about 20 minutes per pound
8 lb. Breast and higher is about 15 minutes per pound
Internal Temp.=165 degrees
Let Roast Set for Ten Minutes before Carving
Times Are Approximate for Conventional Gas Oven

Turducken

Preheat Oven to 350 Degrees -Cook at 350 degrees for approximately :
2.5-3 hours (internal temp = 165)

The Other White Meat

Crown Roasts of Pork

Preheat Oven to 350 Degrees -Place on baking sheet & roast @ 350'for approximately 2 1/2-3 hours or until Internal Temp.=150 degrees
Let Roast Set for Ten Minutes before Carving

Pancetta Crusted Pork Roast
Stuffed Pork Roast

-Preheat Oven to 350 Degrees -Cook at 350 degrees for approximately 1 1/2-2 hours or until Internal Temp.=150 degrees -Let Roast Set for Ten Minutes before Carving

USDA Prime & All Natural Steaks and Roasts

Filet Mignon

Preheat Oven to 350 Degrees -Roast at 350 degrees for appx. 40-50 minutes
Or Preheat Oven to 450 Degrees Roast at 450 degrees for 15 minutes
lower oven to 350 degrees
Cook for approximately 20 minutes at 350 degrees (creates crusty brown exterior) *Internal temperature should read 125' for medium rare*
Let Set for Five to Ten Minutes before Carving

Gourmet Roast Beef

Preheat Oven to * 350 Degrees
Cook at 350 degrees for approximately 75-90 minutes
(Internal Temperature= 125' for medium rare)
Let Roast Set for Ten Minutes before Carving
* Cook half Gourmet Roast for forty minutes *

Standing Rib Roast

Preheat Oven to 350 Degrees -Cook at 350 degrees for approximately 15 minutes per pound (medium rare)- Internal temperature for medium rare=125" -Let Roast Set for Ten Minutes before Carving

The Absolute Best in The Country

Crown Roasts of Colorado Lamb

Preheat Oven-375 Degrees
Place on baking sheet & roast @ 375'for approximately
45 min. to 50 min. or until Internal Temp.=130-135 degrees (med. rare)
Let Roast Set for Ten Minutes before Carving
watch carefully-rack of lamb cooking times can vary