

# Heating Instructions for your special meal.

- Pre-heat the oven to 375 degrees for 10 minutes
- Make sure that no plastic containers will be going in the oven since those can melt
- Place all metal trays in the oven, make sure you have a thermometer nearby since this one will come handy for you.
- If your meal has Filet Mignon the rule of thumb for internal temperatures are: 110°F to 115°F rare, 115°F to 120°F medium rare, 125°F Medium, 135°F to 140°F well done over 165 F.
- Other than the Filet dinners, the rest of the food can stay in the oven for about 25-30 minutes at 375 degrees. Checking it often because different ovens heat differently.
- The pasta tray might need a stir between the first 15 minutes and at the end of the 30 minutes time.
- After 15 minutes check the temperature of your filets with the thermometer, place the thermometer inside the filet and try to reach the center of the filet, this will give a more accurate reading. If you do not have a thermometer once they start to sizzle they are most likely medium.
- We are trying to make this very easy for your special day, never that less you can go and apply your own style to your heating instructions, but just keep an eye to your fish (if you have your fish meal) because over cooking the fish will make it very dry to the taste.
- After 30 minutes take a look at your meals make sure all of them are hot, in some cases the size of the oven can determine if all the trays have been heating evenly, in this case switch some trays around then place them back into the oven for another 10 mins.
- At any time you can call 5188051122 with questions if we don't answer right away we will get back to you shortly.