

**DeRomo's Gourmet Market & Restaurant**  
**26811 South Bay Drive, Suite 132**  
**239-325-3583**  
**www.DeRomos.com**

**ALL ITEMS STARTING AT ROOM TEMPERATURE**

**Whole Roasted Turkey (Fully Cooked)**

Your turkey has been slow roasted until completely cooked, so all you need to do is reheat and brown the turkey. It will brown naturally as it is heated. It has been intentionally left "blonde" giving you the option for seasoning and heating to your liking.

**In the Oven**

Preheat oven to 325-350 F.

Keep the Turkey in clear cooking bag. Cover Turkey with foil and roast 1 hour. Uncover, baste the turkey with pan juices or butter and roast for ½ - 1 hour more, or until internal breast temperature reaches 165 F and thigh temperature reaches 180 F. Remove turkey from oven and let stand 10 minutes before serving.

**Turkey Breast**

Preheat oven to 325 F

Keep Turkey Breast in clear cooking bag and place in oven

Heat for 1.5 Hour until internal temperature reaches 160 F.

**Meat – Leg of Lamb**

Preheat oven to 350 F.

Heat for 15 minutes until internal temperature reaches 110 F. **Serves 6-8 people**

Heat for 20 minutes until internal temperature **Meat – Boneless Prime Rib**

Preheat oven to 325 F.

Heat for 35 minutes until internal temperature reaches 140 F. **Serves 6-8 people.**

Heat for 45 minutes until internal temperature reaches 140 F. **Serves 10-12 people.**

**Meat – Filet Mignon Roast**

Preheat oven to 300 F

Heat for 25 minutes until internal temperature reaches 140 F. **Serves 6-8 people.**

Heat for 30 minutes until internal temperature reaches 140 F. **Serves 10-12 people.**

**Meat – Slow Roasted Brisket / Roasted Pork Tenderloin**

Preheat oven to 325 F.

Heat for 35 minutes until internal temperature reaches 140 F. **Serves 6-8 people.**

Heat for 45 minutes until internal temperature reaches 140 F. **Serves 10-12 people.**

**Meat – Filet Mignon/Tenderloin Medallions**

Preheat oven to 325 F. Heat uncovered for 15 minutes until internal temperature reaches 140 F.

**Meat – Filet Mignon/Whole Tenderloin**

Preheat oven to 325 F. Heat uncovered for 20 minutes until internal temperature reaches 140 F.

### **Meat – Semi Boneless Spiral Ham**

Preheat oven to 325 F.

Heat for 40 minutes until internal temperature reaches 140 F.

### **Meat – Boneless Prime Rib**

Preheat oven to 325 F. Heat uncovered for 40 minutes until internal temperature reaches 140F.

### **Seafood – Salmon Filet / Shrimp Scampi / Salmon Florentine**

Preheat oven to 325 F. Heat for 15 minutes until internal temperature reaches 140 F.

### **Chicken – Parmigiana / Piccata / Marsala / Francese**

Preheat oven to 325 F. Bake for 25-30 minutes until internal temperature reaches 140 F.

### **Pasta & Eggplant**

Preheat oven to 300 F. Heat uncovered for 30-35 minutes

### **Stuffing**

Preheat oven to 325 F. Heat for 25-30 minutes until internal temperature reaches 140 F.

### **Potatoes – Mashed / Sweet / Au Gratin / Mac & Cheese / Rice Pilaf**

Preheat oven to 325 F. Cover loosely with foil and bake for 20-35 minutes stirring occasionally until internal temperature reaches 140 F.

### **Potatoes – Oven Roasted**

Preheat oven to 325 F. Cover loosely with foil and bake for 20 minutes. Remove foil and bake additional 5 minutes until internal temperature reaches 140 F.

### **Traditional Potato Latkes / Sweet Kugel**

Preheat oven to 325 F. Heat for 15-20 minutes until internal temperature reaches 140 F.

### **Vegetable – Green Beans / Asparagus**

Preheat oven to 325 F. Heat for 10-15 minutes until internal temperature reaches 140 F.

### **Vegetable – Carrots / Roasted Brussel Sprouts / Vegetable Medley**

Preheat oven to 325 F. Cover loosely with foil, and bake for 20 minutes until internal temperature reaches 140 F.

### **Hors d'oeuvres – Rice Balls**

Preheat oven to 300 F. Heat uncovered for 25-30 minutes until internal temperature reaches 140 F.

### **Hors d'oeuvres – Stuffed Mushrooms / Mini Crab Cakes / Chicken or Beef Satay/Shrimp Torpedoes**

Preheat oven to 300 F. Heat uncovered for 10-12 minutes until internal temperature reaches 140 F.

**Shrimp Torpedoes** – Preheat oven to 350 F and bake for 10 minutes

### **Crusty Dinner Rolls / Corn Bread**

Preheat oven to 350 F and bake for 5 to 7 minutes

