

Heating Instructions:

Hot food being picked up COLD:

*All food is fully cooked- directions are for warming entrees
Leave food out room temperature for approximately 1-2hrs before heating.
Preheat oven to BAKE 350 degrees
Remove any wax paper that may be inside tray
Heat food 25-35 minutes (some ovens vary)
With any items that may have cheese on top, remove the lid the last 10 min.
With any LASAGNAS; heat for 30 min. for a half tray and 45 min. for a full
*Lasagnas MUST COOL for 10-15 minutes before serving
(This prevents the lasagna from falling apart)

*Leaving items too long in the oven may cause the product to dry out and not maintain its original quality. It is best to check food every 10 min. to ensure our guidelines and your oven are working together =)

Appetizers Picked up COLD:

Preheat oven to BAKE 350 degrees
For ALL PUFF PASTRIES preheat oven to BAKE 400 degrees
*Puff Pastries should be kept refrigerated until baking
Remove any wax paper that may be inside tray
Remove lid on any appetizers such as: Puff Pastries, Mini Franks, Buffalo Wings, Tenders, etc - leaving the lid on will prevent them from being crisp
Warm for appx.20 min. (some ovens vary)
For any appetizers with cheese; remove the lid for the last 5 min.
Let cool 5 min. before serving

Sterno, Chaffing Dishes and Water Pans:

Set Dishes on a sturdy, even table. * If table is uneven it will prevent food from being evenly warmed.

Place water pans in the metal chaffing rack

Fill with WARM water appx1 inch; With DEEP FOOD DISHES fill approximately ¼ inch

*If water boils out...you have put TOO MUCH WATER in pan

Using a spoon, pop lids off of the sternos

Light the sternos with a match and place in holder underneath rack/food

Sternos last up to 2hrs - the food should remain warm up to 1 hour after

***When having outdoor parties, wrapping the chaffing dishes with tinfoil will help the sternos flame stay under the food....keeping the food hot. If the flame is not DIRECTLY under the water pan, the food may get cold.

If you have any questions, please call. We are more than happy to help to make your event go as smoothly as possible. - Burrini's Catering Dept. 973-895-6100