

Joe Leone's Catering



Instructions for Heating Food and Using Chafing Racks

Heating Instructions

If food is cold or frozen, bring to room temperature first.

Pasta

Half tray: Heat in 325° oven for approximately 20-30 minutes loosely covered.

Bend corners of pan lid up or poke holes in lid to vent.

Full tray: Same as above, but heat for 40-50 minutes.

Beef, Pork & Poultry

Same as above except at 350°

Potato Croquettes & Rice Balls

On a cookie sheet pan at 325° for 15-20 minutes or until desired temperature is reached.

Vegetables

Heat in 350° oven for approximately 10-15 minutes loosely covered.

Hors D'Oeuvres

Heat at 325° on cookie sheet pan for approximately 10 minutes or until warm to the touch.

Stuffed Artichokes

Stovetop: in a pot with water about 1" deep, place artichokes and sliced lemons.

Steam until leaves are tender—approximately ½ hr to 45 minutes.

Oven: cook at 350° for approximately one hour in covered roasting pan with 1" water.

To heat food in foil containers with plastic lids, remove the plastic lid and cover the container with foil prior to heating.

If you picked up hot food:

Place the trays of food right in your chafing racks when you get home (see instructions below).

Light the sternos about a ½ hour before you would like to serve.

Using Chafing Racks

1. Place wire racks on table.
2. **Carefully** open fuel cans and place lids (facing up) next to rack. Place fuel cans into rack holders.
3. Place deep foil water pan into frame. Add *hot* tap water to cover bottom of pan—approx. ¼" of water.
4. Place food pan into water pan with cover still on.

Carefully light fuel cans. If necessary, place fuel can lids half way over flame to lessen heat, be sure no fuel is on the lid and use tongs to avoid contact with flame.

CAUTION!! DO NOT TOUCH LIT FUEL CANS WITH BARE HANDS AT ANY TIME!!!

You can light the sternos up to 45 minutes before eating.

Be sure to stir the food several times to heat it all the way through.

400 Route 35 South • Point Pleasant Beach, NJ 08742 • Phone 732.701.0001 • Fax 732.714.7762
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