

CATERING TRAY HEATING INSTRUCTIONS

ITALIAN SAUSAGE

OPTION 1: OVEN

STEP 1: Preheat oven to 375°F.

STEP 2: Loosen the lids on the tray but do not remove. Place the tray on the center rack of the oven.

STEP 3: Check periodically to make sure that the juices have not evaporated. A little bit of water may have to be added to pan to prevent sausages from drying out.

STEP 4: Heat for 45-60 minutes. Sausage should reach an internal temperature of 165°F before serving.

OPTION 2: HEATING KIT

Place table protector under empty chafing rack, foil side up. Light three canned heat. Make sure they are on the table protector. Place the empty aluminum pan on the rack. Place 1" of water in a full size pan. Carefully place the tray of Italian sausages on to the water pan. Heat for 45-60 minutes, stirring to evenly heat the meat. Italian Sausages should reach an internal temperature of 165°F before serving.

MOSTACCIOLI

OPTION 1: OVEN

Preheat oven to 375°F. Loosen lid on food trays but do not remove. Place food on center racks of oven. Heat for 45-60 minutes, stirring every 15 minutes for even heating. Do not overheat pasta. Heat the extra pasta sauce in a pan over a low flame, stirring constantly for approximately 15 minutes. Do not boil. Serve immediately.

OPTION 2: HEATING KIT

Place table protector under empty chafing rack, foil side up. Place empty full size water pan into the rack and fill with 1" of water. Set pasta tray into the water pan. Light three canned heat under each rack. Be sure canned heat are on the table protectors. Stir food every 15 minutes to ensure proper and even heating. Keep lids on the food during heating. Do not over heat. When food is ready to be served, extinguish two of the canned heat.

Caution: Canned heat will be hot! Leave one canned heat lit so food will stay warm without burning. The other canned heat can be lit later to keep food warm for longer periods of time. If you are warming up food outside, foil should be placed around the warming rack to prevent the wind from extinguishing flame.

BAKED MOSTACCIOLI

Note: Heating kit not

recommended for this product.

STEP 1: Preheat oven to 375°F.

STEP 2: Loosen lid from the pan, but do not remove. Place the pan on the middle rack of the oven.

STEP 3: Heat for 45 minutes, stirring every 15 minutes.

STEP 4: Remove the pan from the oven and take the lid off. Turn the oven up to 425°F. Sprinkle the large container of cheese evenly over the top of the pasta. Then sprinkle the small container of cheese evenly over the top also.

STEP 5: Heat the pasta sauce in a saucepan over a low flame, stirring constantly. Do not boil.

STEP 6: Place the pan on the middle rack in the oven and bake uncovered for 15 minutes. The cheeses should be melted and a light golden brown. Serve pasta sauce over the noodles.

MEATBALLS

OPTION 1: OVEN

Preheat oven to 375°F. Loosen the lid on the tray but do not remove. Pour the sauce onto the meatballs. Place the tray on the center rack of the oven. Heat for 45-60 minutes. Meatballs should reach an internal temperature of 165° F before serving.

OPTION 2: HEATING KIT

Place table protector under empty chafing rack, foil side up. Light three canned heat. Make sure they are on the table protector. Place the empty aluminum pan on the rack. Place 1" of water in a full size pan. Carefully place the tray of meatballs and sauce on to the water pan. Heat for 45-60 minutes, stirring to evenly heat the meat. Meatballs should reach an internal temperature of 165°F before serving.

PASTA SAUCE CONTAINERS

The pasta and meatball trays will come with some sauce mixed with noodles to ensure they do not stick together. The remaining sauce is served on the side and should be heated separately. If you would like to combine the heated sauce with the pasta or meatballs before serving you may.

Portillo's® CATERING

SET UP GUIDE



INCLUDED IN YOUR KIT:

- ◆ Catering Sign
- ◆ Food identifiers

Keep food items covered until all items are set up so the food stays fresh as long as possible!

Something wrong with your order? If anything is missing, please call the restaurant you placed your order with.

TABLE LAYOUT

START HERE:

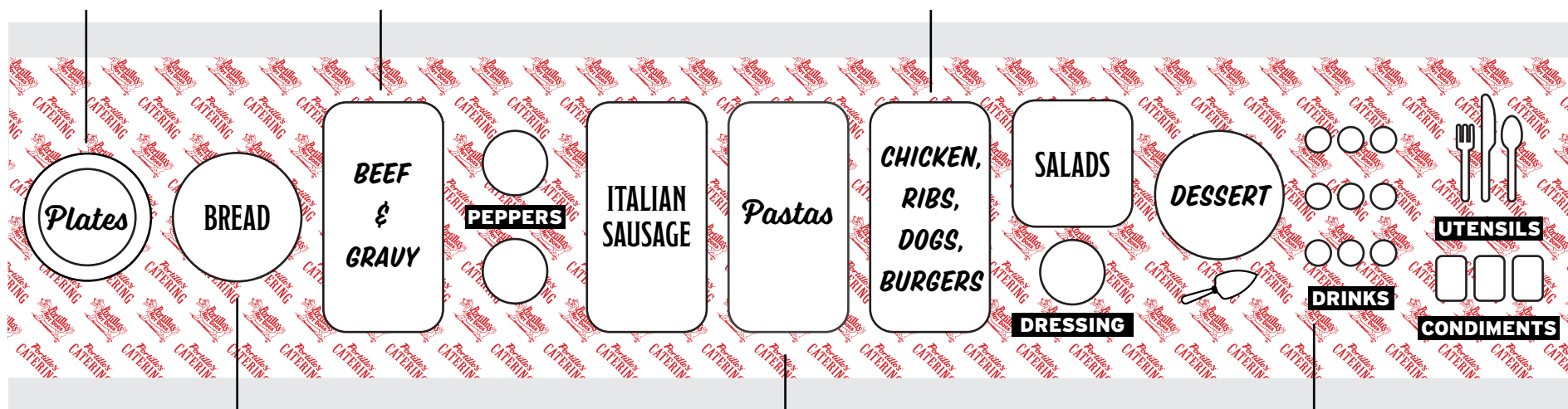
Take plates out of the bag and stack them at the beginning of the table.

WHEN I DIP, YOU DIP, WE DIP:

See reverse side on how to set up a heating kit. Pour hot gravy over the pre sliced beef. The beef will be spiced and heated in about 1 minute.

DIG IN:

Fill pan with 1" of warm water, creating a water bath. Set the entrée over the water bath and gently release the lid from the top pan. View reverse side for heating kit instructions.



BREAK BREAD:

Keep bread as fresh as possible by keeping bags closed until it's time to eat.

GETTING CHEESY:

Don't forget to add the extra sauces to the pasta and mix thoroughly. Open the parmesan cheese for the pasta.

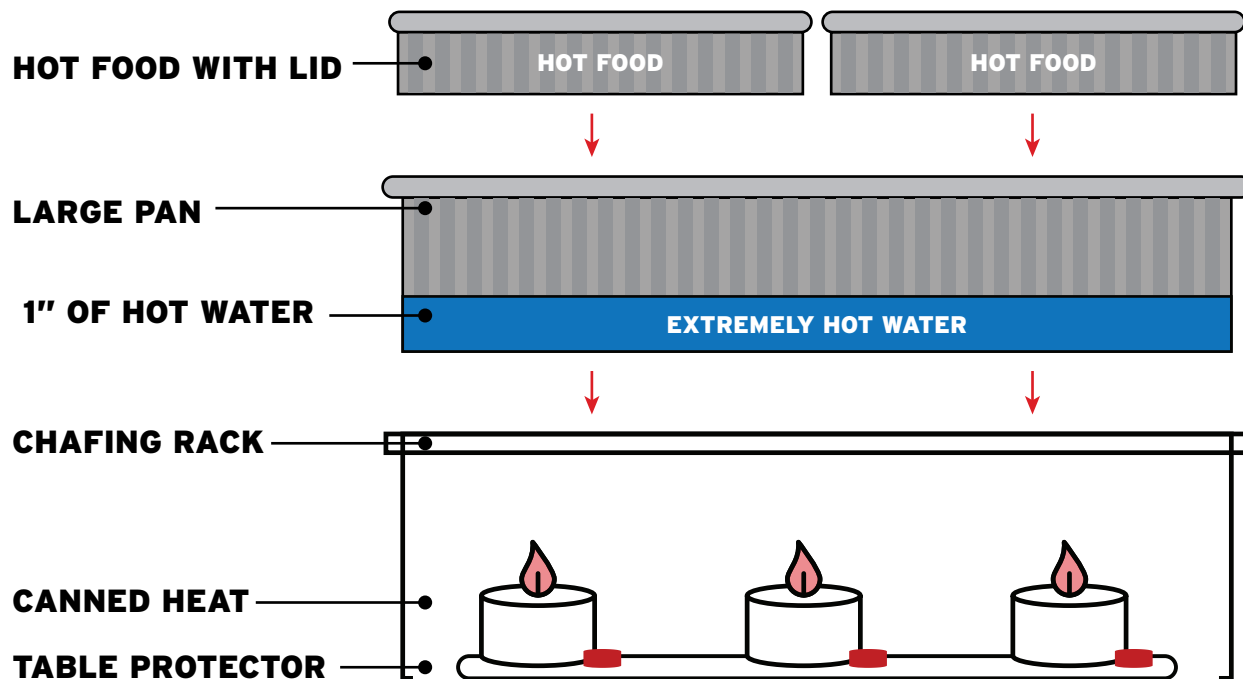
FINISHING TOUCHES:

Put the drinks, condiments, utensils and napkins at the end of the line. Now you're ready to eat!

LARGE CATERING ORDER? JUST DOUBLE UP YOUR DISHES ON THE TABLE.

SETTING UP A HEATING KIT

- ◆ Place the chafing racks to make sure there is enough room before fully setting up.
- ◆ Place large pans into chafing racks, & fill with 1" of hot water.
- ◆ Set up the table according to the diagram on the front. If a separate table area is available, place salads, dressings and condiments on separate table to keep the line zipping.
- ◆ Read the label on the canned heat as well as the "Do's & Don'ts of Using Canned Heat" before use.
- ◆ Product should be placed directly in water bath as soon as it is assembled.
- ◆ Light the canned heat after the food is in place.
- ◆ Leave all food covered until serve time, but stir food after removing lid.
- ◆ All food should be consumed within approximately 3 hours of serve time, please discard if over that time frame.



**** Use caution when setting up heating kits****

THE DO'S AND DON'TS OF USING CANNED HEAT

Do:

- ◆ Twist the lids off & save the lids for extinguishing the flame.
- ◆ Place canned heat underneath chafing rack, and on top of the table protector before lighting.
- ◆ Fill the aluminum pans with water/or beef gravy before the canned heat is lit underneath.
- ◆ Light canned heat with a match or lighter.
- ◆ Wash your hands immediately if you get any fuel on them.

Do Not:

- ◆ Touch/move any lit canned heat. Wait until canned heat is cooled before moving or disposing.
- ◆ Use one lit canned heat to light another.
- ◆ Move chafing rack if the canned heat are lit.
- ◆ Place flammable items/materials near the flame like hair, clothes, decorations, napkins, or tablecloths.
- ◆ Try to blow out or use hands to extinguish the flame. Please use lids or a snuffer to put flame out.