

Heating Instructions

Thank you for choosing Buona Catering for your party, meeting or event! All of the food you have received is fully cooked & just needs to be heated.

*To view video instructions, visit www.buona.com/howto or scan the QR code



Warming Kit Instructions

(Oven Instructions on Back)

Buona Beef & Gravy

Step 1: Place 2 sterno pads under warming rack. Remove lids from all 3 sternos (**don't throw lids away!**) and place sternos on pads (**Figure Below**)



Step 2: Place empty aluminum pan into warming rack and pour all gravy (**including spice block**) into pan (**Figure Below**)



Step 3: Light all 3 sternos 45 minutes before serving time.

Step 4: Once gravy is heated (**DO NOT BOIL**) remove beef from package in large pieces - **do not** break beef up into small pieces!

Step 5: Allow beef to heat for 3 – 5 minutes, stirring beef occasionally while in gravy to help loosen up the beef. (**Figure Below**)



All Hot Trays of Food:

Step 1: Place 2 sterno pads under warming rack. Remove 3 sterno lids (**don't throw lids away!**) and place on sterno pads (**Figure Below**)



Step 2: Place empty aluminum pan into warming rack and fill empty pan with ½ gallon or 1" hot tap water (**Figure Below**)



Step 3: Place tray of food into aluminum pan with water and loosen lid (**Figure Below**)



Step 4: Light all 3 sternos 60 – 75 minutes before serving time and stir food every 15 minutes to ensure proper heating.

Note: If you are heating Mostaccioli, pour extra container of red over Mostaccioli 15 minutes prior to serving

Do Not Overheat Food!

Once food is hot and ready to serve, place sterno caps over front & back sternos, leaving center flame lit. The extinguished sternos can be re-lit later if necessary (Figure Below)



Outside Parties:

If food is to be heated up outside, wrap the warming rack with aluminum foil after lighting sternos. This will prevent wind from blowing out flame (Figure Below)



Stovetop Heating Instructions for Buona Beef:

- Step 1:** Pour all gravy, including spice block, into large pot
- Step 2:** Place pot on stovetop, heat over medium flame until the spice block is melted and internal temperature is between 160° - 170°. Be sure that gravy does not boil! Boiling alters the delicate seasoning of the gravy
- Step 3:** Once gravy has heated, cut open pre-packaged beef. Remove beef from package in large pieces. Do not break beef up into small pieces! Turn flame down to low while beef is in pan
- Step 4:** Evenly place chunks of beef into gravy 3-5 minutes prior to serving. Stir beef occasionally while in gravy. This will loosen up beef into nice slices to make your sandwiches



Oven Heating for Hot Trays of Food:

Note: All food is fully cooked and just needs to be heated

- Step 1:** Pre-heat oven to 350°
- Step 2:** Place tray(s) of food in oven with cover on and heat for 30 minutes
- Step 3:** After 30 minutes, carefully remove cover. Trays will need to be mixed at this point, especially Meatball, Pasta and Vegetable trays
- Step 4:** After mixing, place cover loosely on pan and heat for an additional 15 minutes or until internal temperature reaches 160° - 170°. You may remove cover during the last 10 minutes of heating in oven

Hot Catering Pick-up:

If you are picking up food that has been already heated at the restaurant, we strongly suggest to place the item(s) on warming kits once you are back at your location using 2 heat cans to maintain the temperature throughout the serving period.



Cold Appetizer Trays:

Appetizer trays are served best when refrigerated. If refrigeration is unavailable, fill plastic dome lid with ice and place tray directly on top of ice.



Salads:

Salads are served best when refrigerated. Toss salad with all dressing provided just prior to serving.



Buona Catering thanks you again for giving us the opportunity to be your caterer.

\$ Available for Purchase \$

If you have any questions, please call us at (877) MY-BUONA