

Carryout Heating Instructions

Thank you for ordering from Irene's Catering Service! All hot entrees have been fully cooked and need only to be warmed through prior to serving.

- ✓ *Each pan contains a plastic oven film under the foil wrapping. Leave this on when warming, as it assists in the warming and steaming process.*
- ✓ *Setting your oven temperature to 350°, use the following approximate times to heat your food items:*

Baked Ham with Pineapple	35-45 min.
Sliced Top Round of Beef.....	45 min. - 1 hour
Sliced Roast Pork Loin.....	45 min. - 1 hour
Sliced Roast Turkey Breast.....	45 min. - 1 hour
Barbecue Shredded Beef or Pork	45 min. - 1 hour
Swedish Meatballs	45 min. - 1 hour
Polish, Bratwurst or Italian Sausage	45 min.
Mock Chicken Legs	1-1/2 hour
Roasted or Crispy Baked Chicken	1-1/2 hour
Tenderloin Beef Tips and Gravy.....	1-1/2 hour
Breast of Chicken Irene.....	45 min. - 1 hour
Barbecued Back Ribs	1-1/2 hour
Lasagna with Meat or Vegetables	1-1/2 hour
Tenderloin of Beef	1-1/2 - 2 hour
Prime Rib (half size)	1-1/2 - 2 hour
Prime Rib (whole size).....	2-1/2 - 3 hour
Using Meat Thermometer...Rare - 120°, Medium Rare - 140°, Well Done - 160°	
Hot Vegetable.....	1 hour
Oven Brown Potato	1 hour
German Potato Salad.....	1 hour
Oven Baked Beans	1 hour
Party Potatoes.....	1-1/2 - 2 hour
Duchesse Potatoes.....	45 min. - 1 hour
Roasted Garlic Mashed Potatoes.....	45 min. - 1 hour
Cheddar Twice Baked Potatoes	45 min. - 1 hour
Egg Noodles	45 min. - 1 hour
Red Skin Dill Potatoes	45 min. - 1 hour
Long Grain and Wild Rice Almondine	45 min. - 1 hour
Au Gratin Potatoes	45 min. - 1 hour
Bread Dressing	45 min. - 1 hour

Chafing Dish Instructions: Fill the main pan of the Chafing Dish with 1" of water. Light 1 or 2 cans of sterno ½ hour prior to service to fully heat the water. Each can of sterno will last about 2 hours. Place the supplied stainless serving pan into the chafing dish prior to inserting your 9"x13" aluminum pans of food. This stainless serving pan will keep your aluminum pans from falling into the water. A Chafing Dish cover has also been provided to keep your food warm when not in use. NOTE: The Chafing Dishes will not heat your food from a cold state. They are to be used to keep your food warm once it has been fully cooked.