



Catering Order Guide

Helpful Things to Know

1. Please make sure the person picking up the order knows what name the order is under. This will help you get in and out as quickly as possible.
2. Realize that when you come in to pick-up a catering order it will take time to collect your items, check-out, and load the items into your car. You may want to give us an earlier pick-up time to ensure that you get out of the store at the time you need. During busy times (Holidays, Graduations, Communion, etc.) it may take longer to get your order based on how many people are in front of you in line and how big your order is.
3. When you come in to pick-up your order, you may be asked what your order consists of. This is not because we don't have your order. This is because we need to know where to look for your order. We may not be able to determine where to look for your order just by name.

How far in advance should I place my order?

We like to have one week's notice for catering. Bread and rolls can be ordered up to 24 hours in advance. Whenever possible, we try to accommodate emergency situations, just call ahead. Be aware that during peak seasons we may be booked and unable to take more orders, so we suggest ordering as soon as you can ensure you get just what you want.

Should I pick-up my catering order hot or cold?

If you pick up your food hot, the food should be served immediately. You may set the food on a chaffing set with sterno; this will keep the food warm for 2 hours. If you pick up your food cold you must keep it refrigerated until ready to heat. Remember to allow enough time to heat up your food before your event starts. Also sterno fuel is used to keep your food warm; it is NOT used to heat food up. If not specified, food may be COLD at pick-up time.

Will your party trays and pans fit into my refrigerator and/or oven?

	Small	Medium	Large
Round Tray	12" Diameter	16" Diameter	18" Diameter
Aluminum Pan	13"x10 1/2"x2 1/2"	21"x13"x2 1/2"	21"x13"x3 1/2"

How long does it take to heat up my food and at what temperature?

Oven set to 350 degrees	Pasta	Vegetables	Meat
1/2 tray	30 minutes	25 minutes	30 minutes
Full tray	60 minutes	45 minutes	60 minutes

How do I keep my rolls and bread fresh until ready to use?

We get all our bread and rolls fresh daily from the Bronx, NY. It is best to pick-up your rolls or bread the day they will be eaten. If you must pick-up earlier then keep the rolls and bread tightly bagged- paper first then plastic. Any unused bread may be frozen, then thawed and warmed for later use.