

# LOVE.EAT.SMILE.

## FOOD + LAB

### CATERING DEPT:

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(NOT OPEN TO THE PUBLIC)

### CAFÉ & MARKETPLACE (WEST HOLLYWOOD)

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# CATERING.

## ABOUT:

Food + Lab Catering, comprised of mother & son team Esther & Nino Linsmayer, thought they would make a few meals for some friends. This being the third year of business, we have just been mentioned as “the best fashion caterer” in T Magazine of The New York Times and catered over a thousand photo shoots, events & private parties.

Esther received her training at Le Cordon Bleu in Paris after spending time in the city modeling. Moving to Salzburg, Austria, she opened a restaurant, Purtzelbaum, which she successfully owned until moving to the U.S. in 1993. Since, she has been working as a designer & private chef for various families in Los Angeles.

Nino always loved food and although he attended Cornell to study pre-med, he changed his mind quickly and attended the School of Hotel Administration. After graduation, he worked in some of the top restaurants in New York and Boston, before moving to Los Angeles and joining his mother to open Food + Lab Catering in 2005. In 2009 they followed with the first of hopefully many Café & Marketplaces. Located in West Hollywood, it features Sandwiches & Salads, cheeses, charcuterie & many take home items and European sweets.

Staying true to our original mission, we use only organic, nitrate & hormone free ingredients wherever possible. We purchase our produce on a daily basis, source our meats and poultry carefully, and prepare all of our food with love & care.

## ENVIRONMENTALLY FRIENDLY:

We are proud to announce we are 80% eco-friendly. Ranging from our kitchen to our consumer, we are trying to make an effort to save this beautiful planet, one plate, one trash bag, one light bulb, and one piece of paper at a time. Please have a look at what we are doing in our kitchen to help:

100% Recycled bathroom tissue, toilet seat covers, and hand towels

100% Recycled trash bags by Bio-Bags

Low energy light bulbs

Low-chemical cleaners

Filtered and conserved water practices

Recycled stationary, paper products, pencils, pens, folders, post-it notes, and mailing materials

**ALL BIO-DEGRADABLE PLATES, CUTLERY, BOWLS, NAPKINS & FOOD CONTAINERS**

## ORDERING INFORMATION:

To ensure premium quality and availability, we require 48 HOURS notice on all orders. All orders will be confirmed via fax or email. Upon acceptance, this is a binding contract. A full charge will be applied if there is a cancellation less than 24 hours before the event. A 50% cancellation charge applies on all orders canceled less than 24 hours in advance. We require a minimum order of \$250, not including delivery and tax. **Prices and availability of seasonal items are subject to change without notice.**

We are happy to accommodate special requests and dietary needs such as wheat or dairy free, low fat, low-carb, sugar free, etc. Additional charges may apply.

Delivery charges depend on distance and are charged per trip. We require a separate fee for each delivery i.e. breakfast and lunch. Our staff is there to deliver, set-up, and properly display and/or heat the food. If they are required to stay on site, a charge of \$25 per hour will apply. An additional **PICK UP FEE** will be applied if we are required to pick up trash, plates, food etc.

China, flatware, and linens can be provided if so requested. Our disposable eco-friendly ware will be supplied at \$1.50 per person per meal period. China service starts at \$2.50 per person.

We require payment at the time of order. If you would like to set up a Net 15 or Net 30 account, please ask at time of order. Any payment not received after 30 days will be subject to a late fee. We accept all major credit cards, check, wires (\$10 surcharge as bank charges that) or cash.

Thank you for your support and please enjoy.

Esther & Nino

# HELLO.

## MINIMUM 10 PEOPLE ON ALL ITEMS

### THE GRANDE FOOD LAB

Fresh Squeezed Orange & Grapefruit Juice, Basket of brioche, plain, chocolate, raisin & almond croissants, organic European style yogurt & granola & berries, assorted preserves, butter & nutella, bowl of hard-boiled eggs, fruit salad, mini muffins bowl

(YOU MAY SUB BAGELS W/ FIXINGS FOR PASTRIES)

**\$15 per person (ALSO AVAILABLE IN INDIVIDUAL BAGS; Minimum 20)**

### SMOKED SALMON PLATTER

Smoked Norwegian Salmon with selection bagels, cream cheese, capers, red onion, sliced roma tomatoes & fresh lemons

**Small Platter \$65 up to 10 people; Large Platter \$110 up to 20 people**

### BREAKFAST SANDWICH PLATTER

Choose from the following:

Smoked Salmon w/ creme fraiche, watercress & capers on wheat \* ADD \$4 per Sandwich

Paris Ham & Gruyere w/ Arugula & Dijon

Egg Salad w/ Asparagus on Five Grain

Hard Boiled Eggs, Pancetta, Aioli & Watercress on Wheat

**Small (5 Sandwiches) \$45 Large (10 Sandwiches \$80)**

### VANILLA BEAN BRIOCHE FRENCH TOAST

w/ fresh berries & syrup

**Half Pan \$45 (8-10 PPL) Full Pan \$90 (11 - 18PPL)**

### SCRAMBLED EGGS w. Chives

Half Pan \$ 55 (up to 15 People) / Full Pan \$120 (up to 30 people)

### SCRAMBLED EGGWHITES

Half Pan \$ 75/ Full Pan \$140

### BELOVED BREAKFAST BURRITO (VEGGIE AVAILABLE)

Chorizo, Corn, Tomato, Peppers, Cheese & Spices

Served w/ Avocado Cream, Salsa & Hot Sauce

**\$6 Per Person**

### OMELETTE BAR:

On Set Cooking Required:

Choice of Tomato, Spinach, Mushroom, Peppers, Smoked Salmon, Bacon, Ham, Tofu, Gruyere, Goat Cheese, Onion, Avocado, Roasted Veggies. Staff \$25 per hour (minimum 3 hours).

**\$15 per person (Minimum 10 people)**

### NIMAN RANCH BACON & TURKEY BACON

Half/Half available

**\$50 Half Pan (10-15 People) \$110 (15-30 People)**

### SEASONAL FRUIT BOWL (SMALL 48 oz. / MEDIUM 160 oz. / LARGE 320 oz.)

Freshest fruit selection available

**\$30 small/\$60medium/\$100 large**

### HOMEMADE GRANOLA BOWL

Served with European style yogurt & berries

**\$30 per small bowl of each / \$45 for medium of each**

### VIENNESE COFFEE CARRY BOXES SERVES 10-15 PEOPLE (DECAF AVAILABLE)

w/ soy and half & half, sweeteners, stirrers, and cups (We proudly brew MEINL of Vienna)

**\$25 per box**

### TEA

Featuring Revolution Tea's individual matchbook style boxes (Earl Gray Lavender, Tropical Green, Sweet Ginger Peach, White Pear & English Breakfast) Includes hot water, cups, honey, sugar, milk & lemon

**\$20 per Water Carry Box + 7 TEA SELECTIONS**

### FRESH SQUEEZED JUICES

Orange, Apple & Grapefruit \$15 for Half Gallon Peach, Pineapple & Carrot \$25 for Half Gallon

# BREAKFAST.

## FOOD + LAB PICNIC STYLE BOXED LUNCH

PERFECT for Location Shoots, The Hollywood Bowl, or a picnic with loved ones, we offer boxed lunches. Included are a sandwich of your choice, a side dish, a mixed green salad, water, dessert & a stick of gum. Each person has his or her own lunch box that is specified to his or her dietary needs (I.E. vegan, vegetarian, allergies, etc.) Please be sure to mention any of these needs at time of ordering.

(Minimum 10) \$20 add fruit cup \$4

## SANDWICH PLATTERS

ALL SANDWICHES ARE CUT IN HALF AND ARE SERVED WITH A SIDE OF CORNICHONS & OLIVES.

SMALL PLATTER (5 SANDWICHES/10 HALVES) \$50 Choose 3 varieties

LARGE PLATTER (10 SANDWICHES/20 HALVES) \$95 Choose 5 varieties

ORGANIC CURRIED CHICKEN WITH LINGONBERRY CHUTNEY ON RAISIN WALNUT

ORGANIC CHICKEN SALAD WITH APPLE, GRAPE & WATERCRESS ON RAISIN WALNUT

ORGANIC TURKEY BREAST WITH BRIE, PEAR, HONEY & FIG COMPOTE ON WHEAT

TUNA SALAD WITH APPLE & OLIVE TAPENADE ON OLIVE BREAD

ORGANIC CAGE FREE EGG SALAD WITH ASPARAGUS ON WHEAT or 5 GRAIN

CUBAN STYLE: PORK LOIN, GRUYERE, HAM, PICKLES & MUSTARD ON CIABATTA

AUSTRIAN MEATLOAF W. DRIED TOMATO AIOLI, FRIED ONIONS & DIJON ON CIABATTA

ORGANIC CHICKEN WIENERSCHNITZEL W. LINGONBERRY CHUTNEY & AIOLI ON CIABATTA

GRILLED ORGANIC CHICKEN AVOCADO W. QUESO BLANCO & DRIED TOMATO ON CIABATTA

GRILLED ORGANIC CHICKEN 'BLT': BACON, TOMATO, ARUGULA & AIOLI ON CIABATTA

GRILLED ORGANIC CHICKEN GOUDA W. DRIED TOMATO AIOLI, ARUGULA ON CIABATTA

PROSCIUTTO & FRESH FIG WITH RICOTTA, HONEY & BALSAMIC REDUCTION ON RAISIN WALNUT \*

VEGAN SANDWICH: HUMMUS, ROASTED VEGGIES & DRIED TOMATO W. BASIL PESTO ON 5 GRAIN

ROASTED VEGGIE WITH FRENCH GOAT CHEESE, DRIED TOMATO & BASIL PESTO ON 5 GRAIN

GARDEN: HUMMUS, AVOCADO, WATERCRESS, TOMATO, CUCUMBER & CARROT ON 5 GRAIN

GORGONZOLA DOLCE WITH FIG COMPOTE, PEAR & HONEY ON RAISIN WALNUT

SMOKED SALMON WITH CREME FRAICHE, CUCUMBER & LIME ZEST ON WHEAT \*

GRILLED CHEESE: GRUYERE, TALLEGIO & RACLETTE ON 5 GRAIN W. CARAMALIZED ONION

\* Additional \$3 per Sandwich

## MINI SANDWICHES:

\$5 EACH; MINIMUM 50; MNIMUM 10 PIECES PER ITEM (48 HOUR NOTICE)

TWO TO THREE BITES, THESE CUTE ROUND ROLLS FEATURE OUR MOST POPULAR SANDWICHES; MINI!

GRILLED CHICKEN BLT: PANCETTA, TOMATO, ARUGULA & AIOLI

GRILLED CHICKEN W. SMOKED GOUDA & DIRED TOMAT AIOLI

GRILLED CHICKEN AVOCADO W/ QUESO BLANCO

CURRIED CHICKEN W/ LINGONBERRY

TURKEY BREAST W/ FIG, HONEY & BRIE

CHICKENSALAD W/ APPLE & GRAPE

ROASTED VEGGIE & GOAT CHEESE OR HUMMUS (VEGAN)

GORGONZOLA DOLCE W/ FIG & HONEY

PROSCIUTTO W/ FRESH FIG & RICOTTA FRESCA

TUNA SALAD W/ APPLE & OLIVE TAPENADE

## BRITISH STYLE TEA SANDWICHES

(CUT IN TRIANGLES) \$4.50 EACH; MINIMUM 100/25 PER ITEM

GOAT CHEESE, RADISH & POPPY SEED

CUCUMBER, MINT & CREAM CHEESE

EGGSALAD & SCALLIONS

CURRIED CHICKEN W/ LINGONBERRY

SMOKED SALMON & CREME FRAICHE \* Additional \$3 per sandwich

PARIS HAM & GRUYERE CHEESE

CARROT & CREAM CHEESE

# SANDWICHES.

## SIDE SALADS

SIDE SALADS ARE CORE INGREDIENT SALADS; NO LETTUCE & MAKE A GREAT ADDITION TO SANDWICH PLATTERS (Served in a 48 oz OR 160 oz bowls)

AVAILABLE ON:

**MONDAY:** CAPRESE, CUCUMBER & WHITE BEAN + ARTICHOKE  
**TUESDAY:** CARROT, EDAMAME & GERMAN POTATO  
**WEDNESDAY:** SPINACH PESTO PASTA & BELUGA LENTIL  
**THURSDAY:** WILD RICE & PEPPERS, HEIRLOOM TOMATO & AUSTRIAN POTATO  
**FRIDAY:** ISRAELI COUS COUS, CUCUMBER & CAPRESE  
**SATURDAY:** CARROT, CUCUMBER & WHITE BEAN + ARTICHOKE  
**SUNDAY:** GERMAN POTATO, EDAMAME, CAPRESE

## DESCRIPTIONS

CAPRESE W/ PINK PEPPERCORNS basil, greek olive oil, mozzarella, tomato \$40/\$95 V  
WHITE BEAN & ARTICHOKE SALAD w/ tomato \$30/\$75 N  
COLD GERMAN POTATO SALAD with mayonnaise and pickles 30/\$75 V  
COLD AUSTRIAN POTATO SALAD pancetta, chives & fingerling potato \$30/\$75  
COLD AUSTRIAN CUCUMBER SALAD with dill, vinegar & shallots \$35/\$80 N  
EDAMAME SALAD with pearl tomatoes, lime & mint \$35/\$80 N  
BELUGA LENTIL SALAD with parsley, rice wine vinegar \$30/\$75 N  
SPINACH & BASIL PESTO PASTA SALAD w/ Peas, basil Mozzarella, Parmesan & Pine Nuts \$ 25/ \$65 V  
ISRAELI COUS COUS w/ roasted vegetables, onions, carrots \$30/\$75 N  
CARROT SALAD w/ apple, shallots & vinegar \$30/\$75 N  
WILD RICE SALAD with peppers, scallions & lemon \$30/\$75 N  
V = Vegetarian N = Vegan

## LEAFY SALADS

M (160 oz. bowl; up to 12 People) L (320 oz. bowl; up to 25 People)  
CHICKEN ARUGULA SALAD w/ candied walnut, cranberry & edamame \$60/ \$85 H  
BUFFALO MOZZARELLA SALAD with vine tomatoes, zucchini, pesto & sunflower seeds \$65/ \$90 B  
VEGAN SALAD with eight vegetables & house vinaigrette \$40/ \$60 L or H  
THREE CHEESE SALAD with apricot, fig, seeds, walnuts, dried apple & house vinaigrette \$60/ \$85 L  
SALAD NICOISE tuna salad, pearl tomatoes, egg, olives, green beans & fingerling potato \$55/\$80 L  
GRILLED VEGETABLES WITH GOAT CHEESE with pearl tomatoes \$50/ \$75 H  
FIG & PROSCIUTTO SALAD with Halmoui Cheese, Balsamic Reduction, Pecans & Apricot \$70/\$90 B  
CHICKENSALAD w/ Arugula, Candied Pecans, Mandarin, Tomato, Grape & Apple \$50/\$75 F

*Add Grilled ORGANIC Chicken \$15 MEDIUM / \$25 LARGE*

Dressings: House (H), Lemon (L), Balsamic (B), Fruit (F) or Extra Virign Olive Oil & Balsamic

## PLATTERS

**ALL (10-15 People) or LARGE (15 – 30 People)**

**CHEESE BOARD:** FINE EUROPEAN CHEESES SERVED W/ DRIED FRUIT & A BREAD BASKET \$75/ \$145  
**CHARCUTERIE PLATTER:** IMPORTED EUROPEAN MEATS W/ BREAD & OLIVES \$75/ \$145  
**CRUDITE:** VARIOUS ORGANIC RAW VEGGIES W/ BUTTERMILK RANCH & HUMMUS \$45/ \$60  
**VEGETABLE PLATTER:** OVEN ROASTED VEGETABLES W/ GOAT CHEESE & CROSTINI \$55/ \$85  
**ASPARAGUS PLATTER:** GRILLED ASPARAGUS W/ MANCHEEGO CHEESE & LEMON ZEST \$55/ \$85  
**BROCOLINI PLATTER:** SEARED W. EVOO & SEASONING \$55/ \$85  
**ROASTED BABY CARROTS W/ ORANGE ZEST \$55/ \$85**  
**HEIRLOOM TOMATO PLATTER:** W/ RED WINE VINEGAR & SHALLOTS \$45/ \$65  
**BRESAOLA PLATTER:** W/ ARUGULA, LEMON, SHAVED PARMESAN AND EVOO/BALSAMIC \$45/ \$65  
**FRUIT PLATTER (BITE SIZED SEASONAL FRUITS SEPERATED ON A PLATTER) \$55/ \$95**

**HOUSEMADE ROSEMARY SEA SALT CHIPS BOWL W/ SECRET SAUCE DIP  
YOU WILL NOT STOP EATING THESE!**

**MEDIUM BOWL \$25/ LARGE BOWL \$35**

# SIDES, SALADS & PLATTERS.

## DESSERTS

WE ARE PROUD TO ANNOUNCE OUR PARTNERSHIP W/ DELUSCIOUS COOKIES & MILK  
\$3.75 EACH/\$22.50 HALF DOZEN/ \$40 FULL DOZEN

FLAVORS INCLUDE:

PEANUT BUTTER; OATMEAL RAISIN; ROCKY ROAD (Seasonal); CHOCOLATE DECADENCE (LIKE THE BEST BROWNIE YOU HAVE EVER HAD); WHITE CHOCOLATE TOFFEE; CINNAMON SUGAR; and of course a CHOCOLATE CHIP.

French Macaroons by Poullette of Beverly Hills  
Dozen \$20

Individual Sorbet: Lemon, Coconut, Chocolate, Peach & Orange  
\$5.50 EACH (Served in Shell of Fruit)

Individual Desserts: Creme Brulee & Coppa Mascarpone  
\$6 EACH

CAKES:

Viennese (Hazelnut & Sponge Cake)	\$55
Mixed Fruit & Vanilla	\$55
Chocolate Cake	\$55
Grandmothers Cake: Almond & Lemon	\$50
Apple & Pear Tart	\$35
Chocolate Mousse Dome	\$35
Apple Strudel	\$5 per Slice

## DRINKS

FOOD LAB Water \$1.50  
Perrier \$2.75  
Regular & Diet Coke CAN \$1.50 Bottles \$2.50  
Red Bull \$3.50  
Lorina Lemonade \$3  
Peach and Lemon Ice-T \$2.75  
Schweppes Bitter & Ginger Ale (Dutch) \$2.75  
Almdudler (Elderflower Drink) \$3.75  
Bavarian Nutmeg Root Beer \$6.50  
Fresh Lemonade \$20 per gallon  
Fresh Iced Tea \$20 per gallon

COOLER RENTAL: \$15 per day  
ICE: \$5 per bag

# DESSERT & DRINKS.

## **CROSTINI:**

BITE SIZED TOASTED BAGUETTE W/ OLIVE OIL; MINIMUM 100 TOTAL; 25 PER ITEM  
EGGSALAD & ASPARAGUS  
BRIE, CANDIED PECAN & HONEY  
GORGONZOLA DOLCE W/ GRAPE & HONEY  
ROASTED VEGETABLE & GOAT CHEESE  
ROASTED VEGETABLE & HUMMUS  
TUNA SALAD W/ APPLE & OLIVE TAPENADE  
CHICKEN CURRY W/ LINGONBERRY CHUTNEY  
GRILLED ASPARAGUS & WHITE TRUFFLE OIL  
RICOTTA FRESCA W/ SAUTEED SPINACH  
WHITE BEAN PUREE & SAGE  
RICOTTA FRESCA, FRESH FIG & MIEL HONEY  
BLACK OLIVE TAPENAD & HERBS  
HONEY WHIPPED MASCARPONE W. BERRIES \$2.50 EACH

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GRILLED SHRIMP, MANGO & AIOLI W. MINT  
SMOKED SALMON & CREME FRAICHE  
PROSCIUTTO W. CANTALOPE  
MEATLOAF & MUSTARD  
SPECK W/ PESTO & PECORINO  
BRESAOLA W/ PARMESAN & TRUFFLE OIL \$3.50 EACH

## **MINI SANDWICHES:**

\$5 EACH; MINIMUM 50; MINIMUM 10 PIECES PER ITEM  
TWO TO THREE BITES, THESE CUTE ROUND ROLLS FEATURE OUR MOST POPULAR SANDWICHES; MINI!  
GRILLED CHICKEN BLT: PANCETTA, TOMATO, ARUGULA & AIOLI  
GRILLED CHICKEN W. SMOKED GOUDA & DIRED TOMAT AIOLI  
GRILLED CHICKEN AVOCADO W/ QUESO BLANCO  
CURRIED CHICKEN W/ LINGONBERRY  
WIENERSCHNITZELW/ LINGON CHUTNEY  
TURKEY BREAST W/ FIG, HONEY & BRIE  
CHICKENSALAD W/ APPLE & GRAPE  
ROASTED VEGGIE & GOAT CHEESE OR HUMMUS (VEGAN)  
GORGONZOLA DOLCE W/ FIG & HONEY  
PROSCIUTTO W/ FRESH FIG & RICOTTA FRESCA  
TUNA SALAD W/ APPLE & OLIVE TAPENADE

## **BRITISH STYLE TEA SANDWICHES**

(CUT IN TRIANGLES) \$3.50 EACH; MINIMUM 100/25 PER ITEM  
GOAT CHEESE, RADISH & POPPY SEED  
CUCUMBER, MINT & CREAM CHEESE  
EGGSALAD & SCALLIONS  
CURRIED CHICKEN W/ LINGONBERRY  
SMOKED SALMON & CREME FRAICHE  
PARIS HAM & GRUYERE CHEESE  
SAUTEED SPINACH & RICOTTA FRESCA  
CARROT & CREAM CHEESE

# **FINGER FOOD.**

WE OFFER HOT FOODS CATERING TO ALL OF OUR CLIENTS. HOWEVER, DUE TO SEASONALITY AND MULTIPLE JOBS, WE MUST LIMIT OUR OFFERINGS TO CERTAIN ITEMS PER DAY. BELOW, PLEASE FIND OUR OFFERINGS. HOWEVER, PLEASE BE AWARE THAT AT THE TIME OF ORDERING, WE MAY NOT BE ABLE TO LET YOU ORDER A LA CARTE. THANK YOU FOR YOUR UNDERSTANDING.

ALL HOT FOODS ARE PRICED PER PERSON OR BY PAN SIZE. MINIMUM 10 PEOPLE PER ITEM

## MEATS, POULTRY & FISH

BISTRO STEAK with a green peppercorn sauce & fresh sea salts \$16  
PORK TENDERLOIN in a port wine sauce, plums, & herbs \$13  
ASIAN BEEF STIR FRY w/ sugar snap peas, bamboo shoots, soy sprouts, and carrots \$12  
CHICKEN WIENERSCHNITZEL w/ lingonberry \$10  
CHICKEN WILD MUSHROOM w/ red wine & red currant \$11  
CHICKEN PAILLARD with meyer lemon relish and capers \$10  
GRILLED CHICKEN PESTO w/ roasted vine tomato \$10  
GRILLED CHICKEN AVOCADO w/ queso fresco & oven roasted tomato \$11  
CHICKEN STIR FRY with sugar snap peas, bamboo shoots, soy sprouts, and carrots \$9    ADD SHRIMP \$3  
CHAMPAGNE POACHED SALMON leaks and carrots, riesling & herbs \$14  
GRILLED SALMON FILET with roasted pear \$13  
SEARED TILAPIA with pomegranate seeds & citrus zest \$13  
JUMBO GARLIC SHRIMP w/ riesling & herbs \$10  
SEARED SOLE with brown butter sauce, lemon & parsley \$13

## VEGETABLES, STARCHES & PASTA

	HALF PAN	FULL PAN
WILD RICE	\$60	\$100
FINGERLING POTATO	\$55	\$95
SMASHED POTATO	\$55	\$95
POLENTA CRÈME	\$60	\$100
ROASTED ASPARAGUS	\$55	\$95
BROCCOLINI	\$55	\$95
ROASTED BABY CARROTS	\$55	\$95
ROASTED VEGETABLES	\$50	\$90
GRILLED VEGETABLES	\$55	\$95
SAUTEED SPINACH	\$55	\$95
BRUSSEL SPROUTS w. BACON	\$55	\$95
PENNE/SPAGHETTI	\$35	\$70
RUSTICA SAUCE	\$55	\$95
MARINARA SAUCE	\$50	\$90
BOLOGNESE RAGU	\$55	\$95

ALL OF OUR INGREDIENTS ARE LOCAL, ORGANIC, FARM RAISED & FRESH. SOME OF OUR ITEMS MAY NOT BE AVAILABLE DUE TO SEASONALITY & QUALITY. WE WILL DO OUR BEST TO SUBSTITUTE ITEMS IF THIS OCCURS.

## PHOTOSHOOTS & PRODUCTION

OUR HOT FOODS ARE PRESENTED IN CHAFING DISHES. THEY ARE HEATED BY STERNOS THAT LAST 2 HOURS.

WE RECOMMEND THAT THE FOOD IS EATEN WITHIN 30 MINUTES OF HEATING, AS OVERHEATING MAY CAUSE THE MEATS TO GET DRY. WE CANNOT ASSUME RESPONSIBILITY FOR FOODS THAT ARE DRY AS THEY SHOULD BE EATEN AS SOON AS POSSIBLE TO RETAIN THEIR FLAVOR & FRESHNESS.

THANK YOU AND ENJOY.

# WARM DISHES.