

A Catering Company

818 752 1504

How to Store Your Customized Meals

Since your meals are vacuum-sealed they are able to stay fresh in the refrigerator for up to a week, then can be frozen for up to 1 month, thereafter.

How To Heat Your Meals

Refrigerated Meals

Stove Top:

Boil a pot of water and drop vacuum-sealed bag in water for approximately 5 -8 minutes. (Careful when removing bag from water it will be HOT) Cut open bag, remove food and place on plate.

OR

Cut open bag, remove and place food in a sauté pan. Add water until about 1/4 of the food is submerged. Then, simmer with pan covered for approximately 3-5 minutes or until water is evaporated. Serve on plate.

Toaster or Conventional Oven: (ideal for pizzas and lasagna)

Remove food from bag. Set oven to 400 F on bake setting. Bake food for approximately 5-8 min. or until golden brown.

Microwave Oven:

Remove food from bag onto plate or bowl. Cover with paper towel. Cook on med high to high for approximately 3-5 minutes.

Frozen Meals

Stove Top:

Boil pot of water and drop vacuum-sealed bag in water for approximately 10- 12 minutes. (Careful when removing bag from water it will be HOT) Cut open bag, remove food and place on plate.

OR

Cut open bag, remove and place food in a sauté pan. Add water until about 1/3 of the food is submerged. Then, simmer with pan covered for approximately 8-12 minutes or until water is evaporated. Serve on plate.

Toaster or conventional Oven: (Ideal for pizzas or lasagna)

Remove food from bag. Set oven to 400 F on bake setting. Bake food for approximately 5-8 min. Then, set temp to 450 F. Finish baking food for approximately 5-8 min or until golden brown.

Microwave Oven:

Poke holes in bag. Cook on med high to high for approximately 3-5 minutes. (Careful when handling bag it will be HOT) Cut open bag and remove food onto a plate. Cover with a paper towel and continue to cook for another 3-5 minutes.