

Ready. Set. Party! Set Up Suggestions

All items are fully cooked and ready to enjoy!

For best quality and flavor bring to room temperature.

***Focaccia may be reheated if desired**

(See reheating instruction below)



- On the end of the buffet table set plates to the left of food.
- Place Guacamole and Salsa Tray, Tortilla Chips (in a basket or bowl), and the Mexican Fiesta Dip Tray.
- Next the Colorburst Vegetable Tray – remove cover from dip.
- Then the Focaccia platter and EZ Delights for Entertaining (cheese)Tray.
- Penne Tomato Mozzarella Salad comes next, along with Asparagus, Jicama, Corn, and Sweet Pepper. Place one pan at a time, and change them out when they are depleted.
- Next, add the Slider Rolls (open all packages into 1 large bowl or basket)
- Set the Pork Tenderloin Platter (remove cover from the cilantro lime sauce), next to the rolls.
- End with Fresh Cut Fruit Tray.
- Napkins and silverware are placed at the end of the buffet.
- Place serving utensils next to coordinating items.

****IMPORTANT NOTE:*** *The Focaccia Platter is an oven ready tray. Reheating is for conventional ovens only. Do not place the tray in microwave.*

To Reheat Focaccia Sampler Platter*

1. Preheat oven to 400 degrees.
2. Remove lid, bake uncovered for 10-12 minutes until warm.