

WELCOME TO MOE'S!

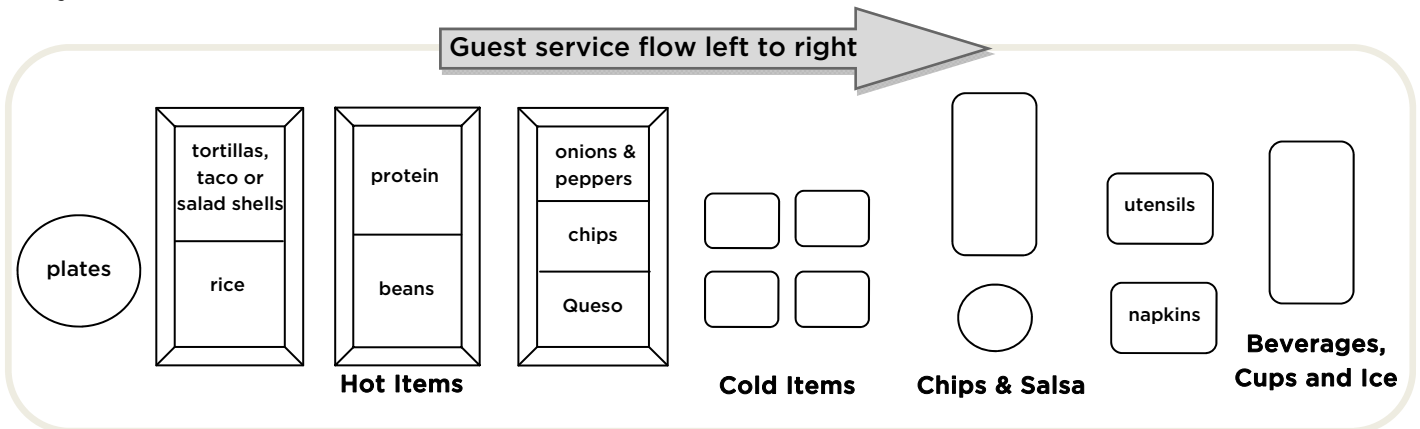
Thank you for choosing Moe's to cater your event. Please follow these important instructions when setting up your catering.

We know you will enjoy your fresh, delicious meal from Moe's Southwest Grill and if you have any questions, please don't hesitate to call us!



RECOMMENDED TABLE SET-UP

Moe's caters to everyone's needs, so your order may not match the example shown below exactly. Set up your catering to make it easiest for your guests to make a great meal the way they like it.



HOW TO SET-UP CATERING RACK

1. Pour about 22 oz. (1 Moe's cup) of water into the large foil pan and place it into the rack
2. Remove the foil lids and plastic wrap from the smaller (1/2 & 1/3) pans of food (tortillas, protein, beans, rice, onions and peppers, Queso, chips) and place them into the large (full) foil pans of water, gently to avoid splashing the water.
3. Remove the lid of the sterno (heating element) with a key and carefully light it. Save sterno lid for use when breaking down.
4. Place the sterno under the rack (1 sterno per rack).



Breakdown Instructions

1. To extinguish the flame place the lid back on top of the sterno. DO NOT attempt to blow out the sterno for safety reasons.
2. The water in the pans will be very hot so please be careful when disposing (we recommend you wait until it has cooled).
3. All catering elements can be thrown away or recycled.

SET-UP TIPS

- Hot items are put into catering rack over heat. Cold items are in deli containers and can be placed directly onto the table.
- Pour some of the chips into the large, round, clear plastic container with tongs for easier serving.
- Place proper serving utensil into the appropriate container:
 - ◇ **Large Serving Spoon:** rice, beans, protein, Queso, and ice
 - ◇ **Tongs:** shredded cheese, lettuce, chips, cookies, tortillas, salad or taco shells, peppers and onions
 - ◇ **Small Spoon:** sour cream, guacamole, pico de gallo, salsa, cucumbers, black olives, salad dressings
- All hot foods are packaged at 140°F or higher and should be maintained at that temperature during service for food safety.
- All cold foods are packaged at 40°F or lower and should be maintained at that temperature during service for food safety.
- Consume all hot and cold food or discard within 3 hours for food safety.