

# Heat & Serve Instructions

Our share boxes are crafted with care, so you can focus on your guests and let the food do the rest. Follow the steps below to warm and serve with ease.

## BEFORE REHEATING

1. Remove the lid with the plastic film and put to one side.
2. Take out sauces, dressings and cold sides.
3. Ensure no plastic remains on or inside the box before placing in the oven.

## OVEN REHEATING

1. Preheat oven to 160–180°C fan forced. All items are fully cooked and ready to enjoy.
2. Once all plastic has been removed, place box straight on an oven rack.
3. Heat according to the item guide on the next page.

## SERVING & PRESENTATION

To serve, break the box open along the shorter side and gently slide the food out on the Joy & Joy paper onto a board or platter. So easy.

Alternatively, serve directly from the box for relaxed, easy sharing.

Allow hot dishes to rest for 3–5 minutes before serving. Add any fresh garnishes, dressings or sauces just before bringing to the table. Please enjoy.

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## WELCOME TO THE JOY & JOY CLUB

If you loved your share box, imagine what we can do for your next celebration. From canapés to plated meals and everything in between, we'd love to cater your next event.

### GET IN TOUCH

hello@joyandjoy.com.au  
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### FOLLOW ALONG

Instagram @joyandjoycatering  
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# Share Box Instructions

## **KAFFIR LIME BUG ROLLS**

Ready to eat or if you would like to reheat for approximately 5–10 minutes until warmed through and crisp on the outside.

## **PORK & FENNEL SAUSAGE ROLLS**

Ready to eat or if you would like to reheat for approximately 10–20 minutes until hot in the centre and golden on the pastry.

## **ASSORTED QUICHES**

Ready to eat or if you would like to reheat for approximately 10–20 minutes until hot in the centre and golden on the pastry.

## **SLOW COOKED LAMB SHOULDERS**

Heat for approximately 20–30 minutes until thoroughly warmed through. Cover loosely with foil if needed to prevent drying.

## **BOXED BEEF EYE FILLET**

Ready to eat. Designed to be enjoyed at room temperature for optimal tenderness and flavour. Remove from the fridge 30–40 minutes before serving.

If you prefer to heat, remove from the box, place on an oven tray and warm gently until it reaches your desired temperature.

## **MINI HAM & CHEESE CROISSANTS**

Ready to eat or if you would like to reheat for approximately 5–10 minutes until warmed through and crisp on the outside.

## **KING PRAWN ROLLS**

Ready to eat. Add in the crispy potato chip before serving.

## **BOXED CRISPY SKIN CHICKEN BREAST**

Ready to eat. Best served at room temperature to maintain texture and moisture. Remove from the fridge 30–40 minutes before serving.

If heating, remove from the box, place on an oven tray and warm until heated to your liking.

## **PICNIC-PERFECT WHOLE SIDE OF SALMON**

Ready to eat. Best served at room temperature to maintain texture and moisture. Remove from the fridge 30–40 minutes before serving.

If heating, remove from the box, place on an oven tray and warm until heated to your liking.

## **BOXED BAKED GLAZED HAMS**

Ready to eat. Best served at room temperature to maintain texture and moisture. Remove from the fridge 30–40 minutes before serving.

If heating, remove from the box, place on an oven tray at 160 degrees and heat for approximately 30–40 mins depending on the size and warm gently. If getting too brown, cover with foil.