

GROW YOUR BUSINESS WITH DROP-OFF CATERING



THE TOP CHOICE OF FOODSERVICE PROFESSIONALS
FOR OVER 100 YEARS!



Dining Events Under an Hour

Business Lunches • Birthday Parties • Team-Building Events

A safer, simpler and faster catering solution! Sterno® Speedheat is a great addition to offsite catering and those applications that may have flame restrictions.



INSTANT HEAT!

HOLDS EVERYTHING YOU NEED
FOR HASSLE-FREE DELIVERY



70513

Space Saver Catering - Large Insulated Food Carrier - Black
• Holds 3 SpeedHeat Kits plus 6 1/2 Size Foil Food Pans

70332

Sterno SpeedHeat 8 Kits
• 8 SpeedHeat Bases & Trays
• 16 SpeedHeat Packets
• Single Use

70362

Sterno SpeedHeat HD 4 Pack
• 4 SpeedHeat HD Bases & Trays
• 8 Steam Stoppers
• 8 SpeedHeat Packets
• Heavy-Duty/Reuseable

SPEEDHEAT FLAMELESS FOOD WARMING SYSTEM



NON-TOXIC
FLAMELESS HEAT
FOR SAFETY

SAFER



SET-UP AND
SERVE
IN MINUTES

SIMPLER



PROVIDES
INSTANT
HEAT

FASTER



Increase brand recognition



Capture new customers



Grow the bottom line



Dining Events Over an Hour

Corporate Meetings • Graduations • Holidays

Everything you need in 2 convenient kits!
Just add cooked, hot food.



70168

Express Catering Starter Set

- Top Pick for Convenience and Value
- Includes 9 complete sets:
 - 9 Wire Racks
 - 9 Aluminum Full-Size Water Pans
 - 18 Half-Size Food Pans and Lids
 - 9 Serving Sporks & Tongs

70152

Chafing Dish Wire Rack

- Sturdy, Heavy-Duty Construction
- Convenient and Reusable
- Holds Standard Full-Size Aluminum Water Pans
- Shipped in Convenient Zip Tear PDQ

20612

Sterno Green Ethanol Gel

- Burns 2 hrs
- Pop Top
- Case Pack 72



10336

Sterno Handy Wick®

- Burns 2 hrs
- Twist Cap
- Case Pack 36



Encourage repeat sales from loyal customers



Reinforce client relationships and loyalty by providing additional services

For restaurants in North America, drop-off catering is a billion dollar opportunity.

Steps to get your restaurant into Drop-Off Catering:

- ✓ **Choose a simplified menu** that represents your customers top choices – Proteins & Sides
- ✓ **Establish Catering Size** (i.e. Feeds 10-15 ppl, 15-20 ppl, etc) to determine amount of food and costs
- ✓ **Select the catering equipment** – heat source, pan size, cutlery kits, etc
- ✓ **Price your Program to Profit** – comp shop others in the area
- ✓ **Advertise and Market** your Catering Program (in-store, website, DoorDash, EZ Caterer, Instagram)
LET PEOPLE KNOW



www.Sterno.com