

LAZY ACRES

MARKET

Catering Frequently Asked Questions

1. Do you specialize in certain types of food or service? Can we sample your menu before choosing?

We offer many items that are all-natural, organic and locally grown, vegetarian & vegan dishes. Menu tastings can be arranged for large events.

2. What items or services are included in the price?

Depending on the type of event and services needed we offer pricing for full set up and break down of the food and rentals.

3. Who will oversee the catering operations on the day of the event?

The catering coordinator as well as the catering manager will oversee the event along with help from our food service manager if needed.

4. Do you have a standard staff-to-guest ratio? If so, what is it?

We usually have twenty guests to one server, if the event is buffet style; sit down dinners may require more staff depending on number of courses.

5. How long before serving-time will you need access to the premises?

Depending of the size of the venue and number of guests attending it would be best to arrive one to three hours early

6. Can you provide wedding cakes? If we desire, can we use an outside baker?

We do have a wedding cake menu and can arrange tastings. Outside bakers are welcome.

7. Is there a cake-cutting fee?

Currently the cake cutting fee is \$1 per guest.

8. Will you handle all settings of tables? Can your staff put out place cards and favors?

Yes, we offer pricing for staff so we can set up everything just the way you want it.

9. Can you provide tables, chairs, plates, linens, and silverware?

We can work with you on rentals and do our best to assist you in providing what you need for your event.

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10. What does the staff typically wear to the event?

The typical uniform for staff is black shoes, black pants, white button down shirt, apron is optional.

11. How many hours of staff-time will the fee cover? How much is overtime?

Currently we charge \$32 per hour per server with a four hour minimum. To have a chef on site it is currently \$36 per hour per chef with a four hour minimum.

12. What is your event cancellation policy?

Cancellation policy is any orders cancelled within 48-24 hours of pick-up incur 50% charge. Orders cancelled within 24 hours of pick up incur 100% charge.

13. What is your customer satisfaction cancellation policy?

Special menus are created specifically for your event & we recommend sample tasting of the food you will be having so that there isn't a reason to have a discrepancy.

14. What are your standard payment terms?

We accept Visa, MasterCard, American Express, Discover Card, Cash, House Accounts, or checks. Full payment must be made before the day of the event.

15. What makes you different from other local catering companies?

We use all natural & organic ingredients whenever possible; our food is made from scratch with no artificial flavors, colors, or additives. We can create custom menus to fit any size party or special theme to meet your specific needs.