

**PCC Catering Standards: Inventory, Abilities and Responsibilities**

**Ability to do:**

Plated meal for up to 500
Buffet for up to 700
Desserts

Small group settings
BBQ's

Weddings
Outdoor events
Concessions
Bars

Specialty event menus

Accept credit cards
Emphasis on:
 Scratch made items
 Locally sourced items

**Staff**

Professionally Uniformed

Professional/proper serving procedures/ food handler permits

Sufficient staff to do plated meals when needed

Off-site catering delivery vehicle and supplies

**Equipment (for 700)**

Table service

Plates – Dinner and salad

Bowls – cereal and soup cups

Glasses – water and wine

Cups and saucers

Silverware

All bakeware and cookware to prepare all meals

All service equipment for buffets and receptions

Chafing dishes, salad bowls, beverage pitchers, serving utensils

**Presentation**

Center Pieces

Table décor

Themed meal settings

**Communication and Marketing:**
Catering Website

Catering Facebook Page
Catering Instagram Page
Consistent Advertising

Regular photography of food/presentation for marketing

**Added Consideration for:**

Awards

Chef with culinary degrees

Ability to do an espresso stand

Event Creation and Event Production

Understanding of tourism

Imagination, innovation and energy