



## Event Protocol

These are the steps we will be taking at each party we cater, where staff is present, based on the State of Oregon reopen guidelines. We will keep these procedures in place until new guidelines by the State of Oregon are released.

### Procedures:

- Event staff – chef, servers, event manager, bartenders – will be wearing masks. This is to protect your guests as well as our staff. We have purchased super cute denim masks, made by a local person.
- Plates along with wrapped flatware will be kept on the buffet.
- Once guest are in the buffet line (hopefully standing at a distance) server, wearing gloves, will dish up food on the buffet line for the guests as the guest move along the buffet.
- One buffet line for every 50 guests with a server at each to dish up for guests. We will increase the amount of buffets so that the buffet line isn't long.
- Servers will disinfect each plate and silverware prior to placing on buffet line.
- Single serve salt and peppers will be provided at the buffets.
- One Sided Plexiglass cover will be placed on each buffet.

### Options:

- We are recommending table sizes to seat 2, 4 and 6 person tables instead of the standard 8 person and encourage guests to sit in smaller groups and with family. When can provide a new estimate for tables and linens.
- Hand Sanitizing stations spaced throughout the event - \$ 60 for 3
- Plated Dinner Service. Servers will serve guests at each table. Additional cost for staffing. If interested we will provide you with specific pricing
- Set up and Go Service. We bring the food hot ready to go and have no staff onsite. The "Procedures" above will not go into effect. We come back later to pick up the platters and such. If interested, we will provide you with a new order summary.