

Aunt Pittypat's Catering Setting the Event Standard for over 35 Years!



*During this unprecedented time in our lives & certainly the hospitality industry, **Aunt Pittypat's Catering is working diligently to improve upon our already stringent, highest standards of cleanliness & sanitation protocols.** Food safety has always been our number one priority & will, of course, continue to be our focus. We intend, as always, to surpass expectations.*

***The safety & health of our guests & staff is a major concentration.** In a business that has demanded close-proximity & hand-delivered culinary joy, we have begun to think out-side the proverbial box on this subject. We want to take care of our people so they can safely take care of you while bringing you the amazing food & service you expect from Aunt Pittypat's Catering.*

***New protocols will include gloves & masks for our staff for all events until we deem it safe.** We will base these decisions on the CDC guidelines & actual current history of outbreaks in our state. These PPE pieces will be uniform coordinated.*

We will require daily temperature readings of staff prior to beginning their shift & continue to insist that they will not work when sick.

***There will be no self-service food stations for now.** We will either provide a staff member to serve the food, being the only one to handle the utensils, or pre-plate appetizer tastes or entrees & desserts.*

***We feel that china, glassware & flatware are a risky endeavor for now.** We will quote basic or upscale disposable options for all events. This will certainly evolve, hopefully to be back to your choice of vessel by late summer or fall. But rest assured we can make your event very special no matter what restriction we have. Customization of acrylics is always an option!*

Hand washing, hand washing, hand washing!** Minimum of 20 seconds for each washing for all staff, front & back of house. **This is in addition to gloves & serving utensils being used as well as hand sanitizer being available to all staff members.

Finally, and above all, please know that it is still, as it has been for over 35 years, our complete commitment to our clients to bring you an exceptional culinary & service experience. We will continue to be creative, attentive & to honor the vision of your event. We will get through this safely, thoughtfully & with Aunt Pittypat's quality of care.

Be well!

Cheers!

Maggie Howell-Dowd, Chef Christine Dowd

& the Entire Aunt Pittypat's Team