



DINNER GATHERING INITIATIVE  
WE ARE PREPARED.....

## 1. We Have the Facility:

Thanks to Coyote North and the generous donation of their new Commercial Kitchen, we are capable of providing up to 28 Full Course Meal Units per week @ an average of 60 meals each.



## 2. We Have the Ability:

Our three chefs have a combined 30 years of professional Restaurant and Catering experience. Preparing fresh ingredient gourmet dinners is the result of this experience.

### 3. We Have the Menu:

Your guests will be very satisfied with the wide array of offerings and the delicious food each and every time.



#### 4. We Have the Donors:

Our fresh and mostly organic food supplies come from many vendors including: Lake City Neighborhood Farmers Market, Seattle Farmers Market, Ballard Farmers Market, Food Bank Farm, Eastern Wa. Farmers Collective, Grocery Outlet, Central Market, Delano's Coffee, Grand Central Bakery, Napoleon Pasta, Smart Food Services, North Helpline and many others. These amazing partners empower us to provide your guests with the very highest quality ingredients in our Gourmet Meals and offer them to you at the very lowest price points.

#### 5. We Have the System: OUR MEAL UNITS

All hot or cold meal parts are ready to serve in new disposable aluminum trays and tubs. You will always receive 1. Entrée, 2. pasta, 3. vegetable, fruit or salad, 4. desert, 5. pot of coffee, cups, sugars and cream or milk or water. We also provide your covered plates, eating and serving utensils.

We put all of our hot meal units in hot boxes and cold coolers within one hour of your pick up time. All you have to do is pick them up at your prescribed time, serve your guests and bring back the containers by the next day, (Delivery is available).



## **6. We Have the Pricing:**

We create your FULL MEAL UNITS in lots of 20 for \$80, 40 for \$160, 60 for \$220 and 80 for \$260. All you will need to supply is the tables and signage. You can pay by check or we will email an invoice NROI and you can pay by credit or debit card. After a full month we will provide you with terms.

## **7. We Have the Training:**

We will train any of your volunteers onsite at our own sites in Lake City or get you started with our own staff at your location. We have 3 nights available at our Lake City Community Center site if you are interested. Training consists of COVID-19 protocols, table set up, line management, tear down process, customer service tips, health and safety protocols and promotion ideas including templates, volunteer recruitment ideas and virtual discussions on how to enhance your organization's Mission.



## **8. We Have the Credibility:**

Join us any Saturday night and ask our guests what they think about our quality of food and service over the last 7 months. Ask us for a sample of opinions we have received. Call or email with any questions. We are here to make your Mission Enhancement easier and more fun than ever before. Take away the stress and partner with us.