

## **CERUTI'S CATERING LEFTOVER FOOD POLICY**

Ceruti's Catering has the following policy regarding remaining food:

We believe in guaranteeing that our client will not run out of food assuming that their contracted guest count is similar to their actual turnout. In an effort to maintain this guarantee there should be some food that has not been consumed at the end of every event. Do not assume that all or any of the remaining food is automatically yours. This food, if any, is the property of Ceruti's Catering provided that we have fulfilled our obligation to serve the number of guests that you have contracted.

If there is a large disparity between the actual turnout of guests and the contracted amount, Ceruti's at its discretion will package any food that is safe for consumption. For example, if the client contracts for 200 guests and only 100 guests turnout and Ceruti's determines that the food has been kept at the safe and proper temperature, the client would receive approximately the amount of food that is the difference between the contracted amount of guests and the actual turnout. In the above example, assuming the food could be kept at the proper and safe temperature, the client would receive 100 portions.

### **LEFTOVER FOOD GUIDELINES**

CERUTI'S CATERING WILL **NOT** OFFER ANY REMAINING FOOD:

- ...if the event location does not have proper and adequate refrigeration.
- ...if the actual guest turnout equals or exceeds the guaranteed guest count.
- ...if the food has been left out on the buffet or station for more than one hour.
- ...if Ceruti's deems the food not safe for human consumption.

Ceruti's Catering will apply a \$5.00 per package fee and a \$25.00 labor fee for any remaining food that is offered.