



### Health and Food Safety Are Our Top Priorities

L.A. Catering has always made the well-being of our staff and guests a priority. As we reopen our facility and return to catered events, this continues to be our number one focus. Please take a moment to review our safety precautions below, and as always, thank you for choosing L.A. Catering! As you know, all proceeds go directly to our parent organization, LifeCare Alliance, providing Meals-on-Wheels and other basic needs services for central Ohio neighbors. During the pandemic, the agency has been on the front lines serving thousands of central Ohio's most at-risk neighbors, with services increases of 63% since March 1. With your support, we will continue serving those most in need. We look forward to partnering with you to uphold our commitment of **Great Catering for a Great Cause!**

On an ongoing basis, L.A. Catering diligently follows Food Safety Laws to ensure that our food is produced in a clean and safe way. Our kitchens are inspected daily by ODA. As COVID-19 restrictions are lifted, L.A. Catering is doing our part to ensure additional protected measures and training are taken to maintain the highest levels of standard for cleanliness and disinfection. Our protocols have been guided by the recommendations of the CDC, the USDA, and State and Local health departments. Our management team has completed the ServSafe COVID-19 Reopening & Precautions Training. Additional measures L.A. Catering will take are:

- Daily symptom assessments will be completed for all associates
- Ensuring associates adhere to our sick leave policies, requiring staff to stay home if they do not feel well
- 24 hour fever free before returning to work
- Wearing face coverings or masks & remain 100% compliant with ODH requirements
- Maintaining strict hand washing guidelines

#### Drop Off Orders

- Delivery Staff have completed ServSafe Delivery: COVID-19 Precaution Training
- All equipment will be **cleaned and disinfected** after each use
- Hand sanitizing products will be available in all of our delivery vehicles
- Contact-Free delivery is available

#### L.A. Catering Event Center

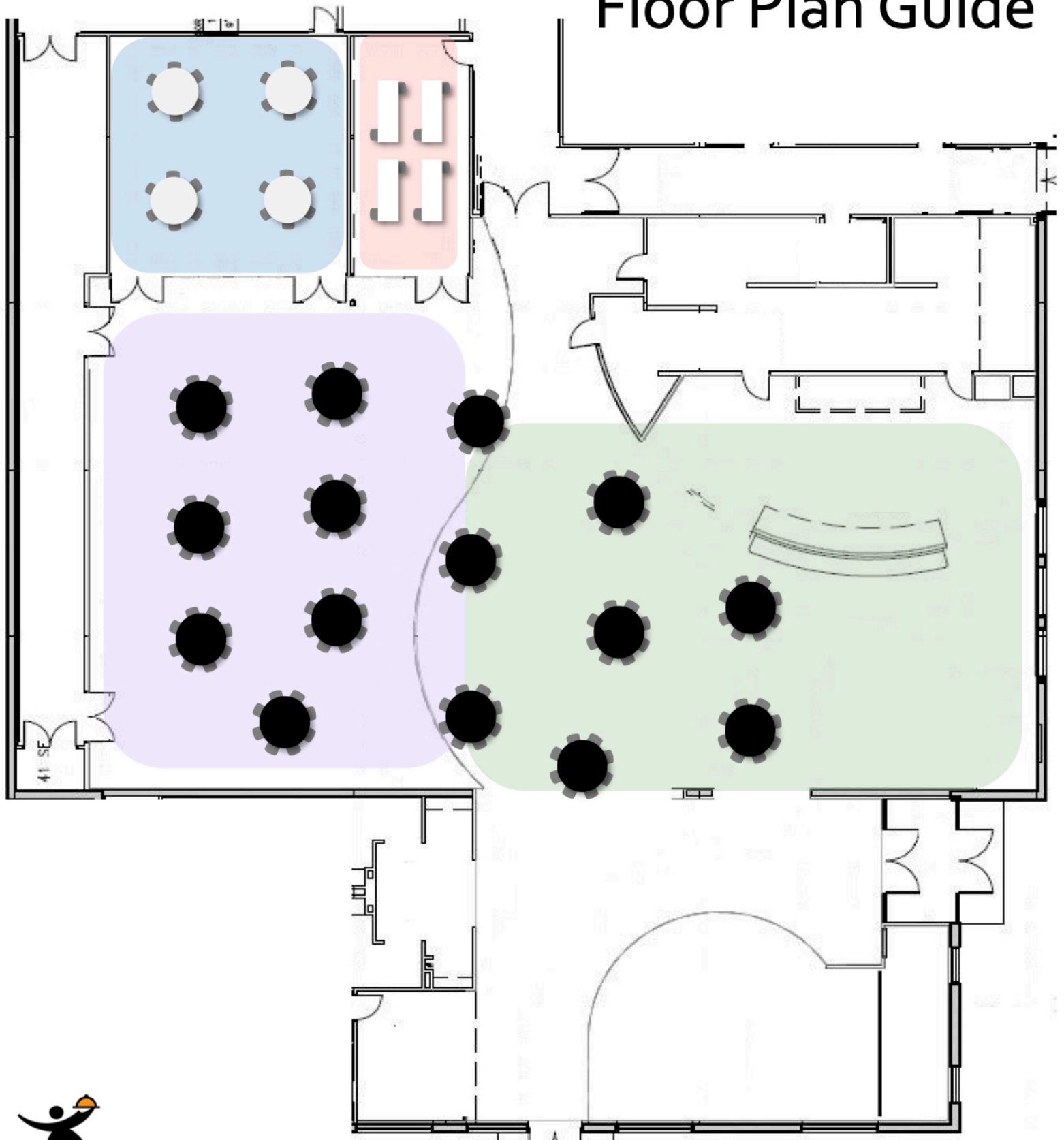
- All tables will have a minimum of six feet between - complying with the updated COVID-19 compliant floor plans
- A list of COVID-19 symptoms will be on display at the entrance
- Guests will be asked not to enter if symptomatic
- Hand washing stations within each bathroom facility
- Hand sanitizing station will be available in high-contact areas
- All high touch areas will be cleaned a minimum of every two hours
- Limit gatherings to maximum of 300 guests

#### Off-Site Events

- All tables will have a minimum of six feet between - complying with the updated COVID-19 compliant floor plans
- Comply with venue COVID-19 protocols and procedures
- All equipment will be **cleaned and disinfected** after each use
- Hand sanitizing station will be available in high-contact areas
- Limit gatherings to maximum of 300 guests



# Covid-19 Compliant Floor Plan Guide





# L.A. Catering Event Center



Free Wifi



Full A/V Capabilities



Free Parking



Easy Freeway Accessibility

## Covid-19 Compliant Floor Plan Guide

**All room rentals include:** House linens in black or white, 72" Round or 8' Rectangle guest tables, chairs, registration table, & water service

### Room I

**Maximum seating with tables:** 20 guests

#### Seating Options:

Board Room—8 guests    Dual Tuscan -- 20 guests

**Charge:** \$35 per hour (minimum 2 hour rental)

Sunday – Saturday

Room Dimensions: 384.75 Sq. Feet    13.5' x 28.5'

### Room II

**Maximum seating with tables:** 40 guests

#### Seating Options:

4 Round Tables—seating options 6 per table (24), 8 per table (32), 10 per table (40)

5 8' Rectangle Tables—seating 6 per table (30)

**Charge:** \$60 per hour (minimum 2 hour rental)

Sunday – Saturday

Room Dimensions: 783.75 Sq. Feet    27.5' x 28.5'

### Main Room

**Maximum seating with tables:** 70 guests

#### Seating Options:

7 Round Tables—seating options 6 per table (42), 8 per table (56), 10 per table (70)

\*Other options available upon request

**Charge:** \$120 per hour (minimum 2 hour rental)

Sunday – Thursday

**Charge:** \$200 per hour (minimum 2 hour rental)

Friday or Saturday

Room Dimensions: 2,767.5 Sq. Feet    45' x 61.5'

### Main Room & Cafe

**Maximum seating with tables:** 150 guests

#### Seating Options:

15 Round Tables—seating options 6 per table (90), 8 per table (120), 10 per table (150)

\*Other options available upon request

**Charge:** \$170 per hour (minimum 2 hour rental)

Sunday – Thursday

**Charge:** \$250 per hour (minimum 2 hour rental)

Friday or Saturday

Café Room Dimensions: 1,638.5 Sq. Feet    56.5' x 29'

## Additional Services Available

#### Audio Visual:

AV Package \$75.00 flat rate (includes computer hook up to 192"x104" projection screen, wireless microphones, and the use of L.A. laptop)

#### Other:

Stage - \$50 per 6x8 foot section

Pipe and Drape (per 8 foot section) - \$60.00

Up lighting Spot Lights - \$25.00 (5)

Podium - \$25

8 "Table with linen - \$20.00

Tall Cabaret Tables - \$10





# Welcome to L.A. Catering Event Center

IN ORDER TO ENSURE THE SAFETY OF OUR GUESTS AND ASSOCIATES, WE ASK THAT YOU DO NOT ENTER IF YOU ANSWER **YES** TO ANY OF THE QUESTIONS BELOW

- Have you been diagnosed with COVID-19?
- Have you had any of the following symptoms within the last 72 hours?
  - Fever
  - Chills or repeated shaking with chills
  - Coughing
  - Sore throat
  - Shortness of breath or difficulty breathing
  - Pain or pressure in your chest
  - New loss of taste or smell
  - Diarrhea
  - Muscle pain
- If you have had any of the above symptoms, has it been less than 7 days since your first symptom?
- In the past 14 days, have you been within 6 feet of any person who has either been diagnosed with COVID-19 or shown any of the symptoms listed?
- In the past 14 days, have you traveled internationally or domestically to an area known to have a high number of COVID-19 cases?
- Have you been told by any health care provider or the Department of Health to self-quarantine or self-isolate due to actual or suspected exposure to COVID-19?

IF YOU ANSWER **NO** TO ALL OF THE ABOVE, PLEASE JOIN US!



## **PHYSICAL DISTANCING**

Please remember to keep 6 feet between yourself and others



## **COVER UP**

We ask that you wear a mask or face covering when able to do so



## **INCREASED CLEANLINESS & DISENFECTIONING**

High traffic and high touch surfaces will undergo enhanced cleaning and disinfecting procedures

GREAT CATERING FOR A GREAT CAUSE

## L.A. Catering Event Center



### 12 things to let your guests know before your next event

- ✧ All associates will have masks and we recommend that your guests do too
- ✧ L.A. associates will undergo wellness checks prior to your event
- ✧ If you are feeling symptomatic, please be respectful of other guests and do not put them in danger by attending
- ✧ A list of COVID-19 symptoms will be on display at the entrance
- ✧ All guests will be seated at 72" round tables that will comfortably seat 10 guests per table
- ✧ Make sure your guests know who they will be seated with ahead of time
- ✧ For your safety and ours, guests will be asked to remain seated for the duration of the event and not congregate
- ✧ Guest tables will have a minimum of six feet between – complying with the updated COVID-19 compliant floor plans
- ✧ An increased use of single use items
- ✧ Guests will have access to hand washing stations within each bathroom facility
- ✧ Hand sanitizing products will be available in high-contact areas
- ✧ All high touch areas will be cleaned every two hours by a sanitation staff member

*L.A. Catering will continue to follow guidance as set forth by the Ohio Department of Health and CDC*



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# Individualized Meals From the L.A. Kitchen

Proceeds Support the Clients of LifeCare Alliance



## No-Contact Meals

### Chilled Tapas

#### Charcuterie Box \$10

Includes assorted cured meats, cheeses, Crackers, and fruit jam

#### Crostini Sampler \$12

Get creative and build-your-own sampler. Spreads include: tomato bruschetta, goat cheese & bacon, grilled peach & prosciutto, and roasted vegetable with balsamic

#### Taste the Mediterranean \$8

Roasted vegetables served with fresh-made pita chips, hummus, feta cheese, and Kalamata olives

#### Assorted Gourmet Cheese Box \$8

### Hot Hors d'Hoeuvres

#### Dip n' Dunk \$10

A sampler of Spinach Dip and Chorizo Crab Dip served with fresh fried pita chips

#### Slider Flight \$12

Small bites with big flavor!  
One each of Braised Short Rib on Brioche, House Blend Ground Beef with Muenster Cheese on Brioche, and Nashville Chicken Slider on Cheddar Biscuit

#### Traditional Wings (6ea) \$8

Served with celery and blue cheese  
Sauces: Mild, Medium, Korean BBQ

#### Korean BBQ Spring Rolls (6ea) \$6

### Gourmet Dinners

#### Cilantro Grilled Chicken Mac n' Cheese \$14

Served with fresh roll and butter

#### Classic Chicken Parmesan \$16

Served with penne pasta and garlic bread

#### Cheese Tortellini & Braised Short Ribs \$18

Served with fresh roll and butter

#### Grilled Salmon with Garlic Herb Burre Blanc \$18

Served with roasted potatoes, green beans, and fresh roll with butter

To ensure complete no contact, L.A. Catering processes all orders by credit card payment over the phone. To place order, simply email: [lacateringinfo@lifecarealliance.org](mailto:lacateringinfo@lifecarealliance.org)