



What's A Caterer To Do?

What's a Caterer to Do....Part 5

I thought this saga would have been over by now. Surely, it's old news. It's the ONLY news. We can't seem to dodge it. It's taken over our very existence. In our spare time, we sew masks and isolation gowns. An exciting night out is a glass of wine and some outdated cheese and stale crackers as we try to create our own fun, face-timing or zooming with friends! When we go for a walk, trying to make the best of some occasional sunshine and warm weather, we plan our routes so that we don't encounter too many people. When we do spot someone walking towards us, we veer off the sidewalk onto the shoulder of the road and mutter a brief, "good morning", "nice day" or some other benign phrase. We know what they're thinking. They're thinking "glad you stepped out of our way, because the sidewalk is not wide enough to hold all of us!" Not if we're honoring social distancing, AND WE ARE! Our patience is wearing thin, happy hour zoom events don't do it for us anymore, and heaven forbid if we don't have our mask when we want to step into the public. We're tired. We're bored. We need people...more people than the micro-social pods that we were immersed in as the whole world changed.

But we are the lucky ones!

Why, you ask, are we the lucky ones? Well, I'll tell you. All our basic needs are being met. We have food, a roof over head, people that appear to care for us, our bills are paid (at least for now), and a job to go to each day. Granted, our staffing has been minimal. But through the generosity and kindness of clients, friends, and associates, our business is still alive and breathing. This has been humbling... there is no order too small. There is no distance too far. There is no delivery time too inconvenient. We've been able to cobble together enough revenue through box lunches, individually packaged hot meals, family dinner packs, triple treat towers, adult Easter baskets, dessert trays, dinner baskets and meals for front liners sponsored and paid for by our loyal following, that we can now justify bringing back some staff. And we are!

Tomorrow is the first day of the rest of our lives! Several of our staff will return to pick up where we left off maybe 6 weeks ago to find the to-do lists that have been put on hold, the yard work that won't do itself, the vans that need a spring cleaning, equipment that needs buffing, the planning and organizing for what we hope will be a busy season ahead. We can hope, can't we? After all, it's springtime. A new beginning! It's graduation season, it's time for end-of school events, picnics, parties, weddings, celebration big and small, indoors and out. My definition of catering is preparing and serving great food and hospitality to large

groups of people gathered together for a common reason. If large groups of people are discouraged from gathering, where does that leave us? Looks like we need to get creative, clever and innovative to find ways that we can continue to make great food and provide hospitality to people in whatever setting they deem acceptable.

We will find reasons to celebrate, we will find places to celebrate and we hope you will join us in celebrating as the country “re-opens” and we begin to cautiously step out of our safe havens. People need people and we’re ready to help facilitate in any way that we can. In the meantime, and hopefully there will be no need for a Part 6 of this continuing saga, let’s get ready to re-enter society, slowly and safely, but nevertheless with anticipation and exuberance. With a new appreciation for what we had, what we’ve sacrificed during the last many weeks and what truly is important moving forward, let’s do it together. Like I’ve said before, “There is strength in numbers.” There’s nothing that we can’t accomplish if we work together. With blessings and hope,
Sandra and Team Tasteful

Patience and perseverance have a magical effect before which difficulties disappear and obstacles vanish.

John Quincy Adams
