



What's A Caterer To Do?

What's a Caterer to Do Part 29

February is drawing to a close and we've survived Super Bowl, Valentine's Day, Mardi Gras, the beginning of Lent, a couple of winter storms, below freezing temps, continuous Covid updates surpassed only by vaccine news, appointment sites, vaccine supply...and on and on. No wonder we're exhausted! We're all long overdue for a vacation. Not a staycation mind you, but a vacation somewhere far away, preferably warm and sunny, with lots of willing and able hospitality specialists to serve us, pamper us and treat us like royalty. Okay, I can dream, can't I? How 'bout just a distant destination, warm and sunny where we take care of ourselves? That would work too.

As we approach one year of the Covid craze, I'm intrigued by the new vocabulary words and phrases that we've added to our repertoire. We almost sound like experts as we toss around phrases like "contact tracing", "pandemic", "flattening the curve", "PPE", "asymptomatic", "contactless", "social distancing", "herd immunity", "N-95 mask" and other lingo that is new to us, that we use with great authority and understanding. Candidly, I could have happily lived my life without expanding my vocabulary in this fashion, but what can you do when you don't have a choice in the matter?

Choices! We haven't had lots of choices lately. Our usual mode of operation has been greatly altered. We do what we do, albeit smaller, less frequent, and contained. We stay home, we interact with a small pod of people, we fill our time with pointless tv and movies. We wonder, "what will life be like when covid is over?" Will covid ever be over? Will our lives ever return to what they were? Will people gather? Will we be doomed to mask-wearing for life? Who knows? Not me! Appreciation! Thanks to everyone that has hung in with us over the past many, many months. We are grateful for the bit of daily business that we have had and the challenges of creating, clever, culinary options for clients looking to thank their staff, woo their clients, and recognize their volunteers. This usually involves orchestrating many customized meals/baskets/treat towers/tri-pies/snack packs, preparing them and delivering them. It's something that we enjoy and it keeps us in business during the lengthy catering lull. Thanks too for purchasing our "dinners for 4" on Fridays. Thanks also for your kind donations to our FFF. We've "shared the love" providing meals for many frontliners and people in need during the last many months on your behalf.

Change in Attitude! When I was out shoveling at the business the other morning ,

I was thinking “ugh, it’s cold and windy out here and I hate this”. Then an epiphany....I am grateful that I physically am able to shovel, that I have warm clothes so that I can be out in the cold, and that Thank God my husband does most of the snow removal at our house. It’s kind of like the song “Always Look on the Bright Side of Life” from Monty Python’s Life of Brian...put a spin on the situation, look for the good, ignore the bad. If covid hasn’t tried to teach us this, I don’t know what has. It’s not easy, but I’m thinking it will get easier with practice. So let’s give it a try....Lord knows, we have nothing else to do during covid winter! Truly, this life interruption can’t go on forever. Stay creative, stay healthy, eat well, get plenty of sleep and know that we’re in this together and We Will come out on the other side! Not sure when, but we will. Take good care!
Until another time, Sandra xoxo

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