

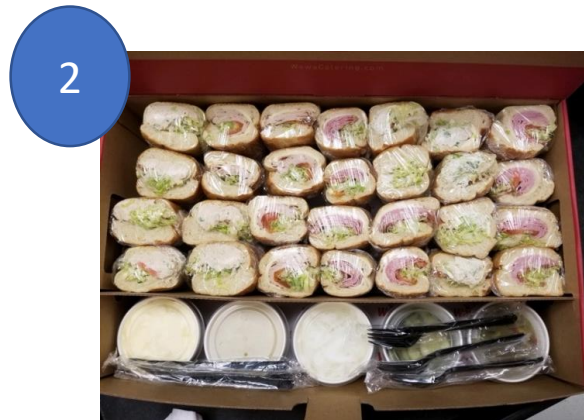
Catering Covid Product Adjustments

Hoagie box example

- Current hoagie box (serves 14) vs...



- Covid modifications (depending on request)
 1. Individual lunch boxes (match exact guest count), or
 2. Hoagie box with saran wrap for full-service kitchen (serves 14), or
 3. Hoagie box with fully wrapped hoagies for in-store (serves 14)



Catering Covid Product Adjustments

Hot bar example

- **Current hot bar (serves 16) vs.**



- **Covid modification**

1. Meal containers for chicken hot bar (x16 for each order)
2. Regular bowls (x16 for each order) – no photo, but divided hot bar into 16 servings in tan hot food bowl. Would use for ½ mac & cheese and ½ meatball bar as an example
3. Regular soup cups for sides (x16 for each order) – no photo, but divided hot bar in 16 servings in med soup/side cups. Would use for mac & cheese bar as an example

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Catering Covid Product Adjustments

Group salad example

- Current group salad (serves 16) vs.



- Covid modifications
 - Salad Lunch boxes (x16 for each order, or match exact guest count)

