



Taste is ready for a rapid feeding response if requested by the medical community. This would be individual “Grab and Go” menu items that could be produced to feed large numbers of people quickly and with safety in mind. We would create a HACCP plan to minimize exposure to both hospital staff and Taste personnel along with specific drop off zones and logistics for feeding people 24 hours a day for as long necessary.

MENUS and ITEM SUGGESTIONS

BREAKFAST

- Burritos - *Ham & Cheese, Egg & Cheddar, Spinach & Mushroom, Turkey, Bacon*
- Individual Yogurt Parfaits *with made from scratch Granola and fresh Berries*
- Individual Bags of Toasted Bagels *with Cream Cheese & Jam*

MAIN MEALS

- Sandwiches - *Turkey and Provolone, PBI, Chicken Salad, Veggie, Thai Beef, Thai Chicken*
- Burritos - *Chicken, Beef, Bean & cheese, Veggie*
- Rice Bowls - *Chicken, Veggie*
- Soba Noodle Bowls - *Chicken, Veggie*
- Individual boxed meals

ALL DAY

- Fruit Cups * Mexi Fruit Cups * Margarite Pasta Cups * Whole Fresh Fruit * Trail Mix * Saltine Crackers * Individually wrapped snacks

DESSERTS

- Chocolate Brownie * GF Coconut Macaroons dipped in dark chocolate * Carrot Cake

INDIVIDUAL DRINKS

- Juices * Ginger Shots * Bottled Water * Sparkling Water * Soda * Gatorade * Energy Drinks

OUR RESOURCES INCLUDE

- OC approved commercial kitchen 10,000 sq ft plus 6000 sq ft warehouse storage.
- Reliable vendor relations to secure food, groceries, paper goods, fresh products daily.
- Commercial refrigerated cube truck with Tommy lift and other means to transport food safely.
- A remote team trained and coordinated for large scale events.
- Ability to scale quickly with large team of professional kitchen, office, driver set up team.
- Dedicated office team 6AM – 6PM with key account managers for larger multiday events.

WE CAN PROVIDE OUR OWN EQUIPMENT TOO

- Remote kitchen & refrigeration * Generators * Commercial lighting * Tables & Chairs for 300 * EZ Ups * Cocktail tables * Audio video equipment.