

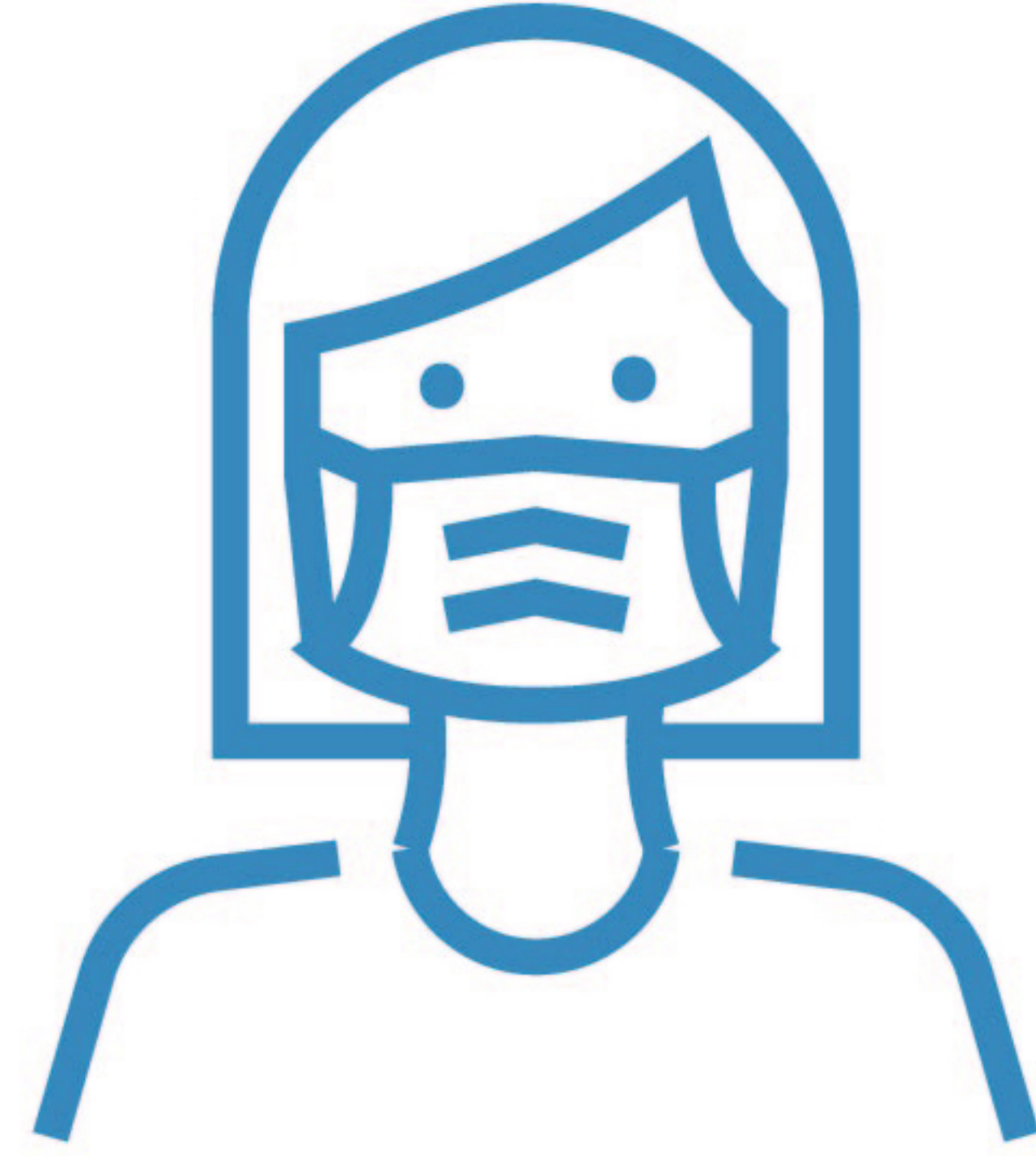
# BLUE MESA

S O U T H W E S T G R I L L

## MAINTAINING A CLEAN & SAFE CATERING EXPERIENCE



All catering staff will be wearing masks at all times and fresh pair of gloves during each phase of service. Hands will be washed in between.

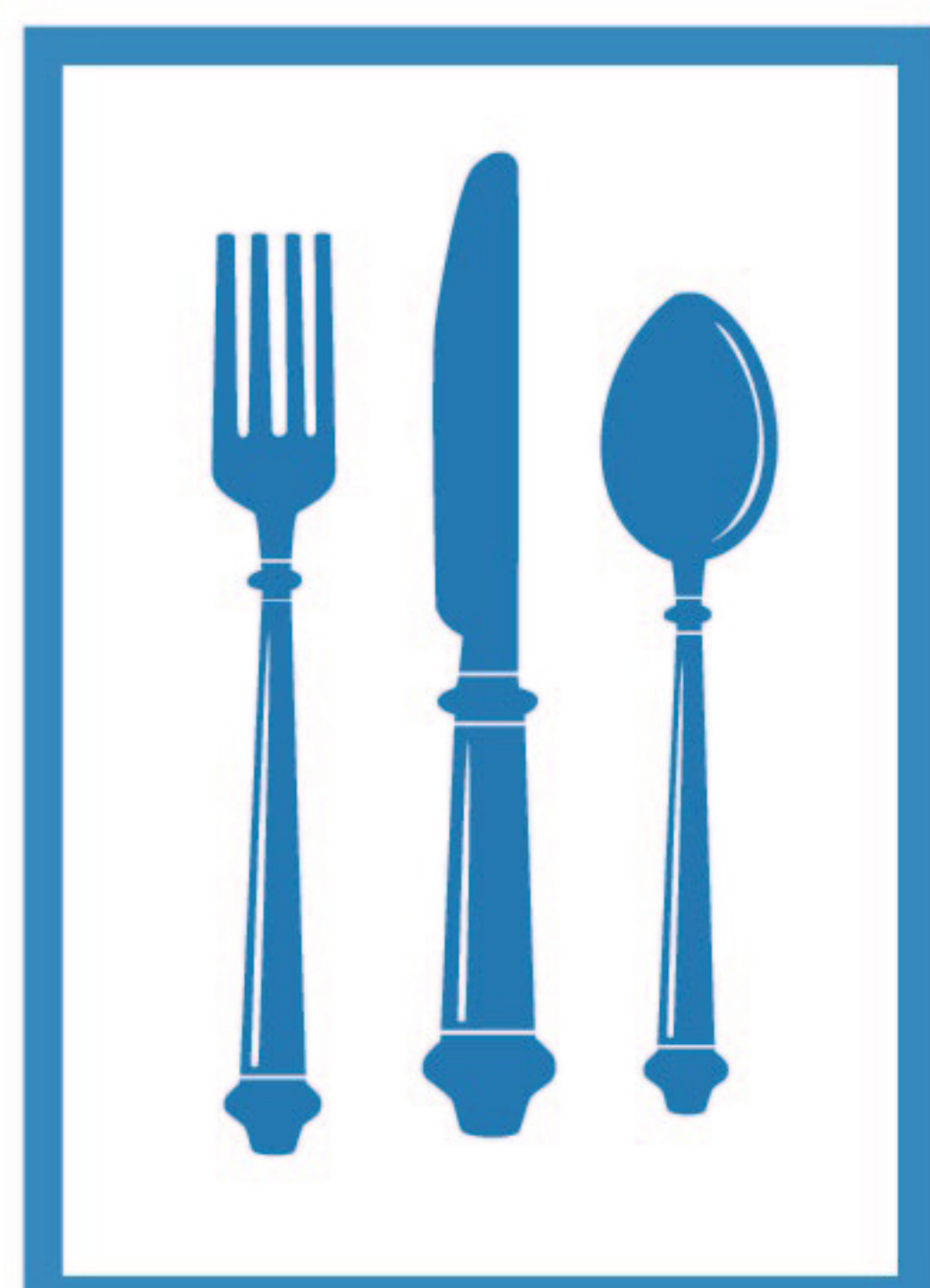


All catering equipment will be cleaned and sanitized before and after each event. Equipment and food will be transported in clean and sanitized vehicles.



All staff will have temperatures checked before being permitted to work on day of event.

There will be no condiments, silverware, flatware, glassware, or other traditional table-top items pre-placed on an unoccupied table.

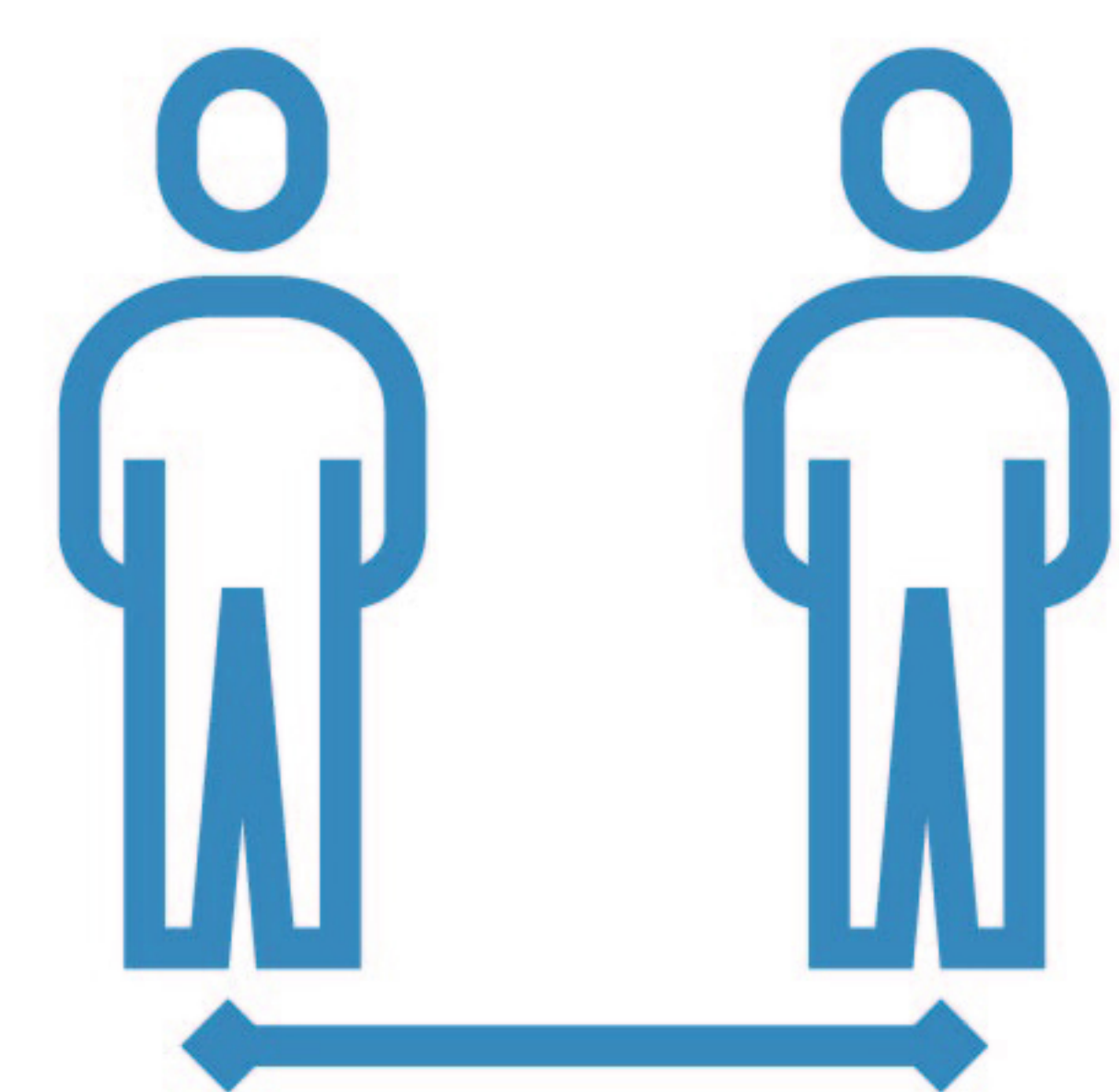


Silverware rolled in cloth napkins will be kept at buffet line and handed to guests by a caterer.

Caterers will plate food for guests as they proceed through buffet line including any garnishes. No food will be self-serve including chip station & passed appetizers.

We recommend doubling buffet line depth (2x tables) to keep guests further back from food through buffet.

No more than 10 guests should be in buffet line at a time and should maintain 6 foot distance apart.



All used napkins and linens will be kept in sealed trash bags to contain spread of germs. As caterers clear dinnerware from tables they will store in tubs sealed in trash bags and will wash hands after each trip to guest tables.

All beverages will either need to be served through the bar, or a caterer will need to fill and serve from a drink station or bring to guests at tables.