

Lefty's Cafe & Catering FAQs



CATERING & KITCHENS

1. CAN WE KEEP LEFTOVERS TO SERVE LATER?

Due to food safety standards and provincial health regulations, leftover food prepared by Lefty's Café is not permitted to be left behind. This is for the safety of your guests and for the safety of Lefty's Café.

2. CAN WE ADD A SECOND MEAT OPTION TO OUR MENU?

Yes, we do offer the option of adding a second meat. An additional cost will be added to the higher priced menu choice. For example, if you choose the roast beef menu option and would like to add ham, you would be charged \$25/guest for the roast beef dinner, plus the \$4.95/guest for the ham.

3. WHAT ALL IS INCLUDED IN CATERING?

Before your event we will:

- Work with you to understand your needs, plan a menu and provide a quote.
- Answer any questions you have
- Confirm your booking with a non-refundable deposit

Day of your event:

- Our catering team will arrive at your location 1 hour before your set mealtime and set up the catering line.
- We ask for a 5-10 minute heads up before guests begin to eat. This allows us to finish final prep such as removing wrapping, lids, mixing salads, etc to ensure the best possible quality of food for you and your guests.
- Our team will make sure the buffet line is stocked and maintained as well as answer any questions your guests may have.
- Once your guests have gone for seconds, our team will remove the buffet quietly and efficiently.

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4. DO YOU GIVE A DISCOUNT FOR KIDS?

We do not discount based on age as every group of clients is different. You will know your younger guests better than us. Are they the local sports team or small eaters? We leave it to you to use your discretion to base your order on the age and appetites of your younger guests.

5. IS IT LESS COSTLY TO SERVE HORS D'OEUVRES THAN A MEAL?

As a rule, serving Hors d'oeuvres is more expensive than serving a meal of comparable quality due to the raw cost of the type of products typically utilized, and the amount of hand labor needed to prepare them. Per person pricing on Hors d'oeuvres can vary widely based on what items are served, and whether they are served in quantities to serve as a 'snack' or as a 'substitute for a meal'. As a rule, if hors d'oeuvres are served as a snack preceding a full meal you will require 6-8 pieces per person. This increases to 12-15 pieces per person if they are being served as the meal.

6. HOW IS FOOD SERVED?

Meals are served buffet style. Lefty's Café uses catering specific tools that keep hot food hot, and cold food cold. Depending on the size of your event, guests will be served on both sides of the buffet line. Guests can choose what and how much they would like to eat.

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7. DO YOU CATER YOUTH EVENTS?

Yes! Over the past 10 years we have catered several youth events from 4-H clubs to hockey clubs and more! We have several 'kid' approved menu options that we would be happy to discuss with you.

8. WHAT EQUIPMENT WILL I NEED TO PROVIDE FOR YOU AT THE VENUE?

Generally, Lefty's Café & Catering is completely self-sufficient. The few items that we will need are tables for the food and a small space to work and a garbage can. As a rule, for a lunch menu we need 12 feet of tables and for a dinner menu we need 16 - 18 feet of tables. If food is being served outside, please ensure the tables are shielded from any possible wind. Wind will not allow the fuel for the chafing dishes to stay lit which is what keeps the food hot.

9. WHAT IS YOUR CANCELLATION POLICY?

Events that are cancelled without seven days' notice will be charged 50% of their invoice to accommodate the extra costs incurred.

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10. WHAT ABOUT MY GUESTS WITH DIETARY RESTRICTIONS?

Yes, if we are made aware upfront with clear communication. Many of our catering customers advise their guests of what they can eat from the chosen menu, while other customers order a special item off our Lefty's menu. Extra costs may incur.

11. DO YOU BRING EXTRA FOOD AS A 'BUFFER'?

Lefty's Café prepares enough food for the actual guest count based on industry portioning standards. If you suspect your guests are big eaters, extra portions should be ordered to accommodate for this. We believe that you know your guests the best and leave it to your discretion to order based on their appetites. If you have questions about the amount of food or the appetite of your guests, one of our team members would be happy to discuss with you.

12. DO YOU CHARGE A TRAVEL FEE?

Depending on the location of your event, a small travel fee may be added.

13. DO YOU DO CUSTOM MENUS?

We are proud of our menu options that are true to our brand, however if you would like something not listed on our menu, please feel free to ask one of our team members.