

# The Top Five Tips for Catering Perfection

With all the catering companies across the United States, how do you choose the best one? You can make a number of phone calls, set appointments, peruse websites and look through menus and portfolios. This approach may work, but in order to find the very best, you should follow the top five tips for catering perfection.

**Character** – This item speaks directly to your caterer’s integrity. How do they relate to and treat their business partners? A caterer with great relationships with event facilities, a variety of florists and linen companies should let you know that all those businesses see your caterer as someone they trust and count on to create remarkably memorable events.

**Courtesy** – Your caterer’s customer service skills should be exemplar, such as returning calls in a prompt manner and handling those last-minute changes with grace and patience, understanding that your event is special to you and not just one of a hundred events they produce every month. You should be able to look to them as an example of the finest service available.

**Charm** – Making sure an event comes off without a hitch is an incredibly tricky business. There are always last-minute event changes, weather conditions that may require additional planning and consideration, as well as other unforeseen glitches. Your caterer should be able to handle all these trying issues with charm and class. They should be the only ones that know there was an issue at all.

**Creativity** – Picasso was creative, as was Lichtenstein. Your caterer should be just as creative. The ability to take something ordinary and present it as extraordinary is an art form in itself. If your caterer presents coconut shrimp skewered into pineapples, atop natural flagstone with a giant champagne-glass fountain flowing into a pool of live goldfish, you’re probably on the right track!

**Cuisine** – Only the freshest ingredients should be used for your special event. Your caterer should know where to find the best produce, freshest seafood, finest wines and caviar, just to name a few. Be assured, they are not shopping at the local grocery store, but instead are making several stops to ensure your cuisine is the very best.

So if you’ve gone through the list, asked questions and made your observations, then you already know. There is only one caterer for you... L’Hermitage Catering!



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