

Which Catering Service is Right for Your Event?

Minnetonka Nutrition Services has three types catering services available to our district staff. Due to staff availability and equipment resources, you may find some limitations to these services for larger group events. Minnetonka Nutrition Services has state licensed kitchens and follow all health code and IRS laws that apply to our department, program, and kitchens.

The Catering Department is open two weeks before school starts and closes for the summer on the last day of school. Service availability depends on the school calendar and hours coincide with the school day. Last orders for the day are delivered by 2 PM. You may need to make arrangements for refrigeration if your order is served after school hours. When the District is closed, catering services are not available.

Please Note: It is the event coordinator's responsibility to contact the District Facilities Scheduler to arrange for their room, space, or area for an event. If needed, the coordinator also makes any required arrangements such as tables and chairs including the lay-out for the room through the Facilities Scheduler.

Catered Event:

Food for the catered order is prepared and delivered by the catering staff. The customer is responsible for reserving the room or area for their event, serving the food (if necessary), and returning the room or area back to its original condition at the conclusion of their meeting or event.

An example of this is beverage, snack or meal service for a meeting or event held at one of the District buildings.

Full Service Catered Event:

Food for the catering order is prepared, delivered, set up and served by the catering staff. The customer is responsible for reserving the room or area for their event and returning the room or area back to its original condition at the conclusion of their meeting or event. There is an additional charge of \$50 per staff per hour for set up and serving time. Details and estimated charges for this service are determined when catering arrangements are being made.

An example of this is beverage, snack or meal service for a larger group of people for a meeting or event held at one of the District buildings. Generally, buffet service is set up which requires special attention or replenishing. Due to equipment limitations, banquet and waiter service is not available.

Premium Service Catered Event:

Food for the catering order is prepared, delivered, set up, served and broken down by the catering staff. The customer is responsible for reserving the room or area for their event and making arrangements and /or placement of tables, chairs, podiums, etc. There is an additional charge of \$50 per staff per hour for set up, serving and clean up time. Details and estimated charges for this service are determined when catering arrangements are being made.

An example of this is beverage, snack or meal service for a large group event held at a District building using buffet service requiring special attention or replenishing. Buffets are removed and catering equipment is returned by the catering staff.

Catering Services Provided by Nutrition Services Department Staff	Catered Event	Full Service	Premium Service
Order is prepared and delivered	✓	✓	✓
Order is set up for buffet service		✓	✓
Order is served by Catering Staff		✓	✓
Left over food is cleaned up and removed from event			✓