

CATERING

Your Caterer should...

1. Be familiar with Jewish customs and traditions.
2. Be familiar with venue.
3. Be flexible to incorporate client's requests.
4. Welcome working with event planners.
5. Understand the laws of Kashrut, if applicable.
6. Offer to do a tasting and allow you to discuss the menu with the chef.
7. Show you all fees up front. There should be no "surprises".
8. Show you pictures of food and events and provide references if requested.

For more helpful Bar/Bat Mitzvah planning resources and links to qualified event vendors, please visit: www.BesaSanDiego.com