

**JUDICIAL COUNCIL OF CALIFORNIA**

**QUESTIONS AND ANSWERS**

**LSS-2019-15-CD  
On-Site Catering San Francisco**

**July 15, 2019**

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**Question 1:** Please let us know approximately what would be the sales volume weekly or monthly?

**Answer:** We average 30 orders per month with 1300 covers. The average daily order consists of coffee and/or continental breakfast and a lunch for approximately 25 people. Some days and weeks will be less, some more.

**Question 2:** Do you have any kitchen or prep kitchen facility onsite? If yes, could you send us some pictures.

**Answer:** We do not have any kitchen or prep kitchen facility onsite

**Question 3.** What is the minimum or maximum number of people we would be serving?

**Answer:** Minimum can be set by you (10ppl?) maximum would be up to 200.

**Question 4.** Does everything have to be served disposable (compostable) or do you have your own serving platters onsite?

**Answer:** We do not have our own serving platters, you would need to bring everything and/or use disposable.

**Question 5.** For Parking, do we have a loading zone available to us?

**Answer:** Yes.

**Question 6.** Will you have a need for servers for special events? For these special events, would you have higher budgets?

**Answer:** Vary rarely but yes, for those evening events (receptions) there could be a special/higher budget.