



Caterer of the Year

24 CARROTS CATERING & EVENTS

Awards & Accolades

Achievement in Catering and Events

Caterer of the Year 2024, 2023, 2022, 2019, 2017, 2015, 2012

The ACE Award is a prestigious national award in the hospitality events industry. 24 Carrots was honored to be the first catering company ever to earn this award twice (and since then a few more times), along with being the first-ever Caterer of the Year in 2023, and awarded the same prestigious award in 2024.

Catered Arts Through Innovative Excellence

Caterer of the Year 2021, 2018

Awarded by the International Catering Association, the spirit of the CATIE Awards is to recognize achievements of exemplary production at an event.

BizBash People's Choice Award

Best Association Event 2019

BizBash is a national events organization with major influence on the events market. Our notable event that we earned this award for was a 3-day immersive hospitality conference complete with a 40' carousel and food puns galore!



Awards & Accolades

California Wedding Day Best of

Best Caterer 2024, 2023, 2022, 2019, 2018, 2017, 2016, 2015

Best All Around Vendor 2019, 2018, 2017, 2015, 2014

As a highly esteemed publication and a strong supporter of the community, CWD recognizes every category within the wedding community. 24 Carrots consistently earns recognition in multiple categories on an annual basis.

Association of Bridal Consultants

Elevation of Industry 2019, 2017, 2015, 2012

Our local ABC chapter consistently evaluates the direct impact of vendors within our community. Most notably earned is the Elevation of Industry award, which speaks directly into our commitment to our clients, colleagues, and communities.



Client Testimonials

Your staff was excellent! They were really on top of things, and I did not have to tell them one thing to do the entire evening! They were great at getting around to all of our guests with the tray passed Hors D'oeuvres, and immediately busing the items used by our guests. This is the very best staff we have ever had with 24 Carrots Catering! After the party, I personally told your staff what an excellent job they did. I know a lot of this is due to you preparing your staff as to what our expectations were.

- Jana McGuire, The McGuire Institute

HIRE THIS CATERER! I have been a wedding planner for 25 years. I recently had the honor of working with these fine caterers. From the moment we contacted the sales team, we had the most responsive wonderful experiences. The food was impeccable especially the fresh on-site barbecue with the white vinegar barbecue sauce incredible. The real stars of the show were the catering staff. There were more than enough staff and I can't remember all their names, but our lead was amazing, the bartender and the entire staff were so helpful and professional. If you're looking for a caterer, check them out for sure you will not be disappointed. If I could give 10 stars I would. Thank you, Team! - **Dianna Ross**

This vendor goes above and beyond to create the most amazing event for you that you've ever had from start to finish. They're a class act! Their venues are beautiful! Their food is amazing, and their people are just so incredibly endearing and compassionate. They truly are trying to create a dream come true for any event or occasion. Bring your ideas to them for your event and they can make it happen Believe me. They did it for us! - **Jennifer L.**



Client Testimonials

Absolutely amazing, no wonder they are ranked #1, staff and food were exceptional all our guests commented how much they enjoyed the food and had never tasted 'wedding food' like it in their lives, this was also commented by a veteran wedding florist! Their staff were impeccable, polite, on the button and so attentive, this was our daughter's wedding and by far the wedding of the century, we would highly recommend 24 Carrots they were brilliant from start to finish! - **Lyn P.**

We just wanted to say a huge thank you to the entire 24 Carrots team for helping make our day so perfect! We got married at the beginning of March and we are so grateful to have such a beautiful spot to get married and an even better team to help our day run smoothly. There's so many things to mention but to start, our entire experience with 24 Carrots was extremely pleasant from day 1. From tasting our wedding in such a high-class experience to actually meeting the team on our wedding day, everything was top notch. On our actual wedding day, the team made sure that we (the bride and groom) were fed and hydrated at all times. As soon as the ceremony was over, we had our drinks and personal plates of food waiting for us before our pictures. During dinner, they had our plates made up for us so that we could avoid the buffet and eat first. Lastly, at the end of the night they had 2 leftover plates made up for us to take home. Lastly, the venue itself was absolutely breath taking. The views at this venue are stunning and the backdrop for the ceremony is unforgettable. Highly recommend the 24 Carrots team. - **Amanda A.**



Client Testimonials

We got married at Rancho Las Lomas and this was the catering service associated with the venue. The private menu tasting was so cool! You can see the chefs hard at work making the appetizers and entrees. They even had this cute little sign with our names on it as we walked in (it's the little things!) I've been to a lot of weddings and this is, by far, the best wedding food I've ever had. All of my guests were so happy with the appetizers and entrees. When you're spending this type of money on a huge life event, you want everything to be perfect. 24 Carrots Catering and Events made it such a beautiful evening. = **Brianna & Joshua**

We booked 24 Carrots for our wedding, and we were blown away by the amazing food and service. Everything we had at our tasting tasted just as delicious at our actual wedding, which honestly, we didn't expect. Several of our wedding guests have told us it's the best wedding food they've ever had. In addition to the taste of the food, their service was also great. Our drinks were always filled, food was served and cleared promptly. They even made a platter of appetizers for us to enjoy right after the ceremony before cocktail hour started to make sure we got to try everything served. Their menu is very extensive and covers a wide variety of foods- so whatever you want served at your wedding, they likely have. In addition to the traditional meal options, they also have a wide variety of stations you can choose from e.g. for late night food or during cocktail hour. - **Arissa & Orien**



Approach & Philosophy of Customer Service

SERVICE EXCELLENCE

We are committed to proactively identifying and meeting the needs of our colleagues, clients, and communities. Hospitality is the heartbeat of our company, and while it may appear differently in each department, this common denominator is our shared goal. It can be as simple as opening the door for a coworker or going out of your way to drop off a client's favorite flowers, but service excellence comes standard at 24 Carrots.

DEDICATION

We are dedicated to the success of every event, as passion, purpose, and pride are the driving forces behind our team. We are committed to creating and elevating best practices to improve our services. In our pursuit of excellence, we make room for change, and we learn from our mistakes. We aren't scared of hard work or tough conversations.



Approach & Philosophy of Customer Service

COLLABORATION

Our success is directly correlated to active participation and the exchange of sound knowledge.

We believe that playing to each other's strengths collectively increases our efficiency and propels us towards our goals. We are also committed to a culture of helpfulness and respect towards everyone we interact with. We don't believe in, "that's not my job", but we believe in asking, "how can I best help you with that?". We work together to fix problems. We communicate respectfully, learn from each other, and grow together.

TRUSTWORTHINESS

We refuse to compromise on our quality, making us a reliable resource and dependable partner. We set the right expectations and deliver consistently. We take responsibility for our actions. We do what is right, not what is easy, even when no one is watching.

Even as we've grown into an award-winning industry leader, we have stayed true to our values as a family-owned business. Everything we do centers around our passion for bringing people together and creating unforgettable memories. We treat everyone like family, because for us, it's all about personal connections. We're not a big conglomerate that churns out cookie-cutter parties. And we're not a small mom and pop shop that lacks the resources to ensure events run smoothly. We're in the middle – the sweet spot that provides our clients with the utmost personal attention and unlimited possibilities for one-of-a-kind occasions.



Industry and Charitable Support

24 Carrots is a proud member of Second Harvest Food Bank, a non-profit organization based in Orange County. Their mission is to end hunger in Orange County. It was important for us to align ourselves with a nonprofit who had the same values that we hold dear. Second Harvest is proud to be a purpose-driven organization committed to providing dignified, equitable, and consistent access to nutritious food, with the belief that food is a foundation for community health and catalyst for societal transformation. Since we donate our leftover and unused food to this great local program, every one of our events makes a difference in our community.

Another notable non-profit that 24 Carrots is honored to support is RAD Camp, a local summer camp experience for those with developmental disabilities. 24 Carrots sits on the board of directors and also donates annually for this cause.



Industry and Charitable Support

We are also active sponsors of event industry initiatives such as the Association of Bridal Consultants, and actively participate in catering exhibitions, such as CaterSource and Art of Catering. We are members of the International Caterers Association (ICA), a non-profit organization dedicated to providing education, mentoring, and resources for professional caterers and promoting the profession of catering to clients, industry members, creative partners and the public. We are also members of the Leading Caterers of America (LCA) (Formerly Top Gun) and ECEP, highly prestigious groups with selective invitations to join. This group is the only one made of independent caterers from the US and Canada and is affiliated with a similar group in Western Europe known as the European Party Caterers Association.

24 Carrots also makes it a priority to contribute generously to industry and non-profit causes, as we believe that a generous spirit truly gathers our community. Many of these initiatives are employee-led through the Culture Committee. Notable contributions include CHOC Walk (children's hospital), The Pink Tie Ball (breast cancer awareness), Rad Camp (development disabilities), Rad Camp Jr, Harvesters (OC food bank), Casa Romantica Cultural Society, and SeaChange (environmental awareness).



Sustainability & Green Efforts

Our 24 Carrots headquarters, is a 40,000 square foot facility that meets the standards of the California Green Building Code. These codes save water and promotes environmentally responsible, cost-effective, healthier places to work. When designing our new facility, we wanted to have a positive impact on both the community and environment. In an industry that can very easily impact natural resources and have a large carbon footprint, we wanted to make a difference and set a new standard to be environmentally friendly. We were able to greatly reduce our light pollution by strategically placing solar tubes through the length of the building. Each solar tube defuses natural light into our facility. Not only does the natural light make our employees happy, but they also significantly reduce our electricity usage by not needing lights on at full capacity. Additionally, every light in our facility is low-voltage LED. All water faucets and water closets have reduced flow rates of water.

We have a strategic waste management program, and worked with our contractor to reduce their waste by 50%. Acoustical control was also taken into consideration, as well as ozone and greenhouse gas reduction. These are just a few of the main criteria that our building has met, and we continually look to see how we can make improvements in our everyday work flows to better reduce our footprint.



Culinary Philosophy

The foundation of our fine dining culinary philosophy was established with our owner Norm, and his passion for bringing people together. As a Swiss born, American raised chef-owner, his background is heavily infused into event menus, where fresh ingredients and memorable cuisine is top priority, and many of his secret recipes are long standing client favorites.

That zeal for service and dedication to clients remains as the driving force among our entire team. We believe in the complete guest experience. Special touches come standard for us, such as a welcome beverage, bride and groom service during cocktail hour, or complimentary cake cutting.

All of our food is cooked fresh (never frozen) on-site by our event chefs, translating onto each plate as a truly fine dining experience.



Menu Creativity & Originality

PRESENTATION AND DESIGN

MEET ME AT THE MARKET

Chia Seed Pudding

Coconut Chia Seed Pudding, Toasted Coconut,
Toasted Almonds, Fresh Berries

Carrot Cookie

Carrots, Oats, Nutmeg, Ginger, Cloves, Cinnamon,
Pineapple

Ranch Cheez-its

House-Made Granola Bars

Patch Punch

Fresh Pressed Carrot, Orange, Ginger, Tumeric

So Fresh So Green

Spinach, Celery, Cucumber, Lemon, Green Apple,
Ginger Root, Parsley

Pop Bar Cart

Lemon Passionfruit, White Chocolate Shell, Microflowers



Menu Creativity & Originality

PRODUCT AND MENU DEVELOPMENT

SUNDROP CHALET

Baked Potato Soup Gougère

Cheddar Gougère, Baked Potato Soup, Crème Fraiche, Chives, Crispy Pancetta

Peach Melba

Poached Peaches, Raspberry Gelee, White Chocolate Crumble, Whipped Cream

Lemon Yuzu Gem Cake

White Chocolate Mousse, Fruit Coulis, Sable Cookie

S'mores Tart

Salted Caramel, Chocolate Fudge, Toasted Vanilla Bean Marshmallow, Graham Cracker Crust

Espresso Martinis

Vodka, Toasted Marshmallow



Menu Creativity & Originality

PRODUCT AND MENU DEVELOPMENT

YOU'RE LIKE, REALLY PRETTY

Mini Burn Book Burgers

Brie, Truffle Honey, Bacon-Fig Jam

Totally Just Stab Caesar Salad

Romaine, Shaved Parmesan, Sourdough Garlic Croutons,
House Caesar Dressing

Millionaire Kalteen Bars

Shortbread, Caramel, Chocolate Ganache

Toaster Strudel

Iberico Ham, Truffle Pepato Cheese

You Go Glen Coco

Deluxe Hot Chocolate, Mini Marshmallows, Mini Candy Canes,
Whipped Cream



Menu Creativity & Originality

PRODUCT AND MENU DEVELOPMENT

CARROTBALL

Pickleball Pickles

Rainbow Baby Carrots, Red Bell Pepper, Celery, Cucumber,
Green Beans, Radish, Cherry Tomatoes,
Hummus, Buttermilk Ranch, Green Goddess Dressing

Game Day Nachos

Housemade Tortilla Chips
Individual Tostitos Nacho Cheese Dip
Pickled Jalapenos

Out of the Kitchen

Charburger, Veggie Burger, BBQ Chicken Sandwich
Served with French Fries

Spin It to Win It

Pick Your Paddle, Dink It, Serve It



Menu Creativity & Originality

PRESENTATION AND DESIGN

MODERN POKE

Poke Station

Tuna, Salmon

Sushi Rice, Mixed Greens

Masago, Wakami, Toasted Sesame Seeds, Furikake, Chopped

Scallops, Ponzu, Soy Sauce





Menu Creativity & Originality

PRODUCT AND MENU DEVELOPMENT

GETTING READY BRUNCH

Ham And Cheese Croissant

Fresh-baked Everything Bagels

Cream Cheese, Butter, Jam

Yogurt Parfaits With Granola

Crispy House-made Tots, "Raising Canes" Special Sauce Dollop

Mini English Muffin

Burrata, Local Honey And Fleur De Sel

Bacon & Chive Waffle Bite

Buttermilk Fried Chicken And Maple Syrup

Cheesy Grits Cake

Braised Pork Belly And Hollandaise

Avocado Toast Crostini

Smashed Avocado, Toasted Brioche, Crunchy Chili Garlic, Lemon Zest, Chives, Olive Oil

Caprese Skewer

Teardrop Tomatoes, Fresh Basil, Mozzarella And Balsamic Reduction

Fig & Herbed Cheese

Candied Pecan & Chive In Belgian Endive



Menu Creativity & Originality

PRESENTATION AND DESIGN

SPICE UP YOUR LIFE MEDITERRANEAN

Fattoush Salad

Romaine, Cucumbers, Shaved Radish, Tomatoes, Mint, Parsley, Scallions, Sumac, Fried Pita Croutons, Lemon Vinaigrette

Tabbouleh

Bulgur Wheat, Chopped Tomato, Mint, Parsley, Onion, Lemon Juice, Olive Oil

Cous Cous

Chickpeas, Cucumber, Fresh Mint, Raisins, Tomato, Almond Slivers

Sesame Flatbread

Mediterranean Chicken Breast

Artichoke Hearts, Tomatoes, Kalamta Olives, Capers



Menu Creativity & Originality

PRESENTATION AND DESIGN

MODERN DELI

Salad of Baby Arugula

Manchego Cheese, Diced Gala Apples, Sundried Cranberries,
Caramelized Pecans, Aged Balsamic Vinaigrette

Butter Lettuce Salad

Caramel Roasted Pears, Aged White Cheddar, Dried Cranberries,
Candied Pecans, Maple Apple Cider Vinaigrette

Caprese Stack

Tomato, Mozzarella Cheese, EVOO, Micro Basil Salad,
Toasted Pine Nuts, Maldon Salt, White Balsamic Vinaigrette

Sweet Corn and Black Bean Salad

Shaved Grilled Corn, Black Beans, Roasted Red Peppers,
Red Onions, Cilantro, Lime, Queso Fresco

Cheese Tortellini and Pesto

Cheese Tortellini, Pesto, Cherry Tomatoes, Sliced Black Olives,
Shaved Parmesan

Veggie Sandwich

Sliced Tomatoes, Avocado, Cucumbers, Spinach,
Green Leaf Lettuce, Pickled Red Onions, Balsamic,
Hummus, Fresh-Baked Focaccia

Barbecue Chicken Wrap

Marinated Grilled Chicken Breast, Romaine, Grilled Corn,
Black Beans, Pepper Jack Cheese, Green Onions,
Roasted Red Bell Peppers, BBQ Ranch



Menu Creativity & Originality

PRESENTATION AND DESIGN

VALENTINE'S BRUNCH

Caprese Skewers

Heart-Shaped Cherry Tomato, Mozzarella, Basil, Balsamic, Olive Oil

Heart-Shaped Crostini

Roasted Beets, Pomegranate, Herbed Vegan Boursin

Veggie Frittata

Bell Peppers, Onions, Spinach, Swiss Cheese

Butter and Sugar Shortbread

Red Velvet Cinnamon Rolls

Cream Cheese Frosting

Fudge Brownies



Menu Creativity & Originality

PRESENTATION AND DESIGN

SWANNER HOUSE RANCH

Burrata, Strawberry, Balsamic, Crispy Prosciutto, Grilled Crostini

Tomato Rosemary Focaccia

Herb-Roasted Vegetable Lasagna

Zucchini and Yellow Squash Ribbons, Japanese Eggplant,
Plum Tomatoes, Parmesan, Tomato Basil Fondue

Citrus-Scented Olive Oil Cake, Caramelized Blood Orange



Menu Creativity & Originality

PRESENTATION AND DESIGN

W SOCIETY WESTERN

Watermelon, Candied Jalapeno, Mint Skewers

Mini Potato Poblano Taco

Hazelnut Crema, Salsa Quemada, Onions, Cilantro

Mini Southern Fried Chicken Slider

Buttermilk Fried Chicken, Classic Southern Coleslaw,
Dill Pickle, Open-Faced Honey Butter Biscuit

Heirloom Tomato Salad

Heirloom Tomatoes, Persian Cucumbers, Shaved Fresno Chili,
Watercress, Pickled Watermelon Rind, Buttermilk Koji

Southern Caesar

Romaine, Shaved Parmesan, Cornbread Croutons,
House Caesar Dressing

Agave Pasilla Chile-Roasted Chicken Breast

Cilantro Jalapeno Buttermilk

Elote Polenta Cake, Corn Salad, Queso Fresco

Grilled Butternut Squash and Succotash

Smoked Paprika Sweet Corn Succotash,
Roasted Red Bell Pepper, Okra, Lima Beans



Menu Creativity & Originality

PRESENTATION AND DESIGN

DECADES OF RAD

Meatball Munchie Slider

Italian-style Meatball, Marinara, Parmesan Snow

Awesome Ahi Tuna Taco

Ahi Tuna Tartare, Soy Sauce, Sriracha Aioli, Wonton Shell

Groovy Grilled Cheese

Braised Beef Short Rib, Havarti Cheese, Horseradish Cream

Boogie Shoestring Fries

Classic Ketchup, Vegan Garlic Aioli

When I Dip You Dip, We Dip

Prosciutto, Salami, Crackers, Herb Cheese

No Diggity, No Dough Pizza Foccacia

Tomato And Feta Focaccia

RETURN OF THE MAC

Cornflake-Crusted Chicken Breast, Zesty Disco Drizzle,
Creamy White Cheddar Mac And Cheese, Arugula and Radicchio
Salad, Lemon Vinaigrette

Twinkied Out

Boogie Bites Ding Dongs

Far Out Snoball Fluffs

Pop Star Tarts



Culinary Diversity

SUPPER CLUB, April 11, 2024

Chilled Fennel Spring Leek Cappuccino

JCB Champagne

Asparagus, Horseradish Pana Cotta, Yuzu Kosho Pickled Petite Vegetables

Educated Guess Chardonnay

Sweet Corn Agnolotti, Shaved Summer Truffles

Kim Crawford Sauvignon Blanc

Jumbo Day Boat Scallops, Pea Shoot Risotto

Hampton Rosé

Basil Apple Sorbet Intermezzo

Wagyu Beef Tenderloin, Cauliflower Mousseline, Candied Pearl Onions, Broccoli, Rhubarb

Prisoner Cabernet

Deconstructed Eton Mess



Culinary Diversity

CAL MIL COLLAB | July 25, 2024

Stationed Hors d'oeuvres

Pineapple, Watermelon, and Chamoy Lollipop

Coconut Grilled Cheese

Provolone, Coconut Jam, Lime-Poached Jalapeno

Mini Duck Bao

Hoisin Duck Confit, Pickled Carrots and Daikon Radish

Tableside Bread Service

Tomato Rosemary Focaccia Rolls

Stonefruit Salad

Market Greens, Honey Labneh

Sweet Corn Agnolotti

Parmesan Broth, Shaved Parmesan

Seared Moroccan-Spiced Chilean Seabass

Lemon Yogurt Sauce, Cous Cous, Chickpeas, Cucumbers, Fresh Mint, Raisins, Tomatoes, Harissa-Roasted Baby Carrots

Churro Semifreddo Sandwiches

Café de Olla or Honey Passionfruit



Culinary Diversity

SEA LA VIE | May 2, 2024

Mascarpone-Stuffed Dates

Spinach & Feta Spanakopita Tart

Roasted Rainbow Carrots

Tahini, Mint

Cumin-Spiced Grilled Cauliflower Steak

Hazelnuts, Rum Raisins, Orange & Lemon Zest, Agave, Parsley,
Basmati Rice

Fried Eggplant Burrito

Tahini, Herb Slaw, Cucumbers, Tomatoes, Lavosh

Fig & Honey Panna Cotta

Baklava Croissants

Rosemary Shortbread

Lemon and Olive Oil Madeleines



Culinary Diversity

SPICE UP YOUR LIFE | May 30, 2024

TRAY-PASSED HORS D'OEUVRES

Charcoal-Roasted Sweet Potato
Cilantro Crema, Charred Onion Powder

Al Pastor Braised Pork and Pineapple Chutney Empanada

Short Rib Quesabirria Grilled Cheese

Ahi Tuna Wonton Taco, Chili Ponzu, Mango, Sesame

MARISCOS

Butter-Poached Lobster
Creamy Parmesan White Grits, Charred Lime

Chili Lime Hearts of Palm and Crab Ceviche

Pickled Red Onions, Cilantro, Red and Yellow Bell Pepper, Candied Jalapeño

PARRILLA

Charred Prime Skirt Steak
Roasted Chili Chimichurri, Cumin Tomatoes

Chicken Mole

Blue Corn Tostada, Refried Beans, Plantain Crumble, Crumbled Queso Fresco

Grilled Nopales

Blue Corn Tostada, Guajillo Tomato, Refried Beans, Plantain Crumble



Culinary Diversity

SPICE UP YOUR LIFE | May 30, 2024

MASA DE MAÍZ

Street Corn Cacio e Pepe

Roasted Corn, Chives, Fresh Queso Crumbles

Mushroom Sope

Oyster, Maitake, White and Brown Beech Mushrooms, Salsa Quemada

MINI DESSERTS

Mazapán Chocolate Layer Bar

Peanut Joconde Cake, Peanut Butter Crust

Toasted Husk Pavlova

Hibiscus-Marinated Strawberries, Blue Corn Crumble

Chèvre Cheesecake

Mascarpone, Goat Cheese, Cashew Crust, Blueberry Glaze, Candied Cashew

Tres Leches Cake

Fresh Berries



Product Quality & Safety

System of checks and balances created to oversee and check quality of food at multiple check points:

- Purchasing/receiving – involves training of receivers to understand and check for food quality and freshness.
- Purchasing/ordering – Partnering with our local vendors to source the highest quality product, ordering on a schedule to ensure we receive the freshness of product possible.
- Ensuring quality – training and re-training of cooks to understand quality in taste, smell, and presentation.
- Quality check points – Systemic approach and multiple checkpoints of quality check from cook who executes production to the Chef overseeing production followed by the pack out Chef who organizes the production, and lastly the Event Chef.
- Quality review - Feedback on all events from Event Chefs post-event evaluations. Feedback also sent to kitchen from Sales and Operations, analyzed, and implemented as needed.



Product Quality & Safety

- Implemented Quarterly Safety Committee Meetings to identify hazards, review causes and remedies for injuries, inspect property and PPE
- Developed and rolled out Driver Safety Training
- Reintroduced safety kits in vehicles to ensure every event has a first aid kit.
- Safe handling of food – training the team and getting them Servsafe certified, review regularly at line ups proper food handling and safety guidelines to keep it top of mind.

Vehicle Check Off System

- Here at 24 Carrots each vehicle must be inspected before used for the day.
- Helps each employee know all lights, signals are working, and there are no engine alerts on the dash.
- Helps assure all aspects of the liftgates work for crews to load/unload with no issues.
- We have all dollies/carts for the shift loaded before starting the shift.



Product Quality & Safety

Onfleet Routing System

- Onfleet is a live routing service for all employees that are doing deliveries.
- Helps each employee get to each location by missing heavy traffic/any accidents in their path.
- We can send all messages to the driver through the phone, so the employee never needs to use the phone to call/text. Everything can be hands free.

1000lb - Heavy Caster for all Dollies

- We have moved to a 1000-pound caster and locking wheel systems for all transits & tote dollies.
- All supplies can be moved with ease for events.
- Having the totes be able to be built on the dollies gives the employee the ability to pack up without moving much weight.

Double Check Off for Load Out

- All packing must be placed outside of the warehouse in an organized manner for the load up crew.
- They must inspect all items be placed on the truck and start loading by category.
- All items must be checked off and placed in an orderly fashion for safe transport.
- Once complete a manager must come inspect the vehicle, check fuel levels, and sign off on that event.



