

RIA MAE

HOSPITALITY / CATERING REQUIREMENTS

1 BOX NATURAL CEREAL (GRANOLA, WHOLE GRAIN, ETC)
1 SMALL BOWL OF ASSORTED FRUIT (BANANAS, APPLES, ORANGES, ETC) – NOT SLICED
1 BAG OF PREWASHED BABY CARROTS
1 BAG OF TORTILLA CHIPS
1 JAR MEDIUM SALSA
2 BARS OF DARK CHOCOLATE
1 SMALL CONTAINER OF HUMMUS (REGULAR)
2 PACK OF WHOLE-WHEAT PITAS
1 TRAY OF ASSORTED CHOPPED VEGGIES (CARROTS, CELERY, ETC)
1 LOAF BREAD - FRESH MULTI GRAIN OR WHOLE WHEAT (NO WHITE)
1 JAR JAM - RASPBERRY OR STRAWBERRY
1 JAR OF NATURAL PEANUT BUTTER
2 PACKAGES OF DELI MEAT (HAM, TURKEY, CHICKEN)
1 X 24 PACK OF 500ML BOTTLED WATER (NO DASANI/ NO AQUAFINA), ROOM TEMPERATURE)
1 LARGE CARTON ORANGE JUICE – FRESH SQUEEZED, NO PULP
6 BOTTLES OF VITAMIN OR COCONUT WATER
1 CARTON OF PLAIN ALMOND MILK – UNSWEETENED
1L OF SKIM MILK
HOT WATER AND A VARIETY OF HERBAL TEAS (PEPPERMINT, GREEN, CHAMOMILE) WITH HONEY & LEMON
COFFEE
1 COOLER
1 BAG ICE
10 CLEAN STAGE TOWELS

CHILLED BEER - 12 BOTTLES OF LOCAL BEER (MICRO-BREWERY)
1 BOTTLE OF QUALITY RED WINE – CABERNET SAUVIGNON
1 BOTTLE OF QUALITY WHITE WINE – SAUVIGNON BLANC

PLEASE INCLUDE A CLEAN CUTTING BOARD, SHARP KNIFE, BOTTLE OPENER, CORK SCREW, NAPKINS, PLATES, SOLO CUPS, BOWLS, UTENSILS, MAYO, MUSTARD, SALT, SUGAR, KETTLE AND A TOASTER.