



Cambria Catering
& Special Events

Get The FAQ'S

Frequently asked questions

Do you offer food tastings?

Yes, I offer one complimentary tasting to clients who have placed a deposit. For those who have not placed a deposit, I charge a tasting fee of \$50-\$75 that will be refunded or waived if you choose to place a deposit to reserve your date.

Why do you charge a refundable tasting fee?

Though I truly love doing these, they are very costly and time consuming. The tasting fee allows me to recoup at least some of the costs and to insure that clients are earnestly seeking a caterer (i.e. ready to place a deposit).

When are you available to meet?

I am available to meet for tastings and consultations Monday through Saturday from 9AM-5PM. Though I am available Saturdays, it is very limited as I generally have events to attend to and they do get booked very quickly by potential clients. If you can only meet on weekends, please schedule asap.

Money?

When do you need a deposit?

I only need a deposit if you require me to reserve a date for your event. There really is no other requirement but I will suggest placing a deposit as soon as you have made a well researched decision so as not to lose your date.

Do You Take Credit Cards?

I will accept a Credit Card for deposits but I cannot for balances.

How much do you require for a deposit?

I require a 25% deposit in order to reserve your date. Unfortunately I cannot make any exceptions. We can however distribute that deposit over a 2-3 month period.

When is the balance due?

The balance is due 7 business days prior to the event in certified funds

Menus?

Can you customize our menu?

Yes absolutely.

Do you Offer Children's menu? Are they cheaper?

Yes, we can do children's menus for you. Depending on the situation this may be less expensive or may coast an additional fee.

What about offering a vegetarian option?

Definitely, but please bear in mind that each additional option for your guests will be an additional \$1.00 Per/Person (for sit-Down Service)

Linen?

Are Linens included in your Full-Service Menus?

Yes, we include Linen Napkins in any one of our standard 42 colors and 120" (floor length) tablecloths in white, Ivory and Black. Any other of our 42 colors is available for as little as \$6 each. Other specialized colors and fabrics are also available.

What colors of linens are included?

Our Standard linens come in 42 different colors and we carry a host of other colors and textures as well. For our full line offered, see www.jomaronline.com

Can Linens be picked up or dropped off early for my event?

Yes, we can arrange this. If linens need to be delivered early there is a minimum \$25 charge. If you would like to arrange to pick them up there is no charge.

General?

Do you give out references of past clients?

Yes, I have a number of past clients very willing to do this. However, in order to protect and respect their privacy, I reserve this service for those who are earnestly seeking my services (i.e. ready to place a deposit if they like what they hear).

Do you offer rentals?

Yes, I am happy to arrange this for you. I simply transfer the cost of rentals over to you plus 10% service charge.

What areas do you serve?

I can service all of southern California including; Orange County, Riverside county, San Bernardino County, Los Angeles County, Southern Ventura County, Simi Valley, San Fernando Valley. Of course every situation is unique, so please call to discuss details.

Where are you located?

My kitchen is located at 45 North San Gabriel Blvd. Pasadena, ca. I am happy to meet with you there for a tour, tasting or consultation (by appointment only)

Is your Kitchen health inspected?

Yes, and meets all other state, county and city requirements.

Are you insured?

Yes. A certificate of insurance can be provided to customers with a reserved date or for their respective venues who may require it.

Do you need a full kitchen at the event venue/ What do you need?

No, all of the food can prepared off site at a fully licensed commercial kitchen. We can also cook on site as well if the venue will allow. At the actual event site, we will need at least a prep area with *trash, water, electricity, counter/table space* and some kind of *privacy*. If the venue does not provide these things then you the host are responsible to provide these things (usually through a rental co.). We will be happy to help you arrange what will be needed for your event from said rental company.