



With COVID-19 (the Coronavirus), we all find ourselves in uncharted territory. We wanted to take a moment to reassure you, our loyal customers, that your health and safety is our top priority. We approach this in multiple ways:

1. How We Cook

Both Monica and Colette are Certified Food Protection Managers via the ServSafe Certification. This certification is accredited by the American National Standards Institute, Conference of Food Protection. We are trained to properly care for the food we make for you and we go above and beyond to ensure healthy and safe food production.

2. Where We Cook

We prepare our food at Frontier Kitchen, a commercial kitchen in Lorton, Virginia. The kitchen follows strict and rigorous sanitation in accordance with the Fairfax County Health Department, and all work stations and sinks are consistently cleaned and sanitized during use. Additionally, the kitchen has less than 20 people cooking at one time and work stations are more than 6 feet apart.

3. What We Cook

ColMoni's Catering is open for business as we are constantly thinking of your health and welfare. We use fresh ingredients and will continue to purchase choice meats, seafood, and ripe vegetables for our food production.

Our business depends on you. We want the best for you. Be sure to stay safe and wash those hands!

Best regards,
Colette & Monica