



C U L I N A R Y

The Art of Catering

REMOTE SITE CATERING





“ I want to compliment your company on a delicious and outstanding well site catering job. All meals were great and the chefs were very friendly ”

Sourcing quality meals for your crews operating in remote locations can often be a challenge. You need a competent catering company that understands the importance of merit, safety, organization & punctuality that will ensure your workforce is receiving the best food & service.

At Cotton Culinary, the safety of our employees and clients is our top priority. Culinary staff strictly adhere to all regulations and client requirements related to health, safety and the environment at each operating site. Remote site catering staff receive all applicable certifications and training prior to conducting field work and wear proper protective equipment at all times while on location.

Utilizing a combination of Cotton-owned local kitchens, food storage trucks, temporary dining facilities, transport vehicles and a fleet of over two dozen mobile kitchen trailers for individual operating sites, Cotton Culinary has the unique capability of serving hot, freshly prepared meals to crews on-location. Through coordination with our Logistics division, our equipment and temporary facilities can be deployed rapidly, professionally and safely.

Our tried and tested experience servicing multiple long-term catering contracts in various operational settings simultaneously allows us to provide a level of service that is second to none in the industry. With input from our client, we can customize our operation, taking into consideration factors such as budget, geographic location, working conditions, shift schedules and dietary needs of the workforce. Our executive team and culinary professionals will work closely with you to develop a tailored solution that meets your business' specific needs and exceeds the expectations of your workforce.

visit us online, www.cottonculinary.com

