





CULINARY

From an intimate, white table cloth affair, to serving thousands in an industrial setting, Cotton Culinary strives to differentiate itself through

professionalism and expertise. Recognizing Southwest Louisiana's uniqueness and growth, both economic and cultural, Cotton Culinary is committed to the success of the area and its people. Lead by an executive team with over 50 years of restaurant ownership and catering experience, Cotton Culinary has the capabilities and understanding to fulfill your food service needs.



Remote Site Food Services

- Industrial & Oilfield
 - Turnarounds
- Capital Project Support
 - Safety Milestones
 - Treatment Facilities
 - Pipelines

Corporate Catering

- Business Meetings
- Training Classes
- Company Picnics & Events
- Holiday Parties & Banquets
- Event Planning Assistance
- Trained Culinary Art Chefs

Emergency Food Services

- Rapid Mobilization
- Company Owned Assets
- Local & National Capabilities
 - Event Specific Planning
 - Integration Into BCP Plan
- Single Event to Large Scale Disaster

Business Dining

- Independent Operator Within Facility
 - Design Built Facilities Available
- Custom Tailored Menus & Services
 - Market Savvy Team
 - Single Payer or Subsidized Retail
 - Professional & Uniformed Staff



Health & Safety

- Job Hazard Assessment
- Development of Site Safety Plan
- Adherence to PPE Requirements
- Strict Substance Abuse Policies
- TWIC, NIMS & Other Certifications
 - Food Safety Plans/SOP's
 - Environmental Compliance



- (1) 24' Self Contained Kitchen
- (1) 34' Self Contained Kitchen
- (9) 20' Self Contained Kitchens
- Potable/Grey Water Trailers
 - Food Delivery Vehicles







Current Operations

- OneLodge Food Service; (6) Locations
 - Corporate & Event Catering
- Remote Site & Industrial Catering
- Emergency Food Service & Exercises
- Construction & Development Projects
- Cafeteria Operator of K-12 & Higher **Education Institutions**



- (2) 53' Self Contained Kitchens

- Boiling Trailer & BBQ Trailer



Experienced Staff

- Restaurant Ownership Experience
- Culinary Staff Management Experience
 - Retail Merchant Capabilities
 - Offshore Service Capabilities
- Workforce Camp Service Capabilities
- Executive Chefs Trained in Culinary Arts
- Industrial/Emergency/Military Trained