



C U L I N A R Y

The Art of Catering

BUSINESS DINING





The Cotton Culinary Difference

A market-savvy leadership team

Adaptable business model

Customizable software and technology

Cost-saving efficiencies

Impeccably maintained facilities

Trained and certified staff

Corporate accountability

Cotton Culinary is committed to developing a concept that meets the demands and goals surrounding food service within our clients' unique facilities. It is our customer-oriented mindset that allows us to work together on a viable, site-specific plan that sets each workplace apart. From grab-and-go merchandisers to coffee bars, food courts and cafeterias, Cotton Culinary provides innovative and sustainable solutions for any environment.

Our business dining philosophy pairs strong passion for the culinary arts with a dedication to excellence in hospitality. Chef-driven concepts and recipes offer a variety of local, regional and international options so that a diverse workforce will be enthusiastic about dining onsite. Using only the highest quality and freshest ingredients, the gourmet, yet affordable, menu choices are sure to please. Friendly, uniformed staff take pride in ensuring all patrons are provided a welcoming and satisfying dining experience.

There is an increasing demand for healthy choices in today's sophisticated and health-conscious workforce. The implementation of nutritional alternatives to fast food makes the workplace dining experience an added value for employees and visiting patrons. Options that fit a wide variety of dietary restrictions and nutritional guidelines can be made available at each concept.

The corporate high-rise executive, student, patient and world traveler alike can count on an enjoyable and unique service experience when dining with us.

visit us online, www.cottonculinary.com



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