



THANK YOU FOR YOUR INTEREST IN FEYS+HOBBS!

WE HOPE YOU HAD A GOOD TASTE OF OUR NEW MENU ITEMS AND YOU'RE AS EXCITED AS WE ARE ABOUT YOUR UPCOMING MEETINGS.

We'd like to share a few things we believe in:

- Eat smart, work smart ~ we think we offer menu items that will keep your team working productively and positively. What better way to get lunch time meetings going than by ringing the Feys+Hobbs chuckwagon chow bell!
- Your guests won't have anything but happy tummies and no lingering onion/garlic breath to contend with after a lunch meeting. Our policy is to cook/grill or roast all onions and garlic that go into our menu items.
- In today's tasting you have supported no less than 10 local+Fraser Valley farms ~ we try our best to shop for locally grown foods.
- We have been 'green' for years now: all organics/paperboard and kitchen scraps are collected and weekly taken away to be turned into soil. Further, as we make all scratch made foods, we average less than one bag of garbage per day; all cardboard and plastics, bottles and food containers are recycled.
- Catering your meeting is putting your best foot forward for either your hard working staff, or special guests and clients. That's why we use real china platters and other elegant serving pieces. It's not just lunch, it's an occasion ~ and people appreciate the "extra" from the presentation. Not to mention, all serving pieces are reusable!
- We are driven by you, and we know the boss drives you sometimes, too! So if you need something special, just ask for it. We specialize in taking care of out-of-the-ordinary requests and thrive on the challenge. Ask away!
- And, we're not just the 'lunch guys'. We are full-fledged, professional caterers that can take care of many of your special event needs.
- Board of Directors or special clients coming to town? ~ we can help organize the events around the meetings from 2 to 2000. And yes, we do weddings too.

That's us in a nut shell. There's a whole lot behind the sandwich. We look forward to working with you to make your catering successful, and delicious.

The Feys+Hobbs Team