

The Cooked Goose Catering Company Shares Tips for Safe Event Planning for Caterers

Pennsylvania, Pittsburgh, May 26, 2021 ([IssueWire.com](https://www.IssueWire.com)) - [The Cooked Goose Catering Company](#), an event catering company in Oakdale, PA, shares important and practical tips for safe and successful event planning for other caterers in Pittsburgh and around the nation.

The company is dedicated to supporting the health of the community with its internal company practices and branching outwards. It all starts with the safety and health of their staff using updated CDC, Oakdale, and city-mandated protocols.

Organizations in the Pennsylvania area distinguish that their staffs want social interaction to spur better productivity and collaboration. However, with pandemic guidelines still in place for in-person meetings, it takes vigilant event planning to make the event safe and successful. This is why the Cooked Goose shared some tips for caterers to consider.

It's understandable how 2020 has been difficult for everybody, to say the least—there were many disappointments for those who had to delay an event or wedding this year. However, as restrictions are beginning to loosen, safe and carefully planned events are restarting.

According to a spokesperson from the company, *“Creating a smartly planned and safe event are the keys here. You do not just like to meet all the local and state guidelines to be compliant. Still, you also like to ensure your guests enjoy themselves while adhering to pandemic-needed precautions like physical distancing and masking. That’s why we came up with a handy list to make sure event caterers are checking all the boxes.”*

An experienced event planner like The Cooked Goose Catering knows the latest requirements. It's important to inform all guests of the needed processes before the event and ensure they understand the expectation that they will follow such processes.

Further, when planning an event of any size, the catering company mentions the importance of minimizing the risk of contracting the virus. Everyone has to do their part to keep one another safe, including during professional events or fun gatherings. It's important to plan to integrate face coverings, social distancing, and excluding anyone who is sick with the virus.

The Cooked Goose Catering Company also gave tips to people planning their events. *“If you’re catering your event, consider working along with a skilled catering team who’s ready with COVID-19 safety precautions. Ensure they’re taking proper safety measures. You like to pick a caterer who can package and wrap food orders individually for utmost protection. You can even consider partnering with a caterer who’ll drop off your orders, so you don’t need to go inside the restaurant,”* said Alexis Burke, a spokesperson from the company.

The catering company takes pride that all its staff is COVID-19 certified. They stay updated with the changing regulations and rules to bring their staff, guests, and community the utmost protection possible.

Whether a customer is placing an order or attending an event with the Cooked Goose Catering Company, they can be assured of the most updated safety practices for them and their guests' health.

The company is continually dedicated to identifying ways to enhance planning and execution processes after every event. That indicates they are continuously reviewing and updating protocol after every event's recap and feedback and the continuous updates from local health authorities, which are always changing.

The Cooked Goose remains at everyone's service for any concerns, comments, or questions. Their customer's health and safety and that of their staff are of utmost importance for them.

About The Cooked Goose Catering Company

The Cooked Goose Catering Company is a catering company established for more than thirty-five years, offering a superior catering experience customized to every client's unique needs. They take pride in their simple, high-quality, down-to-earth, homemade catering for each menu item they offer. From small family and friendly gatherings to big corporate, formal, and holiday events, the company can offer pure satisfaction that puts their customer at ease.

For more information about The Cooked Goose Catering Company and the services they offer, call Alexis Burke at 412-258-5944 or send him an email at info@cookedgoosecatering.com. Visit their official website at <https://www.cookedgoosecatering.com> to learn more about their catering services.

Media Contact

Alexis Burke

info@cookedgoosecatering.com

412-258-5944

7851 Steubenville Pike, Oakdale, PA 15071

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