



Opportunity Kitchen Catering Services

Opportunity Kitchen is a 12-week vocational food service training program designed to prepare adult students for successful careers in food service, catering, and hospitality industries. Students work alongside an Executive Chef instructor with Certified Chef de Cuisine accreditation as they learn the ins and outs of food service through classroom and kitchen instruction.

Let us cater your next event! Opportunity Kitchen students can prepare everything from light breakfasts to multicourse meals. We take pride in our exquisite menu items and use of high-quality ingredients. The possibilities are endless!

Consider us for:

- Business luncheons
- Church gatherings
- Fundraising events
- Staff breakfasts
- Social events
- Virtually any other type of gathering!

Our Services Include:

- Customizable menu items: breakfast, lunch, appetizers, multi-course dinners and dessert options
- Full-service catering (set up, serving, clean up)
- Ability to prepare food items for groups of up to 100 guests

Example Menu:

- Salad – Cara Cara orange, pomegranate, chevre and winter greens with lemon basil dressing
- Entrée – Honey chili glazed carrots, crushed Yukon gold potatoes with white cheddar, garlic roast prime rib of beef au jus with creamed horseradish, warm rolls with citrus butter
- Dessert – French apple cake with salted caramel and cream

Why Opportunity Kitchen? Our student chefs are working to overcome barriers such as lack of formal education, unstable housing, single parenthood, drug and alcohol addiction recovery, incarceration and many more barriers that make obtaining employment difficult. Opportunity Kitchen provides real-life catering and food preparation experience for our students so they can gain the skills they need to find success in the food service industry. Our catering services are affordable, our students are professional and our commitment to customer satisfaction is unmatched!

Customer Testimonial *“When we asked Columbia Industries to cater our monthly evening meeting of the participants in the Benton County Veterans Court, we knew that Opportunity Kitchen was a training program but were happy to help support a fellow non-profit organization. What we did not expect was the exceptional quality of both the food that was prepared, and the working relationship that would develop in a very short period of time.”*

“Participants in the Court, officers of the Court, the veteran mentors and staff of our organization have universally praised the meals, and have often expressed amazement at their quality - all provided at a price our organization can afford. The courtesy and responsiveness of staff and trainees of the kitchen makes them an absolute pleasure to work with. We look forward to a long working relationship, and many more delicious and satisfying suppers.”

-Tom Mattis, Mentor Coordinator, Columbia Basin Veterans Center

Contact us today to learn more about our catering services! We are happy to create a custom quote for your event, whether it's for five guests or 100!



Kailey Baer, Program Manager
(509) 582-4142 x1190
kaileyb@columbiaindustries.com
www.ColumbiaIndustries.com

