

Catering Policy

Eurest Dining Catering is designed to create a lasting impression for Prudential client visits, employee celebrations and meetings. Our staff uses the freshest ingredients; each and every event is created with pride starting with our menu planning through the service of our managers and chefs.

In order to provide the best service possible, please communicate with your dining services manager when placing a catering order less than 2 business days prior to your scheduled service and when canceling your event. These orders may require modification due to product delivery schedules.

If you are looking for something that is not in the catering guide. Please contact your dining services manager.

We realize there are times when meetings arise at the last minute, so we will do our best to accommodate your needs at that time.

Meetings larger than 100 will require additional advanced notice. Please see your catering manager or concierge planner for more information.