



Cobb County Office Catering Guide Compares Restaurant and Full-Service Options

August 19, 2026

August 19, 2026 -

Choosing an office caterer can involve more than comparing menus and per-person prices. Businesses may also need to consider the size of the group, the amount of advance notice required, delivery availability, packaging preferences and the overall format of the workplace event.

A new Cobb County office catering comparison published by AMARA Subway examines several factors businesses can consider when selecting food for staff meetings, recurring lunches, training sessions, employee gatherings and other workplace events.

The guide compares catering options from AMARA Subway with Panera Catering, McAlister's Deli, Firehouse Subs, local sandwich shops and full-service caterers. Factors examined include cost, minimum orders, lead times, delivery, individual packaging, dietary considerations and ordering methods. By looking at these factors together, businesses can evaluate options based on the specific requirements of an upcoming event rather than relying on price alone.

Competitor pricing and terms can change, and the guide advises businesses to confirm current information directly with each provider before ordering. Delivery charges, minimum purchase requirements, menu availability and preparation times may also vary depending on the location, size of the order and date of the event.

“Office catering decisions often involve more than choosing a menu,” said Alex Laldin, marketing director at AMARA Subway. “Group size, lead time, delivery, packaging and the type of event can all change which option makes the most sense.”

Rather than identifying one catering provider or format as the best choice for every occasion, the guide is designed to help office organizers compare providers based on the requirements of a particular meeting or event. A short team lunch, for example, may have different catering needs from an all-day training program, client presentation, company celebration or large employee meeting.

For example, individually packaged meals can be useful when employees are eating at desks, serving space is limited or organizers need to separate meal selections. Individual packaging can also make distribution easier when employees have different lunch schedules or are located in separate departments, conference rooms or areas of a building.

Shared platters may fit informal workplace gatherings where employees can serve themselves from a common area. This format can work well when organizers have adequate serving space and employees are able to select their own portions during a scheduled lunch period.

Full-service catering may be more appropriate for formal events requiring staffed service, expanded presentation or multiple courses. Businesses planning larger celebrations, executive functions or events involving outside guests may place greater importance on presentation and service than organizations ordering a routine lunch for employees.

Lead time is another factor businesses may want to consider. Smaller restaurant catering orders may be relatively straightforward to arrange, while larger orders or more elaborate events can require additional preparation and coordination. Planning ahead gives organizers time to confirm attendance, collect meal preferences and communicate any special requests to the selected catering provider.

The guide also examines how recurring lunches affect annual spending. A 30-person monthly lunch is used to illustrate how differences in per-person costs accumulate across 12 workplace meals. Even relatively small differences in the cost of each meal can become more significant when a company orders catering on a weekly, monthly or otherwise recurring basis.

For businesses with regular meetings, comparing annual costs can provide a broader picture than evaluating a single catering order. Organizers may also consider whether a provider offers a convenient ordering process and whether the catering format is practical to repeat throughout the year.

Dietary requirements are another consideration. Businesses are encouraged to verify vegetarian choices and other dietary or ingredient-related requests directly with a provider before ordering. Gathering dietary information from employees in advance can help organizers communicate requirements clearly and avoid last-minute changes.

Delivery and pickup logistics can also affect the catering decision. Organizers may need to consider who will receive a delivery, where food will be placed, whether building access could cause delays and how much time is available for setup before a meeting begins. When pickup is preferred, travel time between the restaurant and workplace can become part of the planning process.

AMARA Subway operates six Subway restaurants across West and North Cobb County, with locations serving Acworth, Kennesaw, Marietta and Powder Springs. The family-owned restaurant group provides office lunch, event and party catering through its local restaurants, offering businesses another option when planning meals for employees, meetings and workplace gatherings.

###

For more information about AMARA Subway, contact the company here:AMARA SubwayAlex Laldin678-355-6035Office@AMARASubway.com

AMARA Subway

AMARA Subway is dedicated to serving fresh, delicious meals with friendly service while creating a welcoming experience for every guest.

Website: <http://amarasubway.com/>

Email: Office@AMARASubway.com

Phone: 678-355-6035

