



Boise Caterers Open Table Catering Now Only Providing Local And Organic Food For All Events

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April Hale, spokesperson and executive chef at Open Table Boise Catering, has announced that their catering service provides only local and organic food for their clients. In addition, the company is catering in Boise for all types of events, including weddings and business meetings.

The Boise Caterers stated that their reason for focusing on Local and Organic ingredients is to bring out the best flavors possible. They added that this also helps to reduce the impact they have on the environment.

The Open Table Catering Boise company said that they use a tried and tested process to ensure they provide their clients with a high quality service and excellent food. First, their clients will fill out an easy wedding or corporate form, which is located on their website. Once the information has been submitted to the company, they will then contact the client to schedule a complimentary meeting. During the meeting, Boise Caterers Open Table Catering will discuss the menu preferences of their client and their overall goals and vision for the special occasion. After all the specifics have been discussed, the company will then send over a customize menu with itemize cost by email. When the client approves everything, the company said that they will then experience the best catering in Boise from April Hale and her team.

Boise Caterers Open Table Catering stated that their goal is to consistently provide professional and classy service to their clients. One client wrote the following testimonial: "April was so lovely to work with and she was so helpful in selecting the perfect menu for our reception. She helped customize appetizers and main courses that suited my dietary requirements (I am lactose and gluten intolerant). All of the dishes were beautifully presented and delicious. We have received numerous comments on the food and we were so happy with everything April suggested. It was perfect. I would recommend Open Table to anyone planning a wedding in Boise!" - The Knot User Review 2014 Wedding

April Hale said that the majority of clients that are looking for local or organic catering in Boise come to her company for their ability to create unique customize menus instead of the standard menus that other companies offer. She added that regardless of the type of event, their catering service always puts in the same amount of enthusiastic energy to ensure that it comes out a success.

While Executive chef April Hale has been catering in Boise since 2007, her passion for cooking started at the age of nine. During this time, she loved to cook in her parent's kitchen in Indiana. April said that her mom never really enjoyed cooking, and April didn't enjoy washing dishes, so the two agreed to swap their roles, and since then, her passion for cooking has continued to grow. For those who would like more information on the catering services provided by Open Table Boise Catering, please visit the company's website. Here, interested parties will be able to get full details on the types of menus they provide, and can also email or call the company directly by phone in order to set up an appointment.

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For more information about Open Table Boise Catering, contact the company here: Open Table Boise Catering April Hale (208) 761-0042 april@opentableboise.com

Open Table Boise Catering

At Open Table Boise, we are committed to providing fresh, scratch-made foods that are beautifully presented. We focus on local and organic ingredients to bring you the best flavors possible while reducing our impact on the environment.

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