



LYNNWOOD
CONVENTION
CENTER



Creating Connections Through Cohesive Wellness - The New Normal for Plated Meals

#WellnessWednesday

There is a lot of focus on buffets and boxed lunches across the industry but let's turn our attention to plated meals. While our **Supplemental Wellness Menu** has the boxed, pre-packaged and station options, we will still offer plated meals with the following standards to reduce cross-contamination:

- Silverware will now be presented rolled up in a colored napkin instead of being set on the table as individual pieces.
- Serving each course will be encouraged in place of pre-setting any of the courses.
 - If that is not possible, anything pre-set will be covered until guests are seated.
- Entrees will remain covered throughout the serving process and lids will be removed by a server once the guest is seated.
- The communal salad dressing boat will become individually served portions in a ramekin.
- Coffee and water service will be poured by a server.

As is the case with any of our menu options, the team is here to help you customize your menu and your service to ensure we meet the needs of all of your attendees.

To reread our previous newsletters, visit [#WellnessWednesday Newsletters](#).

Until next week,
The Lynnwood Convention Center Team

For additional resources, visit:
[Snohomish County Health District](#)
[King County Public Health](#)
[Centers for Disease Control and Prevention](#)



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