



Chef Carlton Brown

CAPABILITY STATEMENT

CORPORATE PROFILE:

DUNS: 004735213

CAGE: 6PC45

Company: Occasional Occasions by Carlton

Physical Address: 2000 Sylvan Rd S.W.,
Atlanta, Ga. 30310

Mailing Address: 1210 Oakfield Dr S.E.,
Atlanta Ga. 30316

Owner: Carlton A. Brown

Phone: 404-963-6857

Fax: 404-920-3370

Email: info@occasionaloccasionscatering.com

Website: OccasionalOccasionsCatering.com

KEY PERSONNEL:

Owner, Chef Carlton Brown, has operated Occasional Occasions by Carlton since 1994. Chef Carlton received his national CPCE certification (Certified Professional in Catering and Events). He also previously owned a mobile dry-cleaning company (Ideal Dry Cleaners) and a breakfast brunch restaurant (Hilda's). Chef Carlton is a military veteran of the United States Air Force, a board member of NACE (National Association of Catering and Events), a member of AGLCC (Atlanta Gay Lesbian Chamber of Commerce), honored as Business Man of the Year for AGLCC (Atlanta Gay Lesbian Chamber of Commerce), Selected as best caterer in Atlanta by Atlanta Tribune Magazine.

CORE COMPETENCIES:

- Quick response, resolution, turn-around and follow-up
- Early delivery/setup arrival to ensure 97% on-time delivery
- Follow-up to ensure 100% satisfaction
- Assigned Dedicated team member
- Vetted and trained staff team
- Healthy Menu Options
- Dietary Needs Accommodated
- Contemporary Southern Cuisine with a creative twist
- Customizable Menu Options

COMPANY DATA:

Established in 1994, Occasional Occasions is a LGBTBE Certified and Veteran, Minority owned Full Service Off-Premise Catering Company.

- Services provided for private, corporate and government entities in the metro Atlanta market.
- Small events under 150 guests
- Drop-Off Catering, Box Lunches, Full Service Catering, Casual & Upscale Cocktail & Dinner Parties
- LGBTBE Certified
- Pending Minority Business Certification with GSMDC
- Veteran owned and operated
- General & Professional Insured
- Credit Cards & Purchase Cards accepted

NAICS:

722320 – Caterers

722310 – Food Service Contractors

722330 – Mobile Food Services

532299 – All Other Consumer Goods Rental

311991 – Perishable Prepared Food Manufacturing

541618 – Other Management Consulting Services

PSC:

G099 – Social – Other

R497 – Support=Prof Personal Services Contracts

S203 – Housekeeping-Food

FSC:

7310 – Food Cooking, Baking, and Serving Equipment

7195 – Miscellaneous Furniture and Fixtures

8965 – Beverages, Alcoholic

UNSPSC:

90101603 – Catering Services

DIFFERENT NAICS:

- 722320 – Caterers
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IATORS:

- Designated as an approved vendor of the Super Bowl LIII Business Connect Program
- Military veteran with attributes of punctuality, discipline and attention to detail among other qualities
- National Certification of CPCE (Certified Professional in Catering and Events)
- Serv-Safe Food Handling Certification
- Dietary Restriction Menu selections accommodating, Vegetarian, Gluten Free and others.
- Guest count up to 150 guests and as small as 15 guests for corporate catering or 2 guests for private catering

- “Table for 2 by Carlton” is our private dinner for two subsidiary that focuses solely on intimate dining”
- Contemporary Southern Cuisine
- Healthy preparation, yet full of flavor
- Licensed Kitchen
- Centrally located facility between Airport and Downtown, (5 miles from downtown) easy access to I-20, 75/85 and 285
- Overhead smaller than large caterers resulting in higher quality at competitive pricing.
- Team size and structural hierarchy less complicated than larger caterers, resulting in quick decision making, and rapid response.
- Vetted Staff team members

PAST PERFORMANCE:

- Cox Communications
- Wells Fargo Bank
- Costco Warehouse
- Georgia Power
- Southern Company
- Merrill Lynch
- Nelson Mullins Law Firm
- Turner Broadcasting
- City of Atlanta
- First Data
- Ga School of Orthodontics
- Guadeloupe Island Tourist Board
- Kaiser Permanente
- BET Network

