

# Pierce County Permitted Caterers



Caterer	Phone
4 Brothers Catering	(253) 846-0325
909 A Street	(253) 678-1341
Al Lago Ristorante Italiano	(253) 863-8636
Anglea's	(253) 531-9329
Any Occasion Catering	(253) 380-6758
Art House Cafe	(253) 579-3006
Best Western Tacoma Dome	(253) 272-7737
Biscuit House	(253) 301-3594
Black Tie Espresso Catering	(360) 870-4423
Bliss Small Batch Creamery	(253) 391-6593
Branks BBQ & Catering	(253) 891-1789
C.I. Shenanigan's	(253) 752-8811
Cafe Blue	(253) 382-7198
Carrs Restaurant and Bar	(253) 584-4622
Casa Mia of Lakewood	(253) 473-0400
Challenger Culinary Arts	(253) 683-6800
Chambers Bay	(253) 460-0083
Chapel Hill Presbyterian	(253) 851-7779
Chef Bette Anne Curry	(253) 820-2363
Cheney	(253) 752-7707
Choice Catering	(253) 536-4674
CJ's Deli	(253) 826-0672
Clover Park Auxiliary Services	(253) 583-5490
Copper Creek Restaurant	(360) 569-2326
CPTC	(253) 589-5654
CPTC Culinary Arts	(253) 589-6036
Dean Allen's Catering	(253) 627-1865
Devoted Kiss Cafe	(253) 851-0055
Dickey's Barbecue Pit	(253) 301-1937
Dickey's Barbecue Pit	(253) 691-5661
Dickey's Barbecue Pit	(253) 845-5061
Dickey's Barbecue Pit	(253) 862-0426
Dickeys BBQ	(360) 620-5017
Dissident Eatery	(253) 237-3213
Dombrowski Catering	(253) 472-1718
Dryer Masonic Center	(253) 537-9928
Elemental Pizza	(253) 272-4000
Famous Dave's Restaurant (Puyallup)	(253) 604-0340
Famous Dave's Restaurant (Tacoma)	(253) 722-0500
Flying Tomato Italian Grill	(253) 875-0770
Gayle Orth Catering	(253) 761-9019
Georgio's	(253) 576-6596
Grassi's	(253) 278-1946
Hotel Murano	(253) 572-3200
Hub (The)	(253) 683-4606
Hungry Goose Bistro	(253) 845-5747
Ice Cream Social	(253) 327-1660
Inessa's Cake Bakery & Catering	(253) 537-1008

Caterer	Phone
Inn at Gig Harbor (The)	(253) 858-1111
It's Greek To Me	(253) 732-3756
Joeseppi's Italian Ristorante	(253) 761-5555
Jonz Catering	(253) 274-0443
La Quinta Inn #685	(253) 383-0146
Lady Luck's Cowgirl Up Steakhouse	(253) 538-4996
Lobster Shop	(253) 759-2165
Malarkeys Pool & Brew	(253) 383-3301
Mama Stortini's Ristorante & Catering	(253) 845-7569
McNamara's Pub & Eatery	(253) 964-9200
Mis Tres Amigos 2, LLC	(253) 864-8250
Mitchells Always Cook-N	(253) 302-3661
Museum Cafe	(253) 272-4258
Neighborhood Bistro at Goodwill	(253) 573-6646
Northwest Trek	(253) 752-4550
O'Shea's Catering	(253) 475-1669
Old Spaghetti Factory	(253) 383-2214
Pacific Grill Events Center	(253) 627-3535
Panda Express Restaurant #1074	(253) 565-2661
Picasso Catering	(253) 475-8333
Pierce College Puyallup Center Bldg	(253) 840-8456
Pierce County Skills Center	(253) 539-6148
Pine Room (The)	(253) 254-0560
PLU Univ. Center/ Student Union	(253) 535-7474
Primo Grill	(253) 383-7000
PT Defiance - Taste of the Wild	(253) 752-3114
Puerto Vallarta - Milton	(253) 927-5000
Rib Ticklers	(253) 858-7427
Savory and Sweet Catering	(253) 380-7649
Snuffin's Catering	(253) 851-2900
Tacoma Convention Center	(253) 830-6601
Tacoma Dome - Kitchen	(253) 593-7635
Tacoma Goodwill Catering	(253) 573-6633
Tacoma Landmark Convention Center	(253) 272-2042
Tacoma Waldorf School	(253) 383-8711
Taste of the Town	(253) 627-4065
Tipsy Tomato Bar & Kitchen	(253) 572-1332
Topside Bar & Grill	(253) 212-3690
Toscano's Café & Wine Bar	(253) 864-8600
Tracy Castle (The)	(253) 329-9204
Two Busy To Cook	(253) 922-3280
UPS - Student Union	(253) 879-3100
Vault (The)	(253) 572-2933
Viafores Italian Delicatessen	(253) 564-2228
Wart Hog Barbeque Pit Inc	(253) 896-5091
Whole World Catering	(206) 601-4049
Yellow Bird Catering & Events	(253) 441-7282

## Planning a wedding, family reunion, holiday party or other special event?

Food is often an essential part of special events. But if the food is improperly prepared, transported or served, it can cause food poisoning—an unhappy ending to any special event.

## Make sure your caterer has a Health Department permit

A permit is required to cater in Pierce County. Permitted caterers are safer for you and your guests because they:

- Use an approved, regularly inspected kitchen.
- Have equipment for safe food preparation, transport and service.
- Employ staff trained in safe food handling practices.
- Discard refrigerated food left at room temperature for more than four hours.

## Make sure your venue has the right facilities

If your venue doesn't have the following facilities, your caterer may have to supply them.

- Restroom facilities with handwashing.
- Hot and cold running water and handwashing sinks separate from the restroom.
- Equipment to keep hot food hot and cold food cold.
- Protected area for food preparation and assembly.

## If someone gets sick

If a guest doesn't feel well, encourage him or her to go home. Many illnesses easily spread from person to person.

- If you think you have food poisoning, let your doctor and the Health Department know.
- Symptoms include upset stomach, abdominal cramps, nausea, vomiting and diarrhea.
- Symptoms can take minutes or weeks to show up.

## What you can do

Everyone can help prevent food poisoning.

- Wash hands and surfaces often.
- Keep raw food separate from ready to eat food.
- Cook food to the right temperature.
- Chill food quickly.

## We're here for you

If you have questions, we can help. Give us a call at (253) 798-6460, send us an email at [food@tpchd.org](mailto:food@tpchd.org) or check out our website at [www.tpchd.org/food](http://www.tpchd.org/food).