PRESENTATION.







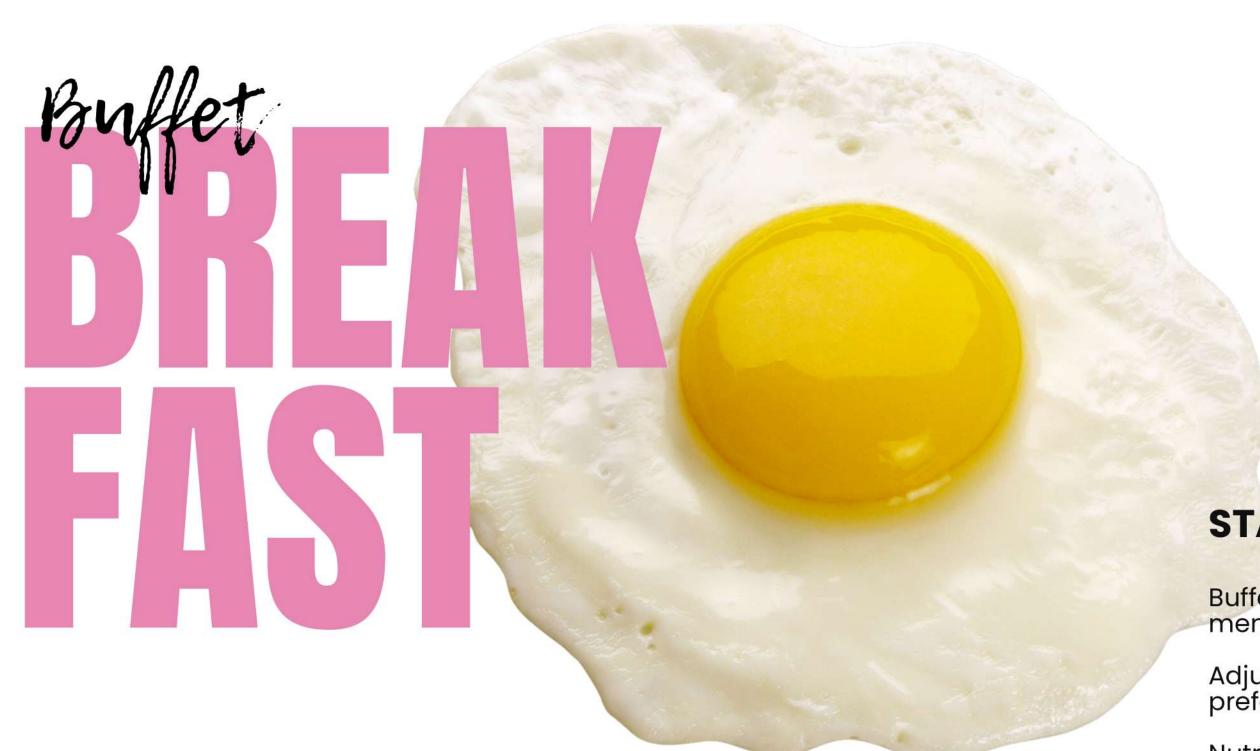
What we believe in

- Care is the new productivity
- Attention to detail is a form of respect
- Food is culture, not just service

What we do

We provide delicious, balanced, and thoughtful meals that support focus, energy, and mood throughout the workday.

We are a culinary partner for fast-paced teams. We create a space of care, connection, and support within companies.



START THE DAY STRONG

Buffet-style breakfasts based on a menu tailored to your team.

Adjusted to your team's schedule and preferences

Nutritious, filling, and varied

Fuels the brain without slowing it down



OPTIONS EVEN FOR THE PICKY ONES

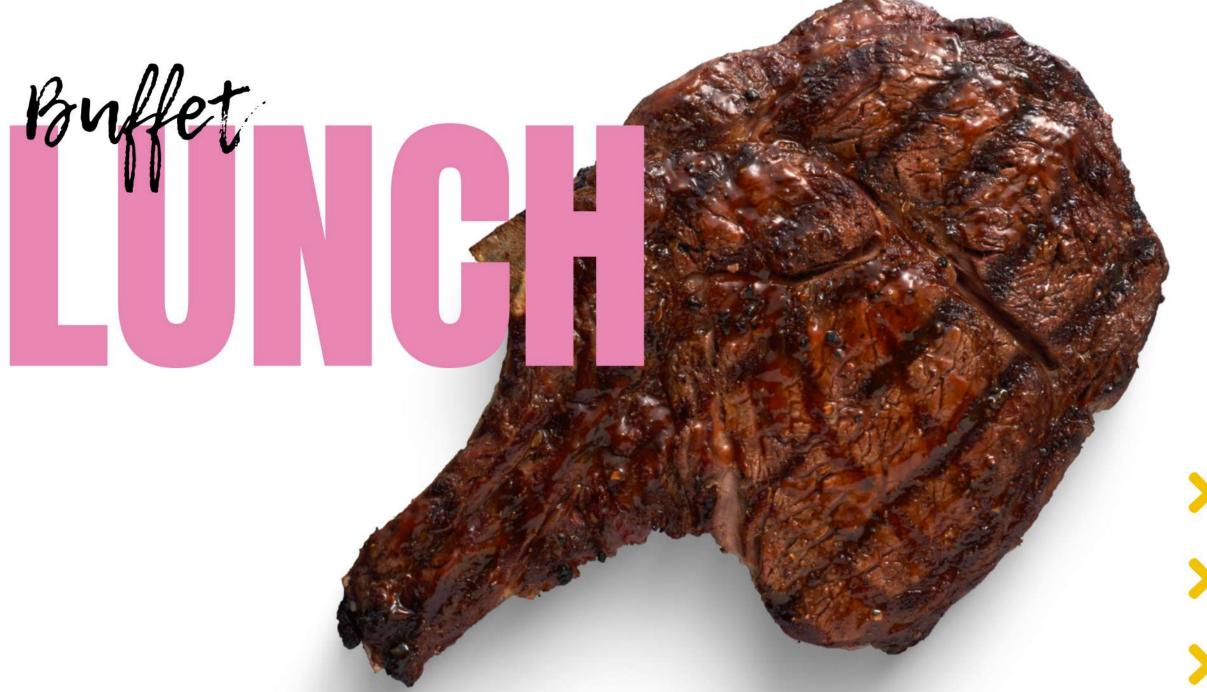
Choose from a seasonal menu (updated 9 times a year) — over 40 unique dishes every cycle.

Options include chicken, meat, fish, vegetarian, and vegan meals. From light bites to full plates: pork chops, borscht, pelmeni, and more.

Flexible formats:

- Main course with side dish
- Main course + second course
- Full lunch: main + second + dessert/drink/fruit

Please note that our lunch orders system is very flexible and orders can be placed for any number of days a week (once a week/twice/ three times or for every single day)



SATISFYING, BALANCED, AND DELICIOUS

LUNCH TOGETHER, MADE EASY

- Buffet lunches with at least 5 hot dishes.
- > Always includes vegetarian and vegan options.
- Add-ons: starters, salads, sides, desserts.
- Choose from pre-set menus or create one with us — based on your team's tastes and habits.



FUEL FOR THE FULL DAY

- We install and manage coffee stations and snack zones:
- Regular restocking
- > Healthy and simply beloved snacks
- > Zero operational hassle on your end Where wellness and pleasure meet.



Formats: receptions, buffets, set menus, on-site catering Occasions: corporate events, birthdays, executive visits, key meetings

WHY TEAMS CHOSE US

- Consistently high quality
- Always fresh ingredients
- Menus designed with care
- Flexible pricing models
- Personalized approach
- Generous portions
- Active feedback loops





- Secret chef specials from sushi to Arctic cuisine
- Little gifts for your team
- Theme days for the whole office: Plov Day, Italian Wednesdays, Russian Maslenitsa or a festive Salad Party?

NY APPETITE OR SCHEDULE

HERE'S A QUICK BREAKDOWN. ANY QUESTIONS? JUST ASK.



