

# DIETARY RESTRICTIONS

CATERING | FOOD TRUCK | EATERY

A note regarding dietary restrictions and food allergies.

At Biggar Bites, it is my sincerest hope that all individuals sitting around the table will be able to partake in the festivities and enjoy my food. My team and I work hard to ensure that we are as accommodating as possible with our meal offerings. However, there are some points to note in this regard.

We work closely during the planning stages of catered meals to ensure that we've identified individuals who require allergy, vegan, Halal, and other food-related restrictions and separate these plates out during our food prep. This does not, however, eliminate all chances of cross-contamination with potential allergens.

Although I am able to offer gluten-friendly options for my cooking (dishes prepared without known gluten ingredients), these options are not Celiac-safe. If you are an individual diagnosed with Celiac Disease or have a gluten allergy, there may be a risk of cross-contamination in my kitchen, and you should chat with me before consuming my food.

The commercial kitchen where most food prep for catered meals is done adheres to strict public health and safety guidelines, but it is not a gluten-free facility.

Should you have questions about my cooking or your specific dietary needs, I encourage you to reach out to me personally so we can chat.

*Marcy Ellis*

marcy@biggarbites.ca

306-948-7394

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