

Caterers of Olympic status

Culinary Capers Catering and Peake of Catering, both of Vancouver, B.C., Canada, scurried in flurries this past winter while catering events for the 2010 Olympic Winter Games.

Massive amounts of food and working hands went into ensuring the events went smoothly. Check out some fun food and service facts from these caterers which both deserve a gold medal:

Culinary Capers Catering

- It took 500 chefs, waiters, bartenders and kitchen and operations staff working out of four kitchens to successfully pull-off the most exciting time in the company's storied 24-year history.
- Catered 578 events from Feb 12- Mar 1
- Served 59,279 people over the 17 days of the Olympics.



The kitchen teams turned out:

- 196,867 hors d'oeuvres
- 21,944 petite desserts
- 15,025 breakfast items
- 14,221 entrées and mini meals
- 563 hors d'oeuvre platters
- 432 Team Canada hockey jersey sugar cookies
- Clients included: NBC, Nike, Coca-Cola, Sochi 2014 House, British Columbia Government, Shaw Communications and Royal Bank of Canada

Peake of Catering

- 300 additional staff were added to its normal crew
- Four full time kitchens were in operation during the games.
- Served 12,500 people per day for 21 days, which equals 262,500 meals or feeding the entire crew of an aircraft carrier for three weeks, three meals a day.



- Beers sold – 60,000 or end to end they would run 91 city blocks (5.68 miles)
- Hot dogs – 42,000 – put end to end this would go to 24,500 feet – the cruising altitude of many airliners.
- Pizzas – 18,000 – or 6.75 tons
- Bottles of coke products – 70,000 – enough to keep 2484 camels content for one month.
- Sandwiches – 54,000 – breaks down to 10,800 loaves of bread and approximately 30,375 pounds of ingredients!
- Clients included: British, Australian and Netherlands consulates, private parties for the British team, universities, sport tourism, BC Wine Institute, and venues such as Vancouver Olympic Centre, night clubs, and private homes.