



MANONE

Catering Services

www.manone.in



Our Philosophy



Quality plus value and service: They go hand-in-hand.

At Café Services, we firmly believe that bringing satisfying meals to business diners goes hand-in-hand with delivering great value and service to business clients. Simply said, it's our passion. And since 1993, we've been exceeding expectations with our fresh, restaurant-quality food; creative menu choices; and an extraordinary focus on service from everyone in our family-owned food service management organization.



Our mission: Treating your food service management program as our own.

From our experienced, locally based management to the warm and efficient professionals that serve you every day, Café Services makes it a mission to treat your food service management program as our own. It's no wonder we're the preferred corporate food service provider to over 225 locations across the Northeast and Mid Atlantic regions.

To learn more, take a closer look at our people, our clients, our management team and our community and charitable works.

Food Services



Corporate Dining

Variety, local sourcing, custom menus, healthy options, creative chefs – that's corporate dining your way!



On-Site Catering

Daily catering, special event catering, executive catering, any event, any size, we'll make you shine!



Micro Markets

Micro markets provide a variety of fresh food, snacks, and beverages made on-site available 24x7.

Food Services



Event Management

We can manage every aspect of your event, small or large, onsite or off, you can count on Café Services.



Health & Wellness

Our dietitians and chefs provide an all-encompassing approach to health & wellness.



Local Sourcing

We locally source the freshest fruits and vegetables through partnerships with local farms in every region we're in.

Food Services



Vending

A great addition to your corporate cafeteria providing healthy beverages and snacks for employees on the go.



Green Initiatives

Our products are made from recycled, compostable and chlorine-free reusable materials.



Cafeteria Design

We offer the professional expertise and resources to support your project from design to implementation.

We Offers

- On Daily Basis we have
- Four Salads (Two Leaf , One Simple, One Compound)
- Four Hot Items (One Ethnic, One International, Two Fusion)
- Four Baked (Two Sweet, Two Savoury)
- Four Mocktails (One Plain, One Fruit, Two Sparkling)
- Gluten Free
- Vegan
- Sugar free





MANONE

Thank You

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