

# Dietary & Allergen Information

**Effective Date:** May 1st, 2026

At **Catercraze**, we are committed to delivering high-quality, safe, and delicious catering services for corporate lunches and corporate events across Gurugram. We recognize that our clients and their guests may have **specific dietary preferences, restrictions, or allergies**. This document outlines the dietary options, allergen information, and safety practices followed by Catercraze. Clients are encouraged to carefully review this information and provide detailed dietary instructions when placing orders.

## 2. Dietary Options

Catercraze offers a wide range of dietary options to accommodate different preferences and cultural requirements. Our vegetarian menu excludes meat, poultry, and fish. Vegan meals are prepared without any animal products, including dairy, eggs, or honey. For clients requesting gluten-free options, we provide meals prepared without wheat, barley, rye, or any gluten-containing ingredients. Jain-friendly options are available, following strict dietary restrictions such as avoidance of root vegetables and adherence to vegetarian standards. Additionally, we can prepare low-sodium or heart-healthy meals for clients with specific health concerns, as well as customized meals for corporate policies or special event requirements. Clients are strongly encouraged to inform us of any dietary needs in advance so that meals can be prepared accurately.

## 3. Allergen Information

While Catercraze maintains strict food safety standards, certain ingredients commonly used in cooking may trigger allergies. Common allergens that may be present in our menu include nuts such as almonds, cashews, and peanuts; dairy products including milk, cheese, and butter; gluten from wheat-based items like bread, roti, and pasta; eggs, used in bakery items and select main courses; soy,

present in sauces and processed ingredients; seafood including fish and shellfish in select dishes; and sesame seeds or oils used in some recipes. Clients must provide complete allergen information for all guests to minimize risks. Catercraze will make reasonable efforts to accommodate allergen restrictions, but cannot fully guarantee the absence of allergens due to the risk of cross-contact during preparation and delivery.

#### **4. Food Safety and Hygiene Practices**

Catercraze follows strict hygiene and food safety practices to ensure the quality and safety of all meals. All food is prepared in sanitized kitchens that comply with local health regulations. Our staff are trained in proper food handling, hygiene, and sanitation practices. Meals are cooked, stored, and transported under controlled temperature conditions to prevent contamination. Delivery containers and packaging are designed to maintain food safety during transport. Regular inspections and quality checks are conducted to maintain high food safety standards.

#### **5. Client Responsibility**

Clients play an essential role in ensuring safe catering experiences. It is the responsibility of the client to provide complete and accurate dietary and allergen information for all attendees. Clients must ensure that food is served and consumed according to the dietary and medical requirements provided. Catercraze is not liable for any adverse reactions or health issues arising from incomplete or inaccurate dietary information. Communication of dietary needs at the time of order is crucial to allow us to accommodate all requests safely and effectively.

#### **6. Corporate Event Planning Tips**

To ensure a safe and enjoyable catering experience for all guests, we recommend the following steps: collect dietary preferences and allergy information from all attendees before the event, review menus and ingredient lists carefully, clearly label catering items at the event to indicate dietary categories such as vegetarian, vegan, gluten-free, or nut-containing dishes, schedule sufficient preparation time

for special dietary meals, and contact Catercraze directly for any customized menus or additional allergen accommodations.

## **7. Contact Us for Dietary Assistance**

For questions, clarifications, or special dietary requests, clients can contact Catercraze directly.

Phone: 9953503471

Email: [caterrcraze@gmail.com](mailto:caterrcraze@gmail.com)

Address: Amber 50, second floor, Emerald Hills, Sector 65, Gurgaon 122101

Website: [www.catercraze.in](http://www.catercraze.in)