

LIVY O's®

THE CHEF'S KISS

MAGAZINE

OCTOBER 4, 2023

RECIPE:

STUFFED PUMPKIN
WITH CRANBERRY
QUINOA

HCSO BCRC:
**BRIDGING
DIVIDES
AND
BUILDING
TRUST**

**TITUS
O'NEIL**

**A FAMILY
AFFAIR**

LIVYOS.COM

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DEAR READERS, THANK YOU

Dear Friends, Partners, Colleagues, and Clients,

As the leaves begin to change and a crisp breeze fills the air, we at Livy O's find ourselves reflecting on the journey we've embarked on. This October, we are thrilled to celebrate our 9th year in operation, and we owe it all to you—our cherished friends, partners, colleagues, and clients.

It's impossible to put into words the gratitude we feel for your unwavering support over the years. You've been the secret ingredient to our success, adding flavor to every milestone and accomplishment we've achieved. From the very beginning, your trust in us has allowed us to grow, innovate, and continue doing what we love most—serving up culinary delights that bring people together.

It's not just about the meals we prepare or the events we cater. It's about the connections we've forged, the memories we've created, and the relationships that have blossomed along the way. Your feedback, encouragement, and loyalty have been our driving force, and for that, we are immensely grateful.

As we look ahead to the future, we're excited to continue our culinary journey with you by our side. Together, we'll savor new flavors, share more laughter, and create even more unforgettable moments. Livy O's wouldn't be the same without you, and we can't wait to see what the next year—and many more to come—have in store.

Thank you for being a part of our story, and for making Livy O's a place where passion meets plate. Here's to nine years of incredible experiences, and to the many more to come!

With heartfelt appreciation,

The Livy O's Team



LIVY O'S TIMELINE

2014

FOUNDING DATE

Livy O's was officially founded, starting from selling meals out of the trunk of their car every Friday.



2016

FIRST BRICK & MORTAR

Livy O's cuts the ribbon to their first physical location in Brandon, FL.

2018

BUSINESS OF THE YEAR & CULINARY CLUB LAUNCH

Livy O's receives the Business of the Year Award from The Greater Brandon Chamber of Commerce; Livy O's also launches a program for youth to develop culinary expertise.

2015

FIRST CATERED EVENT

After dropping off some of Friday's deliveries to TECO, they immediately requested a catering menu. It was drafted and delivered that following Monday, making TECO our first catering booking and officially coining the team as "Livy O's Catering Co."

2017

TAMPA BAY BLACK GIRLS ROCK

Livy O's receives the Business of the Year Award from Tampa Bay Black Girls Rock.





2020

PANDEMIC & SUPERBOWL

Despite the Covid-19 pandemic striking, the team held strong with no layoffs. In fact, meal services peak and more revenue was generated than ever. Also, Livy O's was the Official Caterer for the 2020 Superbowl hosted in "Champa Bay."

2022

FIRST SCHOLARSHIP AWARDEE

Chef Sebastian Ortega, who joined our team in 2020, became the first recipient of our scholarship program, graduating in 2023.

2019

MEAL SERVICES BEGIN

Livy O's begins providing daily breakfast, lunch and dinner for Title I schools, rehab facilities and more.

2021

THE RISE OF CAFES

The first Livy O's Cafe, "A Healthy Taste of Home", was opened at St. Pete College, paving the way for more cafes to open at USF's campuses such as "Bourbon St. Cafe" later down the road.

2023

SUNCOAST COMMUNITY PARTNERS, ARAMARK AWARD

Suncoast Credit Union and Livy O's become community partners, offering banking perks to team members; Livy O's is nationally nominated, recognized and awarded for our operational excellence in partnership with USF Aramark as a part of their Local Restaurant Row Program.



"People who love to eat are always the best people." - Julia Child



2023 EVENTS & HIGHLIGHTS

BANQUETS

In March, Lisa Holland, CEO of Sheltair was selected for Tampa Bay Business and Wealth's cover story. To celebrate, the festivities were held in one of Sheltair's jet hangars, where we provided full service catering and bartending services to the attendees. Bourbon chicken skewers dunked in bourbon whiskey and private jet selfies are a pairing that not many people get to enjoy.

From jet hangars to salons, some of our banquets and buffets have been located in the most unique places this year. Check out some of the unique spaces that we've serviced in 2023!



In May, we were anonymously nominated (tongue twister) for Tampa Bay Time's "Best of the Best" award for best catering. To rally up the votes, we worked with "My Shade and Texture", a local black owned and women owned beauty supply store and hair salon who was also nominated in their respected category as "Best Hair Salon". We congregated with other black woman-owned businesses to discuss beauty and wellness while enjoying the rice bowls and ceviche of your dreams.

Kappa Alpha Psi Fraternity, Inc. held their 86th Grand Chapter Meeting in the Downtown Tampa area! From July 18th through the 22nd, we catered and bartended primarily at the Airbnb of Baltimore Alumni Chapter, but we also serviced a grandiose kickback at the J.C. Newman Cigar Company. Kappa alumni and Livy O's staff got to take a tour of the operational side of a cigar factory, seeing a closed piled with cured tobacco, the rolling stations and more!



Catering and meal services aren't the only Livy O's is cooking up: Live demos, interviews, and constantly spreading the story of Livy O's are also a large component to plan for in our company.



MEDIA FUN

if you are still a watcher of live television in this day and age keep your eyes peeled for our cooking segments on "Great Day Live", on WTSP Channel 10. From there, Seba and Lennise will show you tips from simple things like improving efficiency and flavor of a weeknight meal to taking your holiday parties to the next level. If you are not much of a TV watcher, however, all is not lost! You can find all of our episodes on WTSP.com, after typing in "livy o's" in the search box.

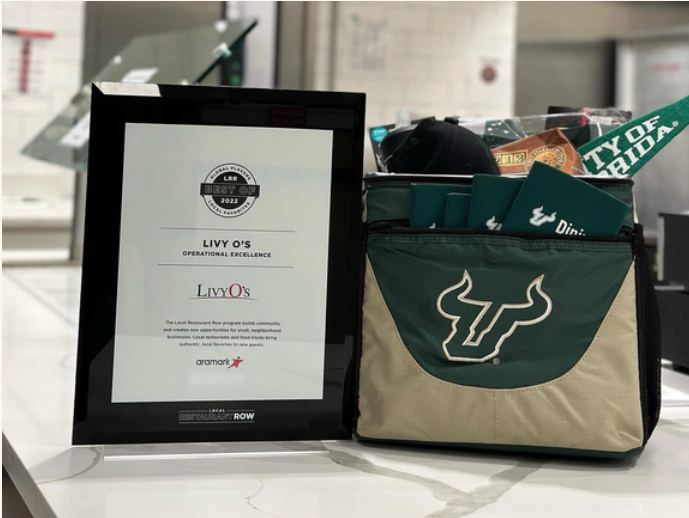
This year, we were selected to be contestants of obtaining the Tampa Bay Chamber of Commerce's "Small Business of the Year Award". After written and video interviews, we made it all the way to the finalist round! Our final video shoot will be held at Cristo Rey Salesian High School on the first week of October, and the Award Ceremony will be held at The Hard Rock Casino in November. Stay up to date on the details at tampabaychamber.com.



To celebrate "Black Business Month", the City of Tampa highlighted local black-owned business on their instagram know as "@tampakind". Frank Crum, the Community Engagement Coordinator of City of Tampa, interviewed Lennise and got some insane B-roll and close ups of Seba grilling up shrimp and scallop risotto.

2023 AWARDS

Over the years, Livy O's has been on an incredible journey, earning accolades and nominations that speak to our commitment to excellence. As we step into 2023, we're thrilled to share the latest chapter of our story, unveiling a fresh array of awards and nominations that continue to inspire us in our culinary endeavors.



**Aramark's Local Restaurant Row Program:
Operation Excellence Award**



Tampa Bay Times' Best of the Best Caterer nominee



**Tampa Bay Chamber of Commerce Small
Business of the Year Finalist (results pending)**



**Faith-Figures' Faith-Made Millionaire nominee
(results pending)**

"One cannot think well, love well, sleep well, if one has not dined well."
- Virginia Woolf



OCTOBER CLIENT SPOTLIGHT

BRIDGING DIVIDES AND BUILDING TRUST: THE HILLSBOROUGH COUNTY SHERIFF'S OFFICE BLACK COMMUNITY RELATIONS COMMITTEE

In a world marked by both progress and setbacks, community relations with law enforcement have often mirrored these cycles. The Hillsborough County Sheriff's Office (HCSO) is no exception to this ebb and flow of history. However, amidst times of conflict and community unrest, a beacon of hope emerged in the form of the HCSO Black Advisory Council, later known as the Black Community Relations Committee (BCRC).

A Historical Milestone

Established in January 1977 by Former Sheriff Malcolm Beard, the Black Advisory Council was a response to a pressing need: to bridge the gap between the Black community and law enforcement. In an era marked by distrust and misunderstanding, the council set out to reshape the narrative by fostering a better working relationship between citizens and those sworn to provide protection.



A Catalyst for Positive Change

Prior to the council's formation, a cloud of mistrust hung over law enforcement, particularly within minority communities. Many people neither trusted nor comprehended the multifaceted roles of law enforcement officers. Community conflicts, sometimes erupting into riots, underscored the urgency of the situation. It was clear that a lack of understanding was hampering the development of a positive and productive partnership between law enforcement and the community they served. With a vision for transformation, Sheriff Malcolm Beard assembled a council of 12 dedicated individuals. Their mission was clear: to serve as a liaison between the Black community and the Hillsborough County Sheriff's Office. They aimed to achieve this through proactive community outreach initiatives and by providing scholarships to deserving young individuals, thereby investing in the future while healing the wounds of the past.

A Beacon of Collaboration

Fast forward to the present day, and the Black Community Relations Committee continues to be a pillar of collaboration and trust-building within Hillsborough County. Their commitment to outreach and education has helped mend rifts and build bridges. By fostering an environment of mutual understanding and respect, they've laid the foundation for a more harmonious relationship between law enforcement and the community.

A Night to Celebrate

In October, Livy O's, a renowned Catering and Meal Service company, is honored to shine a spotlight on the Hillsborough County Sheriff's Office Black Community Relations Committee as part of their Client Spotlight series. This recognition culminates in a grand event - the "Hillsborough County Sheriff's Office Black Community Relations Committee Law Enforcement Awards Gala," set to take place on October 20. What makes this gala truly special is that tickets will be available for purchase by the public, allowing everyone to participate in celebrating the remarkable work of the committee and the positive changes it has brought to the community.

As we look forward to this event, we also celebrate the enduring legacy of the Black Community Relations Committee and its ongoing commitment to bridging divides, fostering trust, and creating a brighter future for all residents of Hillsborough County.

HILLSBOROUGH COUNTY SHERIFF'S OFFICE BLACK COMMUNITY RELATIONS COMMITTEE LAW ENFORCEMENT AWARDS GALA

Oct 20, 2023 6:00 PM - 11:00 PM

**Egypt Shriner
5017 E Washington St
Tampa, FL, 33619**



"Life is uncertain. Eat dessert first." - Ernestine Ulmer





"CAN I SPEAK TO LIVY?"

MEET THE FAMILY BEHIND THE NAME

During many of our first-time inquiry calls, our clients ask to speak to "Livy", in an attempt to refer to Lennise. However, the company isn't named after an individual person, but rather four of the six children of Lennise and Omar Germany: Olivia, Omar II, Obree, and Olena.



While Livy O's was originally inspired by Lennise and Omar Germany, it has since become a family affair, with her husband Omar serving as the CFO and their six children all contributing in their own ways. Jamaar and Kevarius, the two oldest, were involved as supporting team members during the early years of the company. Today, Omar II often lends his culinary skills in both the catering kitchen and the banquets.

Olivia spends some of her time off during summer break interning in the office to assist with day-to-day operations, and Olena and Obree have also assisted as servers for banquets and buffets. This collaborative effort has made Livy O's a true family endeavor.



"You don't need a silver fork to eat good food." - Paul Prudhomme



LIVY O'S SUPERHERO SPOTLIGHT **SEBASTIAN ORTEGA**

In the world of culinary arts, talent and dedication shine brightly, and at Livy O's, there's a star that has risen to the occasion. We are thrilled to congratulate Sebastian "Seba" Ortega, our Executive Sous Chef, for earning the well-deserved title of Livy O's Superhero for October.





Seba's journey at Livy O's is nothing short of inspiring. He joined our team in August 2020 as a food service attendant, bringing with him a passion for cooking that was ignited during his time as a member of the culinary club. From the moment he stepped into our kitchen, it was evident that Seba had a special gift for crafting extraordinary dishes.

One remarkable aspect of Seba's story is his unwavering commitment to his culinary dreams. He was not only a standout in our kitchen but also the first recipient and

graduate of Livy O's tuition benefits, earning a full-ride scholarship to Keiser University's culinary program. This dedication to honing his craft is a testament to Seba's work ethic and his determination to excel in the culinary world.

Among Seba's many culinary talents, one dish stands out as his favorite to prepare at Livy O's - the braised oxtails. It's a dish that reflects his culinary finesse and his ability to transform simple ingredients into a gastronomic masterpiece. Those who have had the pleasure of

savoring this dish can attest to its exquisite flavors, thanks to Seba's skillful hands.

Seba's aspirations extend beyond the Livy O's kitchen, as he dreams of either owning a food truck or becoming a private chef. With his dedication, creativity, and culinary prowess, there's no doubt that he's well on his way to achieving these goals.

Seba Ortega represents the best of Livy O's: a commitment to culinary excellence, a passion for innovation, and a dedication to nurturing talent within our team. We applaud Seba for his outstanding achievements and look forward to seeing his culinary journey continue to flourish. Congratulations, Seba, on being Livy O's Employee of the Month for October! Your culinary star is shining brightly, and we can't wait to see where it takes you next.



"Food, like a loving touch or a glimpse of divine power, has that ability to comfort." -
Norman Kolpas



LIVY O's
CATERING CO.

MEET OUR STAFF

Our staff is a vibrant mosaic of talent, each member bringing their unique flavor to one or more of our four main areas of operations: Catering, Meal Services, Fleet, and Operations. What sets our team apart is their incredible versatility. While we have these distinct departments, it's not uncommon to see our dedicated staff seamlessly shift from one role to another, making Livy O's a dynamic and collaborative environment. Whether they are orchestrating the perfect event, ensuring delicious meals reach your doorstep, managing our fleet of culinary wonders, or keeping our operations smooth as butter, Livy O's staff share a passion for food and service that shines through in everything they do.

MEAL SERVICES KITCHEN



Meet the “Three Musketeers” of our Meal Service team: Nick, Sandie, and Linda. They arrive to Cristo Rey High School everyday at 5 a.m. every weekday to prepare not only Cristo Rey’s breakfast and lunch, but also breakfast, lunch and dinner for other schools and facilities such as Collaborator Prep, St. Peter Claver, and ACTS Keystone.

“

The satisfaction of knowing that although a lot of what we serve to our students is the only meal they get, it's going to be of wholesome quality. - Linda

Nick (left), Sandie (middle), and Linda (right)



CATERING KITCHEN

This is the team behind our corporate and private catering. Omar II (left), Sebastian (2nd), Jayden (3rd) and Justin (right) regularly prepare an assortment of menu items, from as simple as ceviche to as calculated as sous vide beef tenderloin. These meals are also prepared for parties as small as ten to the hundreds.

Omar II, Dwight, Justin, and Seba preparing a fruit salad and Jalapeno Shrimp Ceviche



FLEET/WAREHOUSE

Behind great meals are two things: ingredients acquired ahead of time and the people who bring them. Meet Maurice, the Fleet and Warehouse manager and AJ, our Food Transport Specialist! Their day begins at 6:30 a.m. to receive and organize inventory and make deliveries to the kitchens, schools, and facilities.



The final stage of all the catering action is completed by the Banquet Team. With precision and grace, the Banquet Team ensures that every detail, from table settings to the timing of each course, is executed flawlessly. Their presence is not just about serving food; it's about orchestrating an immersive dining experience that resonates with guests on a personal level.



“

Banquets are a real-time experience of our company's vision, "Catering to the Hearts of Others." - Saleema, Director of Sales and Events

BANQUET TEAM



Jaylyn Daniels, the Director of Operations, orchestrates the day-to-day activities of the company, ensuring that the organization is managed and performing efficiently and effectively. Saleema Board, as the Director of Sales and Events, lends her expertise to create unforgettable experiences for clients, ensuring Livy O's remains the go-to choice for all catering needs. Vaughn Tran, the Human Resources Generalist, plays a pivotal role in nurturing Livy O's team, fostering a culture of professionalism and excellence. Lastly, Tembila Davis, the Digital Marketing Coordinator, employs innovative strategies to keep Livy O's at the forefront of the culinary scene, utilizing the digital landscape to connect with a broader audience.

Behind every successful culinary venture, there exists a dynamic and visionary team. At Livy O's, this team is nothing short of exceptional. Led by the visionary CEO, Lennise Germany, and the astute CFO, Omar Germany, this powerhouse of talent brings together a diverse set of skills and expertise to ensure Livy O's continues to flourish.



Together, this exceptional group is the backbone of Livy O's, ensuring that every meal, event, and interaction reflects the company's commitment to excellence and community spirit. With their leadership and dedication, Livy O's continues to set new standards in the world of catering, leaving a delectable mark on Tampa's culinary landscape.

OPERATIONS

"People who don't like potatoes are untrustworthy." - A.A. Gill



COMMUNITY PARTNERSHIPS



The “Glam and Gather” event at My Shade and Texture not brought CEOs to share beauty and health wisdom to community, but it also helped rally up votes for both My Shade and Texture and Livy O's for the Tampa Bay Times' “Best of the Best” Award.

Livy O's recognizes that the strength of a community is often measured by the bonds that connect its members. To that end, they've made it a priority to collaborate with fellow local businesses and organizations, helping each other thrive in an ever-competitive market.

These partnerships go beyond the traditional sponsorship model; they involve bartered services, joint marketing efforts, and a commitment to uplifting the entire community.

One of Livy O's core principles is that by working together, everyone can achieve more. These partnerships allow Livy O's to expand its reach while simultaneously helping their collaborators gain exposure and recognition. It's a win-win scenario that exemplifies the true essence of community spirit.

Whether it's catering for local charity events, collaborating on exclusive dining experiences, or teaming up for community outreach initiatives, Livy O's approach to partnerships transcends mere business transactions. They're building a network of support that benefits not just their bottom line but also the entire Tampa community.

COMMUNITY PARTNERSHIPS



"I am not a glutton - I am an explorer of food." - Erma Bombeck





PREFERRED VENDOR APPLICATION



Are you a company or know a company that may be able to provide contributing services that may enhance the catering experience (i.e. bartending, entertainment, venue spaces)? Be sure to check out our Preferred Vendor application:



"Cooking is all about people. Food is maybe the only universal thing that really has the power to bring everyone together. No matter what culture, everywhere around the world, people eat together." - Guy Fieri



THE FUTURE OF LIVY O'S

Everyday Cuisine Access

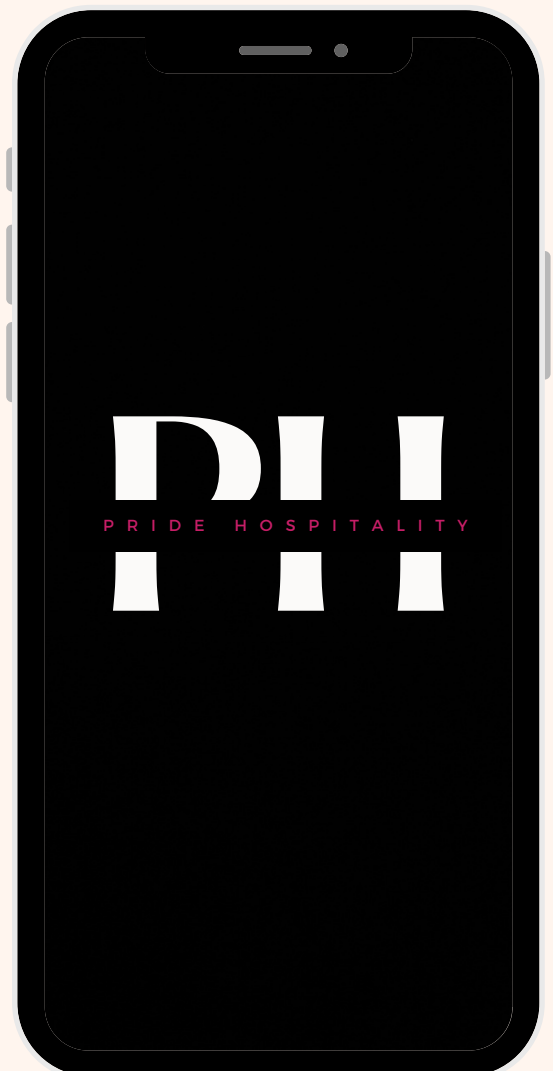
Brace yourself for a culinary revolution in 2024 as Livy O's prepares to unveil Kulture Kitchen, a culinary gem poised to redefine the dining experience. Set to be located at the dynamic juncture of Hillsborough Avenue and Himes Avenue, Livy O's not only introduces this remarkable restaurant but also establishes its new operational headquarters at a three-story haven of innovation. On the third floor, the spotlight shines on an exclusive, rentable venue space, promising unforgettable gatherings and celebrations. Beyond the extraordinary catering events, Kulture Kitchen offers the prospect of regular and everyday access to Livy O's delectable offerings, ensuring that our mouthwatering delights become a delightful part of your daily life. Get ready to savor the future of dining at the crossroads of flavor, culture, and community.

In addition to a restaurant, Livy O's is also planning to launch a food truck, providing even quicker access to some of our most popular lightweight comfort cuisine options.

Ku tūrē
K
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Ease of Hiring

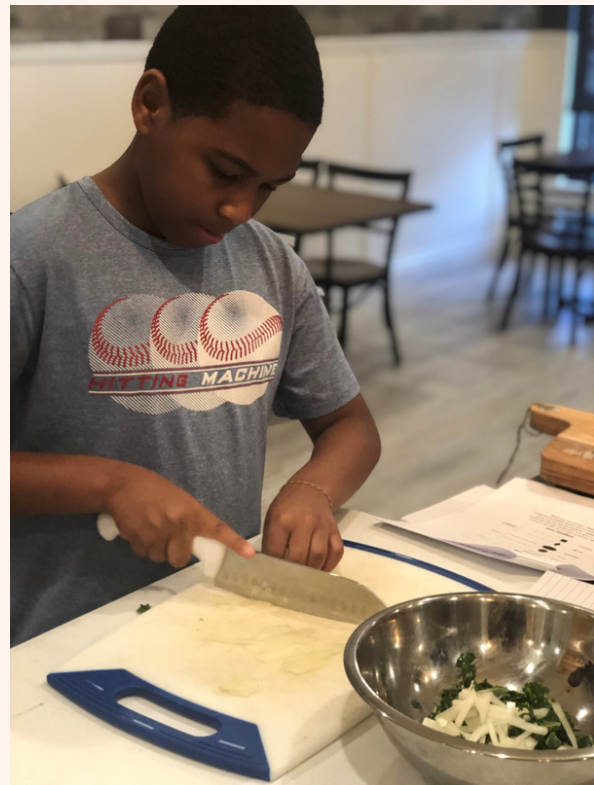
In 2024, Livy O's is set to unveil their innovative in-house staffing app, PRIDE Hospitality, as a dynamic solution to combat the persistent high turnover challenges in the food industry. Designed to streamline the hiring of temporary employees, including banquet servers and food service attendants, PRIDE is not just an acronym but a commitment to its core values: Purpose, Relationship, Integrity, Dedication, and Excellence. This app represents Livy O's dedication to creating a more purposeful, supportive, and professional work environment, not only redefining the way they operate but also setting a new standard for the entire industry in Tampa and beyond.



THE FUTURE OF LIVY O'S

Livy O's Foundation

is embarking on a remarkable journey to create the "Livy O's Foundation." This visionary program aspires to mold the future by nurturing the talents and aspirations of children and young adults, offering comprehensive training across the diverse spectrum of the hospitality industry, spanning culinary arts, operations management, marketing, and more. With unwavering commitment, the foundation intends to pave the way for bright futures by providing entrepreneurial grants, scholarships, and the invaluable gift of direct employment opportunities upon program completion. Livy O's Foundation is poised to not only shape careers but also foster a culture of innovation, excellence, and empowerment within the burgeoning hospitality sector, making dreams come true one aspiring young mind at a time.



"The belly rules the mind." - Spanish Proverb



TITUS O'NEIL: A BROTHER, A FRIEND, AND A PARTNER

I have lived in Tampa, Florida my whole life. I was born here and for the first 18 years of my life, I was educated here. For those of you who can relate, we know the Hillsborough County education system more than we'd probably like. The county that housed some of the schools that had given up on us, stopped believing in us, counted us out and had so many Black and Brown students and so few teachers that matched, the ones who preached no child left behind, but continuously made us feel simultaneously left and behind. To the products of these schools, there is a force in the wind and his name is Titus O'Neil.

If you are unfamiliar with the man and the mission allow us, on behalf of Livy O's to introduce you all to Titus O'Neil. Born Thaddeus Bullard II in Boynton Beach, Florida, Titus O'Neil first gained national recognition as a professional wrestler in WWE. Standing at an attention grabbing 6 feet 6 inches tall and weighing in at 270 pounds, O'Neil's physical presence alone was enough to capture the attention of fans. But it was his charisma, dedication, and unwavering commitment to positive change that truly set him apart. And through his involvement

with the Bullard Family Foundation and Sligh Middle Magnet School, Titus is proving that his heart is as mighty as his wrestling persona. In 2012, Titus O'Neil founded the Bullard Family Foundation, a nonprofit organization with a mission to provide families and children everywhere with moments, programs, and resources to help build character and improve outcomes in our community. The foundation's work is centered on education, mentorship, and community engagement. O'Neil, drawing from his own experiences growing up in a

challenging environment, recognized the importance of providing support and opportunities for underprivileged youth. The Bullard Foundation has partnered with various organizations to create initiatives that promote education and personal growth among young people. One of the most notable partnerships has been with Sligh Middle School in Tampa, Florida. Located in a predominantly low-income neighborhood, faced numerous challenges when Titus O'Neil and the Bullard Foundation became involved. The school struggled with low academic achievement, truancy rates, and a lack of resources.





Titus O'Neil's work has had a profound impact on the community. O'Neil's commitment to giving back and his genuine concern for the well-being of young people have left an indelible mark on the lives of those he has touched.

Titus often says "There is no such thing as a bad kid", and it was all tangible in my own visit to the school this past school year. I am honored and blessed to have been able to witness not only the involvement of the teachers and Titus, but the students. To have had the privilege to see kids from MY city, MY neighborhood have the opportunity that so many of us did not, and excitably take profound advantage of it, I am in awe and so full of pride.

Today, Titus O'Neil continues to be a beacon of hope and inspiration, both in and out of the wrestling ring. His dedication to education and his unwavering support for underserved communities serve as a powerful reminder that with determination and compassion, individuals can make a lasting difference in the lives of others. Titus O'Neil's legacy goes far beyond the world of professional wrestling; it is one of transformation, empowerment, and the belief that every child deserves a chance to succeed.



To Titus: As we celebrate nine years and you welcome our CEO into your Board of Directors, we want to publicly thank you not only for being a continuous partner, but for all that you, your team and your family do for our community, our children and our future. You are appreciated and valued. Thank you, thank you, thank you.

Your Livy O's Family

Written By Jaylyn D. Daniels

"Food is not rational. Food is culture, habit, craving, and identity." - Jonathan Safran Foer



RECIPE OF THE MONTH

STUFFED PUMPKIN WITH CRANBERRY QUINOA

Recipe:

4 Mini Pumpkins
2 cups uncooked quinoa
4 cups vegetable broth
1/2 cup dried cranberries
1/2 cup diced onions, green peppers, and celery
2 Tbs minced garlic
3 Tbs olive oil
2 tsp salt
2 tsp pepper
1 tsp allspice
2 tbs fresh parsley

Directions:

Pumpkin: Preheat oven to 400 degrees. Cut pumpkins in 1/2 and scoop out pumpkin seeds (be sure to save some for the quinoa). Lay 1/2 pumpkins out on a baking sheet, drizzle with 1 Tbs of olive oil, sprinkle with a pinch of allspice, salt, and pepper. Bake pumpkin for approximately 25 mins (or until pumpkins are completely soft).

As seen on
Great Day Live!



Cranberry Quinoa: In a separate pot, bring vegetable broth to a complete boil. Then In a dutch oven or a sautéed skillet, preheat the remainder 2 tbs olive oil on med-high temp. Then add onions, peppers, celery, garlic to the heated oil. Afterwards add the uncooked quinoa, dried cranberries, and pumpkin seeds, with the remainder salt, pepper, and allspice. Stir well and let fry for approximately 7 minutes (stirring occasionally). Afterwards, add entire vegetable broth to the quinoa. Stir well, reduce heat to med-low, cover with lid leaving a little air. Allow broth to completely cook over the quinoa until all fluid is gone. Do not constantly stir (this will make it mushy...and no one wants that!)

Final Touch:

Take the cooked quinoa and scoop into the pre-cooked pumpkins. Sprinkle a little allspice to the top and garnish with fresh parsley and enjoy!



CUT-OUT COUPON

As an extra token of appreciation from Livy O's and an opportunity to explore the genuine spirit of "Catering to the Hearts of Others," we extend this coupon to you. We look forward to being a part of your upcoming event!

LIVY O's.

Congratulations

20% OFF

COUPON

20% off a delivery order worth \$1,000 or more



The Chef's Kiss Magazine

LIVYOS.COM

813-494-0820

CUT-OUT COUPON



To use this coupon, event must be booked by December 31st, 2023.

**View our
menu:**



"The secret of success in life is to eat what you like and let the food fight it out inside." - Mark Twain



A large heart-shaped collage of various photographs showing food, people, and events, set against a background of autumn leaves. The collage includes images of food preparation, social gatherings, and a group photo of the catering company staff.

