



# Chef Landry - Fundraising

We put the **FUN**  
back into  
**Fundraising!!!!**



## Contact Information:

**Chef Landry**  
740 Joe Miller Road  
Lake Charles, LA 70611  
[www.cheflandry.com](http://www.cheflandry.com)  
[scott@cheflandry.com](mailto:scott@cheflandry.com)  
1-337-515-2458

## Here are Chef Landry's answers to questions commonly asked.

### **What is a Chef Landry Fundraiser?**

It can be many things, but for the most part it's either a comedy cooking show or a dinner pick up.

### **How do we know Chef Landry can handle a large catering job?**

Chef Landry has had numerous opportunities to cater for large groups over the last 20 years. Here are a few examples:

- When the Red Cross needed to feed victims of Hurricanes Katrina and Rita, they turned to Chef Landry to feed over 160,000 people over a 45-day period under extreme conditions.
- When the U.S. Army was preparing troops for Desert Storm, they turned to Chef Landry to feed 2,000 troops 3 times a day for two months.
- When a major oil company had a chemical spill, they turned to Chef Landry to feed cleanup crews.

### **How much profit will we make per dinner?**

Chef Landry guarantees you will make \$3.50 per plate; however, if you follow his instructions, you can get this figure closer to \$4.50. In the past, there have been a number of groups that have profited \$3,000 to \$4,000 on a Chef Landry Fundraiser.

### **Can meals be delivered?**

Yes, however, due to the fact that we fry most of the food, we should only deliver to customers who are purchasing 20 plus meals. We encourage pickups because this is a great way for the community to get involved.





### **Will Chef Landry help with ticket sales?**

Chef Landry will help with ticket sales, if needed. Using proven methods, Chef Landry and his staff can assist the students and boosters and help them reach the maximum return on their efforts.

### **When do we pay Chef Landry?**

Payment is made the date of the event after all costs have been assessed.

### **What will we have to do?**

You will need to seal the meals, help with the serving, and provide clean up.

### **When is the best time to plan the event?**

Based on past experience, the most successful time for school fundraisers is during lunch on a weekday. Many times, employers will buy lunches for their staff. Students will also buy lunches to help support the fundraising efforts. For a non-school fundraiser, weekdays also work best; however, Wednesdays aren't usually good days because of nighttime church services.

### **Who supplies the up-front cost?**

Chef Landry handles all up-front cost.

### **Can we get food donated?**

Yes, in some cases. That would raise your bottom line.

### **Who cooks the meals?**

Chef Landry or his staff cooks all the food. *(Ask about how to make more money here.)*

### **What about leftovers?**

There are no leftovers. You only pay for what you use.

### **Can people buy the day of the event?**

Yes, but we need a close count of meals to be sold ahead of time so we can make sure we buy the right quantities of food.

### **Where will the food be cooked?**

Chef Landry brings all the equipment to cook the food on site. We can cook almost anywhere.

### **How does Chef Landry dispose of the oil?**

Most schools have waste oil cans set up that allow recyclers to buy the used oil. If that is the case, Chef Landry would leave the oil. If not, he would take it with him.

**Please contact Chef Landry for any other questions  
or to schedule your next Fundraiser!!!!**

