



Bizline: Out of the Box Catering

DAILY NEWS STAFF REPORT

March 9, 2007

Name of business: Out of the Box Catering, LLC

Name of owner(s): John and Jeanette Campagna, Mark Babas and Shana Wilson

The driving force behind Out of the Box Catering are from left, Shana Wilson, Mark Babas, John and Jeanette Campagna and their son, Tanner. **Summit Daily/Mark Fox**



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Address of business: 256 Dillon Ridge Road, Suite A-13, Dillon, CO, 80435 (we share the kitchen with Alpine Dinners in the Alpine Bank plaza)

Telephone number: (970) 262-0175; fax (970) 468-1459

Website: www.outoftheboxcatering.com

Date business opened: Feb. 7, 2007

Q: What type of business do you operate - what do you sell, or what service do you provide?

A: Out of the Box Catering serves you lunch at your doorstep! We specialize in gourmet box lunches and delivery within Summit County which provides an ideal service for business meetings, workshops and seminars, staff and client appreciation lunches, Realtors' open houses and group winter and summer activities such as snowshoe and nature hikes, snowmobile tours, rafting trips and horseback riding adventures.

Our Out of the Box Lunches are plentiful, including a sizeable gourmet sandwich, house-made vegetable pasta salad, fresh fruit, Boulder Canyon chips, kosher dill pickle, large cookie, bite-size Snickers bar and Vitamin Water. We offer seven distinct sandwiches - so there's something tasty to satisfy everyone's appetite and palette! Our signature sandwich, In the Buff, features sliced, lightly peppered buffalo with Tillamook cheddar on a Kaiser roll. All sandwiches come with condiments and our own house-made honey pesto sauce.

If there are needs other than box lunches, we also offer breakfast boxes and deli and sandwich trays upon request. And of course we're always open to accommodate special catering requests and deliveries outside of the county.

Q: Where are you from, and why did you decide to open your business in Summit County?

A: John and Jeanette (and their 10 year old son, Tanner) moved to Summit County from the Seattle/Tacoma area. Why? Simply, for a better quality of life and the unique opportunity to raise a child in a beautiful mountain community that offers activities we love.

Mark moved to Summit County in the spring of '98 from the Midwest. After that it's the same story as so many that have moved here. "I fell in love with the place and community. Summit has a lot to offer and I feel that I have only scratched the surface in the nearly nine years that I've been here ... I'm looking forward to the next nine years!"

Shana moved here from Iowa eight years ago after time abroad; she came to visit her brother in Breckenridge ... and chose to stay. The range of activities that she enjoys, the natural energy of the area, and the people she meets have kept her around. The "I live in this amazing place!" factor is still strong as Shana pauses to share her enjoyment with locals and visitors alike.

Q: What experience do you have in this field?

A: A Northern Italian trained and hands-on chef, John has had the privilege to serve in the culinary industry for nearly 30 years. He was fortunate to spend several years learning, studying and experiencing the food business under some of the very best old-school European chefs. John's talents have served him well over the years - having held positions as owner/operator, general manager, executive chef, executive sous chef, banquet chef, saucier, private chef and butler. He has worked in such fine establishments as the Hyatt Regency, Roche Harbor Resort, Rosario Resort, The Jesuit Community, The Sonnenalp Resort in Vail and presently at Keystone Lodge. He prides himself in his garnishee work, building elaborate displays and designs.

Jeanette's 20-year career includes fundraising, marketing and event planning for several non-profit organizations including Washington Special Olympics, Point Defiance Zoo & Aquarium, Providence St. Peter Hospital Foundation, Tacoma Art Museum and presently as the marketing and events director for the Summit Chamber of Commerce.

Mark has eight years of a wide range of food service experience including front of the house in a large ski resort conference center, cooking for conferences, some small restaurant cooking, independent catering and most recently two six-month stints at McMurd Station in Antarctica as a sous chef.

Shana brings with her 12 years of hospitality experience, the majority of which has been focused on catering and banquet service. In Summit County she has worked as the banquet manger for Holiday Inn, the lead captain for Hearthstone Catering and as a server with the Great Divide Lodge banquet team. Shana is currently a supervisor with Borders Books in Dillon.

Q: What sets your business apart from other similar businesses?

A: We DELIVER gourmet box lunches to you! Out of the Box Catering can serve any size group. We will happily accommodate smaller group requests that may be too small of an order for other caterers, for example a sandwich tray or cookie display for a Realtor's open house.

Q: What types of customers do you hope to reach in Summit County?

A: Our target market is businesses and employers that need catering services for their meetings, classes, workshops and seminars, special events and adventure outings.

Q: Why did you choose to open where you did?

A: Sharing a kitchen with Alpine Dinners in Dillon is beneficial to both businesses, plus it's centrally located to allow easy delivery around the county.

Q: What are your plans for your company's future?

A: We're great at what we do! We want to continue to establish ourselves in the county, build our client base and overall business and be a self-sufficient, profitable business that Summit County businesses can depend upon to provide consistent quality product and service.

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