

# The Boston Globe

## Money & Careers

BOSTON SUNDAY GLOBE JANUARY 9, 2011 | BOSTON.COM/BUSINESS

### To get order right, caterer gets early start

By Cindy Atoji Keene  
GLOBE CORRESPONDENT

When the Boston Celtics order sandwiches from Bakers' Best, they like them "just so," said Ann MacDougall, corporate production manager at the Needham catering company. The peanut butter has to be spread on both pieces of bread; the tuna salad is a healthier mix that includes lots of celery.

MacDougall is in charge of coordinating all catering deliveries, making sure that food is exactly what the client ordered, whether it's for Kevin Garnett and teammates, or a holiday party.

"I'm constantly checking and double-checking," said MacDougall, who typically starts her days at 3:30 a.m. "Are there condiments? Drinks? Did they want the lettuce on the side?"

**You need to get more than 100 different types of sandwiches by 6 a.m. Ever have nightmares about this?**

Oh yes. A few years ago, my youngest daughter came in the room. I was sitting up asleep, and she said I was babbling about sandwich platters.

**What's the difference between a good and bad sandwich?**

Nothing should be slopping off the side, and there should be an equal amount of ingredients, so you don't eat a corner of the sandwich and just get a piece of lettuce.

**When you work all day with food, do you**



JOHN TLUMACKI/GLOBE STAFF

Ann MacDougall carried an order to the delivery area at Bakers' Best in Needham. She coordinates all the deliveries for the catering company.

**have any motivation to cook for your family?**

I usually prepare a dish like lasagna or shepherd's pie that will last the whole week. My husband could eat the same thing every night. Thank god he isn't picky.

**On a normal day, your alarm goes off at 2:45 a.m. What's your secret to waking up?**

There is no secret. When the alarm goes off, I just get up.