

The
Professional
Caterer's
Handbook

How to Open and Operate
a Financially Successful
Catering Business

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WITH CD-ROM

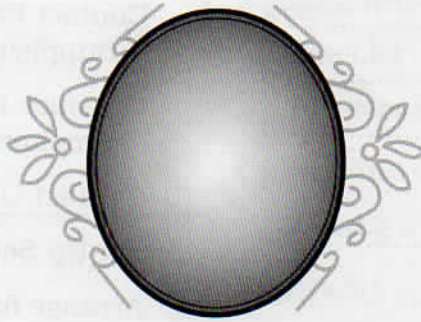


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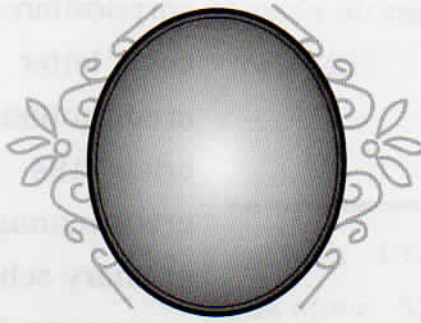
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