

Thank you for inquiring about CA'S curbside grocery pick-up. My name is Sylva and I am the owner of Culinary Architecture. Questions? Call 443-708-8482 or email [catering@culinaryarchitecture.com](mailto:catering@culinaryarchitecture.com)

We continue to get new items daily. We have access to all the basics grocery staples, and many specialty food items. The list has gotten too long to update on a simple spreadsheet with price fluctuations and availability in the grocery market too numerous to track.

1. Please email [catering@culinaryarchitecture.com](mailto:catering@culinaryarchitecture.com) your grocery list of fresh items that you normally buy that are not pre-packaged goods.
2. Follow us on Instagram [@culinaryarchitecture](https://www.instagram.com/culinaryarchitecture) for our latest offerings and specials. You can click on the link on this site. We update several times a day.
3. We sell fresh food, grocery staples and some meal kit items and prepared daily specials.
4. We often run out of specials. We will notify you of this on your grocery order.
5. We will send an email confirmation of grocery order with an invoice.
6. Contact us via email with any alternations.
7. Call us with your credit card information to finalize and process the order.
8. We have many orders to fill they are taking from 1-3 days to fill once ordered. We will text when your order is ready for curbside pick-up.

Ordering Info:

Name:

Address:

Contact Phone:

Details: Please be very specific when ordering amounts, size, qty. You can ask me any questions about availability of specific items that are not listed, but you might want. We have access to thousands of items that are not posted from soup to nuts and prepacked frozen food convenience items. If you ask I will try and source it when possible.

Our deliveries from our vendors have decreased to 2-3 times a week. They have all slowed down their deliveries due to staff shortages and layoffs. We recommend giving yourself time-- place your order in advance of when you need it. We are a staff of two people working seven days a week to meet the needs of our hyper-local community.

We also have access to many beverages and small local vendors and Baltimore Food Makers.

Our current list of local suppliers companies include:

Cream Cruisers – Ice Cream and Ice Cream Sandwiches

Bottoms-up Bagels

MFG Toffee

The Capital Grille – Dry Aged beef and Dinners

Black Acres Coffee Roasters

Lyon Bakery

Metropolitan Meat and Seafood

International Gourmet Foods

Capital Seaboard Produce

Chesapeake Farm to Table – Local Produce and Cheese