



YOUR FULL SERVICE EVENT SPECIALISTS

Food for Thought

Article 5

Express Yourself

How important is the food at your party??? VERY!!! When deciding to host an event, your menu should be a culinary expression of your style and taste. Before selecting the menu, decide what the overall atmosphere of the gathering will be. Then let the food and presentation compliment the atmosphere. For example, if you are hosting a casual, tropical party a "grill station" might be in order. If the event is a breakfast, have an omelet station. Let the food and menu become part of the entertainment!

Dinner is Served

If your budget allows it, consider hiring a caterer. It will take the pressure off you and many times it will prove to be just as economical. When choosing a caterer, reputation and "word of mouth" are very important. Keep in mind a professional caterer will also do the clean up work. Some caterers also offer food drop off service. All of these options will ensure that you have a good time at the event you are hosting.

Timing is Everything

Whether you go it alone or use a professional caterer, timing is everything. Don't make your guests wait until they are famished or it gets very late at night to serve the food. No matter how good the food is your guests will lose interest in eating and all your hard work will go unnoticed.

Reputation at Stake

Finally, whether your event is a small cocktail party, an extravagant affair, buffet style or a sit down, if you follow these guidelines the result should be one that leaves a long lasting impression with your guests.

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