

CHOOSING A SERVICE STYLE...

Choosing the way in which food is served to your guests is a personal decision. The table below provides some general information to help guide you, but don't be shy to talk to your Event Designer about what works best for your occasion.

STYLE	OVERVIEW	IMPACT	FORMALITY	AVERAGE COST
PLATED	Traditional formal service, with each course individually plated and served to guests	<ul style="list-style-type: none"> • Elegant, beautifully crafted plates • Guests seated together throughout the meal, least interactive with food 	● ● ● ● ○	\$60 – 80
FAMILY STYLE	Platters and bowls placed on tables for guests to pass and share	<ul style="list-style-type: none"> • Adds warmth to the event, draws attention to the food • Sharing increases guest interaction, but guests have to be able to pass the platters • Needs space on the table 	● ● ● ○ ○	\$60 – 80
STATIONS	Multiple small plate presentations of a diverse menu	<ul style="list-style-type: none"> • Allows greatest menu variety • Very interactive, food is part of the entertainment • Longer meal time to allow guests to sample all the food 	● ● ○ ○ ○	\$55 – 75
BUFFET	A fresh and beautiful culinary display for guests to serve themselves, sometimes with a carver or station attendant to enhance presentation	<ul style="list-style-type: none"> • Allows guests to choose what and how much to eat • Lowest staff requirements • Guests spend more time up from table 	● ● ○ ○ ○	\$45 – 70
HORS D'OEUVRE	Passed and/or displayed petite items	<ul style="list-style-type: none"> • Provides a lot of menu variety • Guests focus on each other and still get their food • Requires heavy portioning during mealtime 	● ● ○ ○ ○	\$40 – 70

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OCCASIONS

CATERING