

first thing that you need to think

If you are holding a banquet and need banquet catering ideas, here are some things to think about. It can sometimes be hard to get started, but if you keep a few things in mind you should be able to have a great banquet catering experience. The first thing that you need to think about is what kind of banquet you are throwing. If it is a wedding banquet, you will usually be a bit more formal. A business meeting or corporate awards banquet or recognition ceremony will also lend itself to a more formal atmosphere and menu. If it is a teen banquet or other less formal occasion, you can be a little less sophisticated with your menu.

Before you choose a banquet catering company, it is wise to determine the location of your event. This way, the caterer will have a better idea of how and where they can set things up. If you need to rent additional items like plates, silverware, tables, or chairs the caterer may be able to help you. They cannot help you, however, if you don't know whether you need these things or not. They can also have a better understanding of how many servers they will need and what kind of set up is required.

If you don't have a location in mind before you choose a banquet catering service, the caterer may have a recommendation.

When you are planning a menu, try to discuss your thoughts with the head chef. Don't just deal with the banquet catering sales rep or the manager. The head chef can advise you of any specialties that he or she may prepare especially well or what dishes he or she would recommend with a particular main course.

Another great banquet catering tip is to serve small portions of several different courses. By doing this you ensure that your guests don't get too full and they also remain interested in the food. Focus on presentation to make the food attractive. This way, no one feels deprived by the smaller portions. They are just impressed by the looks of the dish.

Breads are universally expected in banquet catering. To keep guests intrigued from the time they sit down, make the bread basket a variety. Don't just serve plain rolls. Serve all different kinds of breads. This way everyone's tastes are satisfied and no one gets bored.

Serve unusual desserts to impress your guests. They don't have to be overly expensive, but make sure they are pretty and delicious. This is the last food item and your chance to make a positive lasting impression so take advantage of it.

Banquet catering can be a big job, but if you keep some of these ideas in mind, you will be able to wow your guests and have them talking about your event for months to come.