

Helpful Catering Tips

Printed menu items never tell the whole story of what your caterer is capable of creating for you within your budget. So, ask your coordinator or Chef for helpful suggestions if possible.

Menu Prices

- ✓ Because of fluctuating food costs and the possible lack of availability for seasonal items, choosing items that are in season will help with food costs. Your coordinator will help provide further suggestions.

How Much Food To Order

- ✓ Know your group and their possible history of similar events for consideration before ordering. This may help with know what food categories your groups are most likely to gravitate towards.
- ✓ Time of day and planning to either replace a meal or supplement a meal plays an obvious role in cost.

General Consumption Quantities

Beverages: Allow one beverage per person per hour for a 4-hour gathering. Don't forget to order bottled water. Rates of consumption will decrease if the duration of the event is longer than 4 hours.

Beer	1 case = (24) 12 oz servings
Wine	750 ml bottle = (6) 4 oz glasses
Liquor	750 ml bottle = (15-18) 1 oz pours per bottle
Coffee	1 gallon = (18) 1-cup servings
Soda	1 liter bottle = (11) 6 oz glasses
Soda	1 12 oz can = (2) 6 oz glasses
Punch	1 gallon = (32) 4 oz servings
Champagne	750 ml bottle = (6) 4 oz glasses

TIPS

- ✓ IF YOU OFFER A COMBINATION, ORDER LESS OF EACH TYPE SERVED.
- ✓ IF YOUR GROUP ENJOYS WINE, IT'S USUALLY SAFER TO ORDER MORE RED THAN WHITE.
- ✓ IT'S A GOOD IDEA TO SERVE A FOOD ITEM THAT IS FILLING SERVED IN ADDITION TO YOUR APPETIZER CALCULATION SO NO ONE WALKS AWAY HUNGRY.

Food:	Appetizers if meal to follow:	2-3 pieces per person per hour
	Heavy Appetizers as a meal:	5-7 per person per hour / less after 2 hours
	Chilled Salads	4 ounces per person
	Hot Side Dishes	3-4 ounces per person / less if more sides served
	Pasta as an Entree	6-8 ounces per person / less if sides are served
	Pasta as a side dish	3-4 ounces per person
	Lunch entree	4-6 ounces per person
	Dinner entree	6-8 ounces per person
	Dessert	3-4 ounces per person
	Dinner Rolls or Bread	2 per person

Endorsed Vendors

We will be glad to provide suggested local recommendations but are not responsible for their individual services.

Local Boutique Texas Wineries
Venues
Equipment Rental Companies
Florists

For further help in finding helpful tips on catering planning and service, you may consider: www.planninghelper.com