

# FAQ Concerning Deliveries

## **1. How much food will I need for my party?**

This is a delicate question but here are the guidelines that we use. A couple of questions need to be answered before food amounts can be determined. Are your guests going to stay the entire duration of your party or will they be coming and going as in an open house? Will your party be held during the dinner hour and on into the evening or will it be a shorter party where the guests will be potentially going out to dinner after your event? If the event is shorter and guests could potentially go on to eat dinner then we consider your event to be a cocktail party and we suggest getting approximately 6-8 pieces per person. If the event will be longer and will essentially be a dinner replacement then we consider the event to be a heavy hors d'oeuvre party and we suggest approximately 14-16 pieces of food per person. If the event is a long open house where guests will come and not necessarily stay the whole time then we would consider that to be between a cocktail and a heavy hors d'oeuvre party and therefore we would suggest getting between 10-14 pieces per person.

## **2. How is the food delivered to me?**

The food will be delivered in disposable containers for you to put out on your own platters, or on standard catering trays.

## **3. How do I know how to reheat the hot foods?**

All hot food will come with very easy reheating instructions.

## **4. How do I serve the cold foods?**

All cold items simply need to be put on a tray. All items will come already assembled (except salads with dressing which will need to be tossed at the last minute).

## **5. Is there anything else I need to know?**

Since the food will be delivered in disposable containers for you to put on your own platters we will need to deliver before the start of your event. Since that is the case you will need to keep all food cold until your event begins. We suggest making room in your refrigerator or having coolers with ice ready. All food, whether delivered in disposable containers or upscale plastic trays will have lids. Because they will all have lids you can stack the containers so a lot can be put in a relatively small space.