

Party Planning Tips from Gary's Catering Department

Our specialty is helping you to create a party that expresses your individual tastes and is tailored to the special considerations of your event. Anything is possible! The suggestions in this brochure are just a starting point.

Beginning with your ideas, we have the knowledge and experience to take your party to another level, producing an impressive presentation that can be as grand or as simple as you desire. Let our gourmet staff work with you to develop your party plans.

When planning your party:

- Think about the presentation, for example, will your guests be seated for a sit-down dinner; serve themselves from a buffet line; or dine in a walkaround format over a period of hours.
- Do you prefer a traditional type of menu, or like to take advantage of the newest ideas, trends and ingredients? What are your favorite foods?
- Decide if you have a budget in mind or a price range you want to consider, so I can offer you realistic suggestions for a menu that will suit your style and creativity as well as your pocketbook.
- When serving wine, will you start with a selection of wines, choosing dishes to complement them; or design the menu first, pairing the wines afterward?
- Think about the mix of your guests and any special dietary preferences they may have. If children will be included, plan some dishes that appeal especially to them. What are your guests expecting?
- Will you have an area to keep foods hot, or plan for all dishes to be served cold?
- Does the party have a special theme; is it linked to a particular season of the year; and if the event is meant to celebrate a special person, what are their food preferences?



See how Gary's Gourmet Catering Department can work with you to create an event that will surpass all others! Call us at 973-822-0200 or visit us in our Madison store.