Menu planning with the caterer

06 · Design & Guest Experience · about 10 minutes

Seasonal, local, dietary-complete, timed to the program. Build a menu that serves 200 in 60 minutes.

Before you start

The event you are applying this to (real or the running gala example):

Date · guests · budget envelope:

Work through the objectives

1. Plan a menu that serves on time

2. Balance dietary needs and cost

3. Time courses with speeches and acts

Apply it: three decisions for your event

DECISION	WHAT YOU CHOSE AND WHY	OWNER / BY WHEN

Check your understanding

A plated three-course dinner for 200 takes about

Menu tastings are usually scheduled

Answers are on the lesson page after you take the quiz.

One line to remember