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STYLES OF SERVICE

i October 24, 2022

begin! From plated dinners to buffets, food stations – and everything in between. To make your planning process smoother, we've created this guide describing different styles of service and what to keep in mind for each.

At Avalon Catering, our team will guide you through the process of selecting a menu that you and your guests will

When planning your wedding or special event, there are so many food options, it can be difficult to know where to

love. Overall, we recommend starting with the style of service you like best - whether that's a plated dinner, buffet, or something else. Each style of service can be offered at a variety of budgets, depending on the menu you select. Our team can also help you think through the pros and cons for each option! To get started, browse this guide with easy-to-understand definitions for each style of service and tips from industry experts! When you're ready, connect with our team so we can help make your dream menu a reality!

Featured image (above) by Farrah Power.

Hors D'oeuvres

and what style is best? Hors d'oeuvres (pronounced or-DERVS) are typically

What are they, how do you pronounce it,

handheld foods eaten either before, or separately from, a meal. In some cases, hors d'oeuvres precede a meal – but sometimes, the hors d'oeuvres are the meal! Avalon Catering offers a few different styles of hors d'oeuvres:



As the name suggests, heavy hors oeuvres are meant to be more filling and are typically served in lieu of dinner. Heavy hors d'oeuvres include a variety of dishes.

Heavy Hors D'oeuvres Buffet

With Avalon's heavy hors d'oeuvres buffet, guests move along the buffet and serve themselves. This option provides enough food for dinner, portioned and presented so that it is easy to eat with just a fork. With this option, you can

choose partial or full seating. Bear in mind: a heavy hors d'oeuvres buffet can actually be more expensive than a

buffet dinner, since the food preparation is more labor-intensive! Passed Hors D'oeuvres Passed hors d'oeuvres are a great way to present food with elegance while also limiting the number of portions

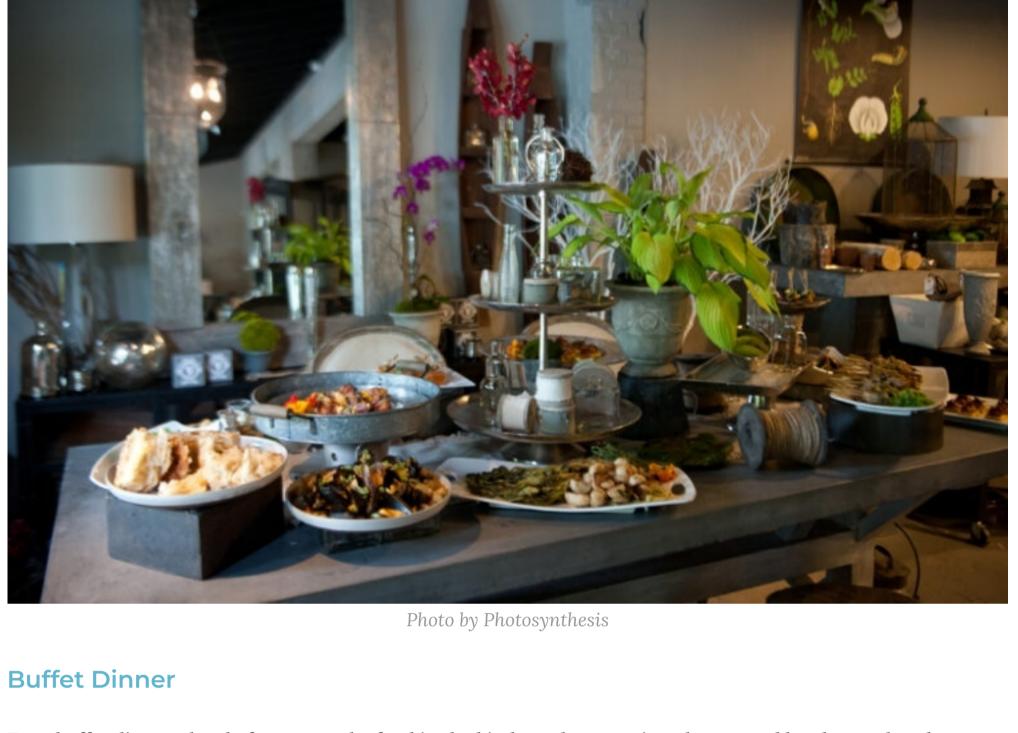
served. Most often, passed hors d'oeuvres are served during a cocktail hour that precedes a sit-down dinner.

Stationery Hors D'oeuvres Stationery hors d'oeuvres offer guests a themed station to nosh on. For instance, Avalon's stationery hors d'oeuvre

options include a cheese display, charcuterie display, and a "luxury spreads & breads" station. Guests can mix and mingle at the stations, sparking conversation and connection.

Explore Our Menus

Dinner Options



For a buffet dinner, the chef prepares the food in the kitchen; then, serving platters and bowls are placed on

buffet tables for self-service. This is the most cost-effective style of service. Opt for a more formal setup with a place setting, or go more casual

by putting the plates on the buffet! With a buffet dinner, you may also consider doing a pre-set salad and bread, so guests have something to eat as soon as they are seated.

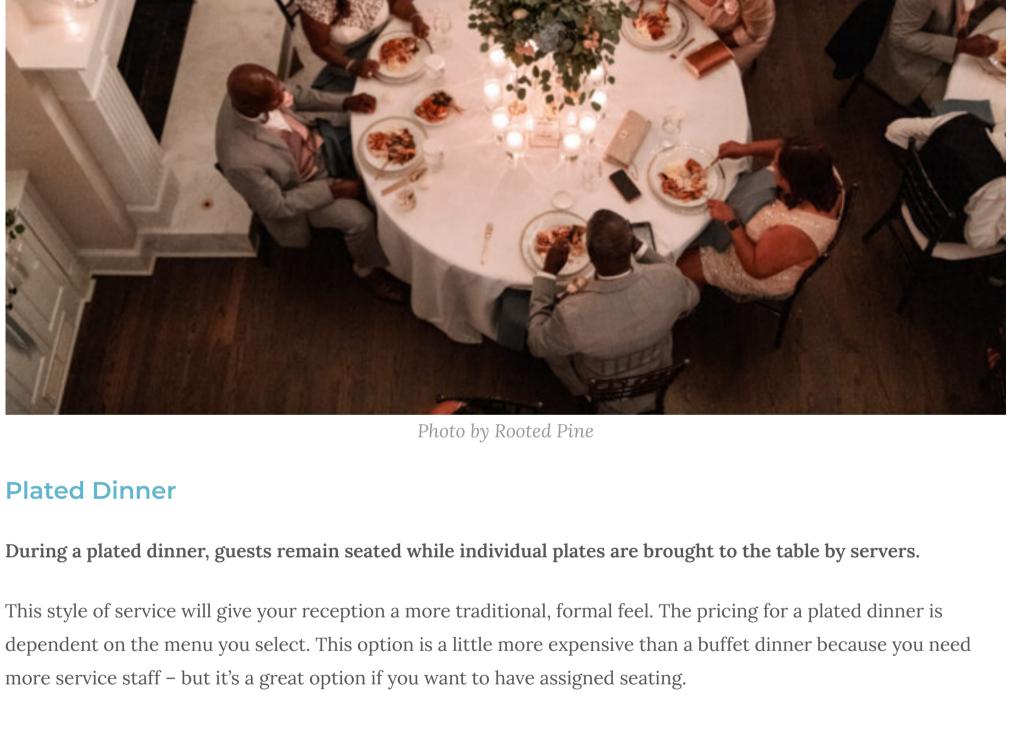
Pro tip: Avalon's team will invite guests to the buffet by table as they finish their salads, helping to avoid a line at the buffet. **Stations**

Food stations are a convenient option for large crowds, because you can avoid everyone lining up to eat from one buffet. This option is also a great choice if you want to offer several different menus. For instance, you could

choose an Italian station and a Mexican station, or a meat lovers and a veggie lovers station. Avalon will place small

food stations around the room(s) so guests can experience each one in any order they choose. More fun options we offer: interactive stations (make your own taco) or chef-attended stations (choose a

customized pasta dish). The overall feel can be customized based on your preferences and vision. For a formal occasion, provide full seating for everyone. Or, choose a more casual party vibe with partial seating. The cost for this style of service varies greatly depending on the menus you select. Stations tend to be more expensive than a buffet dinner, because the food is typically more labor intensive and requires more tables, linens and staff.



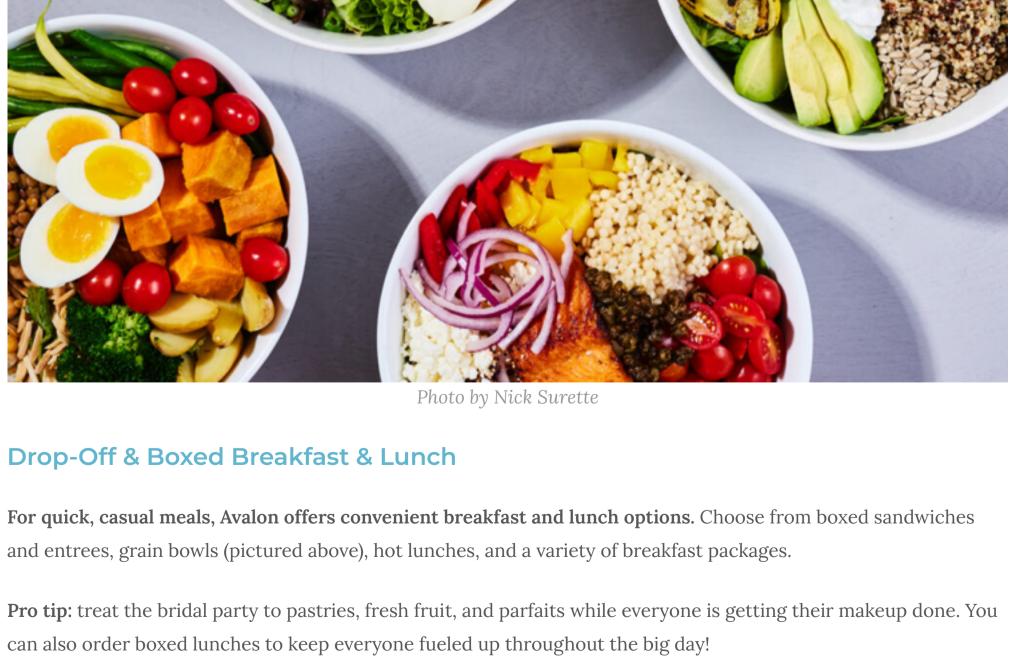
Family Style Dinner

This style of service is basically the way that many families eat dinner at home: food is served in platters on each table, which guests pass around and serve themselves and others. A family style dinner is a very popular style of

service, because it encourages guest interaction and has a more intimate feel. This is also the most expensive style of service. Avalon typically offers a pre-set salad with family style service. Pro tip: this style of service is not compatible with large centerpieces, since the platters of food will require ample table space!

See Dinner Menus & More

Keep Everyone Fueled on the Big Day



Browse Menu Options

Ready to talk details? Our team at Avalon Catering is ready to

help!

Browse our wedding services here. In addition to catering, we also provide full wedding planning, décor and floral design, equipment rentals, vendor recommendations, and more!

Then, reach out to our team to schedule a conversation! We can't wait to speak

Let's Connect

with you.









