

...they manage systems and develop employees."

Here is a suggestion for the to-go and containers, platters and utensils you might need! This is what we used to deliver from 4 to 40 for our lunch style caterings. You might notice that we used better quality product than our competition used. The quality and price point you decide on will depend on the style of your restaurant and the price you charge.

Keep in mind that you never get a second chance to make a first impression. You food will most likely be sitting for a few minutes before it is eaten, it will be delivered in a car for a few minutes and still needs to look great when it arrives.

I would always sacrifice a few extra dollars of profit to ensure that the food looks as good at a catered event as it would in our restaurant. After all, the local nurses, doctors and office managers are your customers and if you impress them on somebody at your catering events, they are sure to dine in your restaurant!

Most of the items can be purchased from your main food distributor like Sysco. I purchased everything on the list from my local sysco, though most items were not stocked, they were able to get them through a company called EMI Yoshi – <a href="www.emiyoshi.com">www.emiyoshi.com</a>. Visit their website to get model numbers on products you like and your sysco rep. should not have a problem getting it for you!

As always, if you have any questions or need help, please contact me at ryan@therestaurantboss.com!



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## Catering Suggested Supplies List

4" ½ Foil Pans (I prefer ½ foil because they are stronger, full pans

fold in the middle. Use 2 ½ pans instead of 1 full if you have to)

1/2 Foil pan lids

10" - 12" Plastic Trays (Round, Square or Rectangle) w/ Lid 16 - 18" Plastic Trays (Round, Square or Rectangle) w/ Lid 20"-24" Plastic Trays (Round, Square or Rectangle) w/ Lid

Quality Plastic or Paper Plates

32 oz. Plastic Bowls w/ Lid 64 oz. Plastic Bowls w/ Lid

128 oz. Plastic Bowls w/ Lid

Clear Plastic Cups w/lid (sometimes we would make yogurt

parfaits for breakfast)

Soufflé Cups 2 oz. & 4 oz. w/ lid

8 oz. Deli Cups

16 oz. Deli Cups 32 oz. Deli Cups

7" Tong 12" Tong Ladle 2 oz.

> Serving Spoon Serving Fork

**Plastic Cutlery** Paper Napkins **Bottled Water Bottled Soda Bottled Tea** 

Cambro Style Hot Box