

Wedding Food Worksheet

Before you lock in a caterer, check the box(es) under each heading that best describe your image of your wedding meal. If you have no idea, then leave it to discuss in your meetings with caterers.

Meal Brunch Tea Dinner
 Lunch Cocktails Dessert only

Service Cocktails (Passed hors d'oeuvres Hors d'oeuvres tables)
 Seated meal Buffet
 Family-style Formal (staff-served)
 American Casual (self-serve)
 French Food stations (for example,
 Russian (white-gloved) raw bar, crepe table)

Flavor Continental Ethnic _____
 Regional Thematic _____
 Seasonal

Courses Hors d'oeuvres Soup Dessert
 Appetizer Fruit and cheese
 Salad Pasta

Requirements
 Kosher Vegetarian Other _____

Entrées Beef Pork Lamb
 Chicken Seafood Pasta
 Vegetarian

Other food ideas _____

Dessert Cake only Additional desserts

Alcohol Full bar (Open Limited)
 Beer and wine only Champagne toast
 Wine with dinner Specialty cocktail

Catering Budget

Total: \$ _____ ÷ # of guests _____ = \$ _____ per head