



Planning a party, event or meeting? You've come to the right place. Karl's Cuisine offers everything you need to make your event successful and your life hassle-free and relaxed.

“From Simple to Spectacular,” we do it all.

Some of the details you'll want to consider in planning your party are the size of the event, the reason for the gathering, the location, the number of guests, the time frame and budget considerations. Working from this information, we will be able to discuss your wishes and requirements:

Type of menu – Are you planning a full meal or finger foods; traditional fare or more elegant offerings; ethnic or themed menus; or deli trays, appetizer trays, desserts, etc? Your first decision when considering an event is to choose the menu you like.

Drinks – Soft drinks, coffee and punch? Will you supply the drinks or would you like us to provide? Do you need ice, cups, etc.?

Delivery/Staff – Will your event be full service or self-service? Would you like us to deliver and set up? Do you need personnel to help with serving and clean up? Or do you just want to pick up your food yourself from our restaurant?

Service Style – Will your meal be buffet style, family style or plated and passed by wait staff?

Presentation and Equipment – You can choose from a variety of disposable dishes (from simple to deluxe); full china and glassware settings; serving equipment and utensils (chafing dishes, trays, baskets, bowls, spoons, tong); decorations, flowers etc.

These are some of the factors you need to review, but don't be intimidated. For a small event or one you have done before, you probably know just what you need. For a larger gathering, you will need to spend a little more time planning.

Whether your planning is simple or complex, **Karl's Cuisine** will be there to help.