



A Food and Drink Checklist

It's not just any meal... it's your wedding meal. Ask yourself the following questions to determine exactly what type of cuisine you want to serve.

Do we need to use the in-house catering service at our reception site?

If not, what caterers in the area do we want to interview?

What is our total meal budget?

What is our "per plate" budget?

What will we serve before the meal?

Cocktails

Passed hors d'oeuvres

Hors d'oeuvres at a table

Do we want our meal served plated or buffet style?

Will we pay tribute to our ethnic background with the meal?

What courses will we serve?

Appetizer

Soup

Salad

Entrée

Side dish

Dessert

Do we have special requirements to follow?

Kosher

Vegetarian

Kid-friendly

What do we want to serve as the main course?

Beef

Chicken

Vegetarian

Pork

Seafood

Lamb

Pasta

What side dishes do we want served?

Vegetable

Fruit

Starch

Do we want to serve dessert in addition to wedding cake?

How will we serve alcoholic beverages?

Open bar

Cash bar

Beer and wine only

Wine with dinner

Champagne toast

Specialty cocktail