

CHAPTER 36

BUFFET PRESENTATION

“The gentle art of gastronomy is a friendly one. It hurdles the language barrier, makes friends among civilized people and warms the heart”

Samuel Chamberlain 1895-1975

Buffet Presentation

- A buffet offers all dishes from a selected menu in a single attractive setting
- A buffet offers food service professionals the opportunity to exercise their creativity by identifying themes, and then creating menus, displays, and decorations with these themes in mind

HYATT SCOTTSDALE



Planning the Buffet

- Buffets must be carefully designed to provide food from a planned menu in an attractive fashion to a given number of people within a specified time
- Requires a collaborative effort among the chef, catering staff, dining room manager, and banquet manager

Menu

Buttered Hors d'Oeuvre

Red Potatoes with Gorgonzola, Bacon and Walnuts
Mushroom Phyllo Triangles

Popovers with Shrimp and Chive Filling
Asparagus Spears tied with Red Pepper

Buffet

STATION ONE:

Tropical Fruit Display
Caesar Salad with Herbed Croutons
and Shredded Parmesan
Salad of Bibb Lettuce and Blue Cheese
with Citrus Vinaigrette
Platter of Assorted Pâtés, Galantines and Ballotines
Assorted Rolls with Sweet and Flavored Butters
Tiered Display of Imported Cheeses including:
Stilton, Saint Andre, Port Salut, Gouda,
Black Diamond Cheddar and Brie Baked in Phyllo
with Apricots and Fresh Basil,
Garnished with Apple Slices and Grape Clusters
Lavosh and Cracker Bread

STATION THREE:

Herb-Rubbed, Grilled Tenderloin of Beef
Carved by the Chef
with Béarnaise Sauce and Sage-Merlot Sauce
Assorted Rolls with Sweet and Flavored Butters
Chicken Satay with Chile Peanut Sauce
Grilled Shark with Tomatillo Sauce

STATION TWO:

Antipasto of Assorted Salami, Prosciutto, Sliced Cheeses,
Marinated Mushrooms and Artichokes, Olives,
Roasted Peppers and Wedges of Papaya,
Melon and Mango Wrapped with Prosciutto
Penne with Fresh Tomatoes and Basil
Tossed with Extra Virgin Olive Oil
Cheese-filled Tortellini with Wild Mushroom Alfredo Sauce
Pastas Prepared to Order by the Chef
Wheel of Parmesan
Focaccia, Garlic Twists, Breadsticks and Assorted Rolls
Sweet and Flavored Butters

STATION FOUR:

Three-Tiered Wedding Cake
bottom layer – Black Forest
middle layer – White Cake with White Chocolate Mousse,
Strawberries and Chocolate Ganache
top layer – Carrot Cake
Petit Fours
Fruit Tartlets
Chocolate-Dipped Strawberries
French Roast Coffee and Hot Tea with Deluxe Condiments

Assorted Beers, Alcoholic Beverages, Still and Sparkling Wines, Sparkling Water and Soft Drinks

DÉCOR

Linens: buffet and dining tables draped with floor-length ivory linens with overlays of tulle and lace, accented with gold ribbons and tassels; linen napkins tied with ribbons and tassels, and decorated with flowers.

Centerpieces and decorations for the buffet stations and dining tables: fresh flowers (calla lilies, white orchids, roses, tulips, ivy and greenery) and candles (votives, pillars or hurricanes) wrapped in ivy.

Service ware: fancy silver and mirror trays, silver chafing dishes, china or glass bowls.

Dinnerware: ivory gold-rimmed china on gold chargers, silver flatware and gold-rimmed stemware.

Music: harpist, violinist or quartet.

Wait staff uniforms: tuxedos.

Planning the Buffet

- The theme sets the tone of the event
- The theme will define the menu, decorations, props, linens, and dinnerware
- The theme can also define the music, lighting, and wait staff uniforms
- Can be accomplished for any meal period but lends itself best to lunches and dinners

Consider These Points

- Offer dishes with different principal ingredients
- Offer foods cooked by different methods
- Offer foods with different colors
- Offer foods with different textures
- Consider the costs
- Remember everything offered should be within the budget



Crudités of Red and Green Bell Peppers, Carrots, Cauliflower, Broccoli, Jicama and Snap Peas with Sun-Dried Tomato Dip

Tri-colored Tortilla Chips with Fresh Tomato-Cilantro Salsa, Zesty Guacamole and Sour Cream

Warm Chorizo Chili Con Queso

Petit Blue Corn and Shrimp Tamales with Cilantro Cream

Soft Tacos of Grilled Pork Loin and Marinated Boneless Chicken Breast, Served with Ancho-Chile Honey Sauce, Tomato Cilantro Salsa,

Avocado, Grated Queso Blanco and Diced Tomatoes

Goat Cheese and Green Chile Chimichangas with Roasted Habanero Sauce



Fresh Fruit Salad of Watermelon, Honeydew, Cantaloupe, Pineapple, Papaya, Berries and Grapes with Tequila Lime Splash

Mexican Celebration Cookies

Piñon Nut Tarts

Lemon Curd Tarts

Mocha Mousse Cups with Cinnamon

Fresh Roasted Mexican Coffee

Fresh Mint Lemonade, Peach Iced Tea with Lemon and Sparkling Water

Assorted Wines and Mexican Beers



DÉCOR

Linens: buffet and dining tables draped in bright colors (yellow, orange, red, fuchsia and/or turquoise) with overlays of brightly colored Mexican serapes; brightly-colored linen napkins tied with raffia.

Centerpieces: Large cacti in pots with raffia ties, surrounded with river rocks and sand.

Buffet, table and room decorations: piñatas, sombreros, fresh chiles, brightly-colored paper flowers, brightly-colored paper maché vegetables, raffia, small potted cacti in turquoise-painted terra cotta pots.

Service ware: copper or beaten tin trays, copper chafing dishes, wooden or earthenware bowls and platters.

Dinnerware: brightly-colored china (red, yellow and/or turquoise), hammered stainless steel flatware and Mexican green or blue glass stemware.

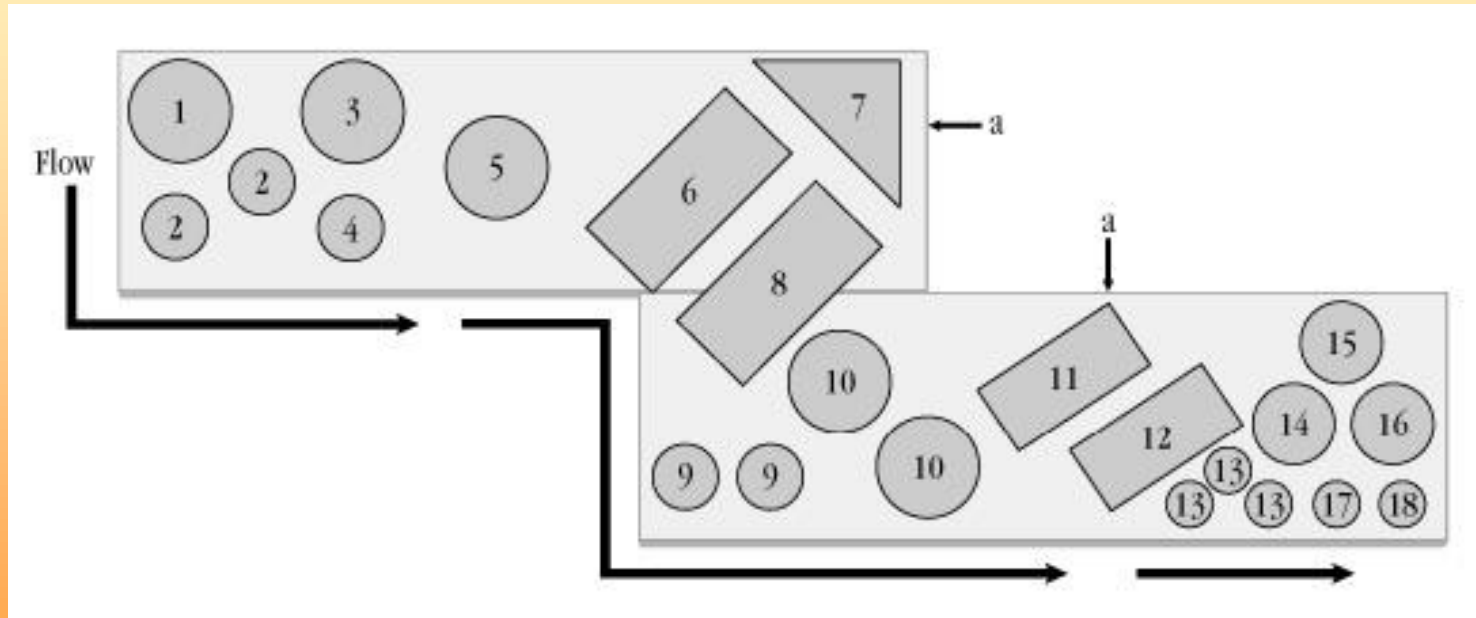
Music: strolling mariachi band.

Wait staff uniforms: jeans and white shirts with a colored serape over the shoulders.

Designing the Buffet

- After the Theme is Set
 - Allocate space in the garden, patio, or other space provided
 - Depending on the function , there must be space for bars, a dance floor, a stage, a podium, and equipment
 - The number of diners is critical
 - As a rule, a single sided buffet can comfortably serve 50-75 people

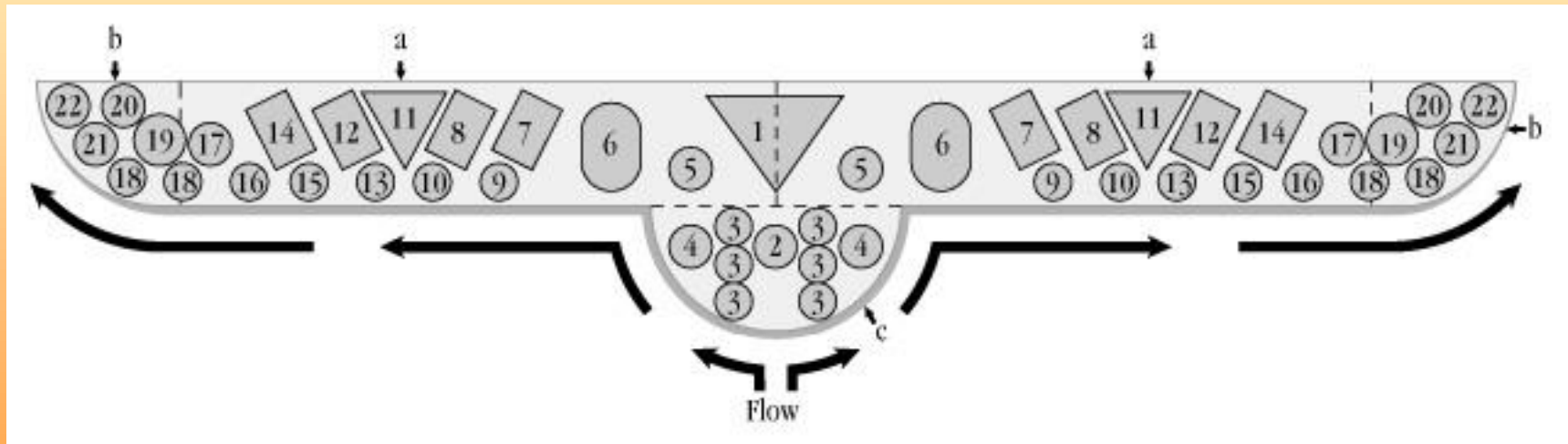
Flow for a Single-Sided Buffet



Designing the Buffet

- After the Theme is Set
 - If you have more than 75 people you should have two service lines
 - The use of stations or groupings of similar menu items in different areas is also a consideration

Two Flow Lines



Arranging Food on Buffets

- Consider These Items
 - Flow
 - Spacing
 - Reach
 - Accompaniments
 - Centerpieces
 - Decorations
 - Labels

Arranging Food on Serving Pieces

- Hot food will be presented in chafing dishes while room-temperature foods are placed on platters, bowls, mirrors, or trays
- You have to consider the food on trays, platters, and bowls for
 - Height
 - Pattern
 - Color
 - Texture or shape
 - Negative space

Presenting and Maintaining the Buffet

- A common problem is overproduction
- As a simple rule, one pound of food per person is far from foolproof but is a starting point
- Entrée item - 6 ounces
- Starch - 4 ounces
- Vegetables - 4 ounces
- Accompaniments – 1 to 2 ounces
- Dessert - 2 inches (Depending on the kind of dessert)

Presenting Hot Foods

- Presenting hot foods on a buffet is challenging
- Consider
 - Safety
 - Sanitation
 - Presentation concerns
- Serve foods that hold temperature well
- Cook and serve small batches of foods

Presenting Hot Foods

- Consider
 - Sauces in the pans help keep the foods moist and hot
 - Keep the chafing dishes closed when not serving
 - Watch the use of heat lamps
 - There is always a fear of someone getting burned

Presenting Cold Foods

- Watch temperatures
- Replenish ice often
- Serving platters have to be exchanged often to keep the food appealing
- Remember to avoid mixing temperature sensitive foods with potentially hazardous foods
- The wait staff has to be vigilant in removing soiled dishes and replenishing table items (water, tea, silverware, etc.)