

Wedding Celebrations



Make your menu planning easier with help from GFS

Wedding Celebrations

What Type of Party are You Planning?

- Engagement Party
- Bridal Shower
- Rehearsal Dinner
- Reception
- Post Wedding Breakfast

Questions to Ask Before Getting Started:

- What type of party are you hosting?
- How many people are you expecting?
- What type of food are you planning to serve?
- What time of day is your party/reception?
- Will guests be expecting a full meal or appetizers?
- How will the food be served?

How Can We Help?

1. We've got what you're looking for...

Savory Snacks • Sumptuous Hors d'oeuvres
Elegant Entrées • Tantalizing Desserts
Sparkling Beverages • Affordable Servingware
Color Coordinated Decorations

2. We'll offer menu suggestions and help you calculate the right quantities of food so that you can avoid over or under buying. Ask about our unique computerized menu planner.



3. We'll slice your meat and cheese for free. It's less expensive to purchase whole meat and block cheeses.

4. We can special order products. Our warehouse stocks 10,000 items in addition to our store stock. (Allow approximately 2 days - timeframe for bread items may vary.)

Menu Planning Checklist

- | | |
|--|---|
| <input type="checkbox"/> Fruit Punch | <input type="checkbox"/> Potato Chips/Pretzels |
| <input type="checkbox"/> Punch Cups | <input type="checkbox"/> Chip Dip |
| <input type="checkbox"/> Punch Bowl/Ladle | <input type="checkbox"/> Platters & Serving Bowls |
| <input type="checkbox"/> Coffee - Reg./Decaf. | <input type="checkbox"/> Pitchers |
| <input type="checkbox"/> Stirrers/Spoons | <input type="checkbox"/> Serving Utensils |
| <input type="checkbox"/> Coffee Cups | <input type="checkbox"/> Chafing Dishes |
| <input type="checkbox"/> Beverage Napkins | <input type="checkbox"/> Sterno |
| <input type="checkbox"/> Other Beverages | <input type="checkbox"/> Plates |
| <input type="checkbox"/> Fresh Vegetables for Tray | <input type="checkbox"/> Knives-Forks-Spoons |
| <input type="checkbox"/> Vegetable Dip | <input type="checkbox"/> Napkins |
| <input type="checkbox"/> Ice | <input type="checkbox"/> Cake/Dessert |
| <input type="checkbox"/> Olives | <input type="checkbox"/> Cake Plates |
| <input type="checkbox"/> Pickles | <input type="checkbox"/> Nut Cups |
| <input type="checkbox"/> Other Relishes | <input type="checkbox"/> Candies |
| <input type="checkbox"/> Meats | <input type="checkbox"/> Mixed Nuts & Mints |
| <input type="checkbox"/> Cheeses | <input type="checkbox"/> Tablecovers |
| <input type="checkbox"/> Crackers | <input type="checkbox"/> Decorations |
| <input type="checkbox"/> Salads | <input type="checkbox"/> Bud Vases |
| <input type="checkbox"/> Rolls/Croissants | <input type="checkbox"/> Cleanup Products |
| <input type="checkbox"/> Condiments | <input type="checkbox"/> Plastic Film/Foil |
| <input type="checkbox"/> Fruits | <input type="checkbox"/> Can Liners |



Wedding Celebrations

Celebration Hints

- When planning your menu, consider serving the Bride and Groom's favorite foods. Go ahead and plan something special, such as a Mexican fiesta buffet, a selection of Italian foods or a seafood banquet. These are easy to prepare, fun to serve and your guests will love them.



- If you're serving punch, it's easier to work with a liquid than a powder. Most liquids dilute 5 parts water to 1 part punch mix. Please check the label for specific instructions.
- For festive ice in your punch bowl, put a strawberry in each compartment of a muffin tin. Fill with water or mixed punch and freeze. Add to punch bowl just before serving.
- Easy Sparkling Punch - substitute 2 parts lemon lime soda or sparkling water for 2 parts water.
- For the freshest vegetables, immerse in ice water for 3-5 minutes. Drain and serve.
- Be creative with the traditional snack mix and add peanuts and/or cashews and serve with cheese cubes.
- Use pre-cut cheese cubes to simplify your menu. Create kabob-style appetizers using a variety of cheese cubes with fresh fruit or vegetables.



- Warm up a round of crusty bread, remove the center, and fill with melted cheese... serve with breadsticks, celery, broccoli and other vegetables.
- Meats and cheeses make a more attractive display on their own serving tray instead of hiding inside the buns. This also gives your guests the option of no bun.
- You don't have to serve the same old meatball recipe. How about Mexican Meatballs, using salsa for the sauce. Stroganoff Meatballs - Cream of Mushroom Soup. Italian Meatballs - Marinara or Spaghetti Sauce.
- Create elegant hot vegetable dishes for better flavor and eye appeal. Start with your favorite frozen or canned vegetable. (The frozen blends of several vegetables work well.) Heat. Top with ready to use cheese sauce or hollandaise sauce, warmed to temperature.
- When purchasing the cups, remember to figure more than one cup per person.
- Chafing dishes are used to keep food hot on a buffet. Sterno is the heat source. One inch of water in the water pan provides the steam heat. Light the sterno 20 minutes before serving time.



- Serve a dazzling array of hors d'oeuvres. They're conveniently packaged for heat-and-serve convenience, allowing you to offer an exceptional presentation with minimal prep time and at an affordable cost.
- When setting your buffet table, make sure the plates are at the front of the line, and the silverware is at the back. It should be the last thing they pick up. This way your guests don't have to wrestle with their utensils while filling their plates.
- Wrap the knives, forks and spoons up in a dinner napkin. Tie with a ribbon in your wedding colors. Your guests pick up one package with all of their utensils. You also save on napkins, because your guests will only take one.

Relax and enjoy the day. You've visited GFS Marketplace. We've been helping newlyweds celebrate for over 20 years.