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SPECIAL
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Catering for Restaurants

Ideas, Execution and Operations with Chef Eric LeVine





Why Cater?

Catering vs A la Carte

New Revenue Stream

New Profit Center

New Customers

Important things to know and understand

Portion control

A la carte vs catering, the difference.

Presentation

Plate vs buffet vs stations

Variables vs Variations



Catering for Restaurants

Ideas, Execution and Operations

Thank you!

