



Catering for Restaurants

Ideas, Execution & Operations with Chef Eric LeVine





Why Cater?

A decorative dashed orange line curves along the top-left edge of the white circle. A solid grey circle is positioned at the bottom-right edge of the white circle.

Catering vs A la Carte



New Revenue Stream

New Profit Center



New Customer Base





**Important things to
know & understand**

Portion control: A la carte vs catering, the difference.



Presentation

Plate

Buffet

Stations



Variables

Versus



Variations

catersource® + **THE
SPECIAL
EVENT®**

Catering for Restaurants

Ideas, Execution and Operations

Thank you!

