



Party Planning Tips

From Kings Catering Coordinators

When Planning The Perfect Party Is All In The Details.

Paper and Plastic Ware Recommendations:

PLATES: Two dinner, one appetizer & one dessert plate per person (plus it always helps to have extras).

NAPKINS: Two dinner and five cocktail napkins per person for appetizers and desserts as well.

CUPS: Five cold and one hot cup per person.

CUTLERY: Three forks per person for appetizers, dinner and dessert, one knife and one teaspoon, add stirrers if you prefer.

STOCK UP ON HOUSEHOLD ITEMS: Garage bags, aluminum foil, plastic wrap, plastic bags, foil pans, paper towels, dish soap, sponges, toilet paper, guest towels and hand soap.

For Drinks Your Guests Will Enjoy, it's all about the bar!

Ice: One lb. of ice per person in the winter and two lbs. in the summer.

Wine: You get 72 glasses of wine out of a case or red, white or rose.

Beer: Beer is packed in either six, twelve or twenty-four packs, stick with equal amount of regular & light.

Don't Forget: Openers, lemons, limes and any other bar condiments and coolers.

Sodas, Soft Drinks and Bar Mixers:

■ Cola & Diet Cola

■ Lemon/Lime Soda: Regular or Diet

■ Ginger Ale

■ Sparkling Water & Flat Water

■ Cranberry

■ Orange Juice

■ Ice Tea

■ Lemonades (Fun in the Summer)

■ Tonic Water

■ Bloody Mary

■ Sour Mix

■ Juice Boxes. (Great for Small Children!)

Coffee:

A one pound package of coffee will make 55 cups. We will gladly help you with your coffee set up and coffee pot rental. Also have on hand It's never too late to order our gourmet dinners or pick up our freshly prepared a la carte side dishes.

CALL YOUR CATERING COORDINATOR TO ORDER

Short Hills Area
(973) 258-4008

Morristown Area
(973) 898-4512

Bedminster Area
(908) 719-4967

Bergen County Area
(201) 541-4906

Mendham Area
(973) 543-0198