

# Wegmans 2018 Holiday Grazing Party Set-Up Suggestions

All items are fully cooked and ready to eat

For best flavor bring to room temperature before serving

Guest flow is best when items are displayed on several smaller tables (stations), but they may also be set on one table, buffet style

Grazing Station Set-Up:	Buffet Table Set-Up
<p><i>6" appetizer plates and silverware, napkins &amp; tongs at each station appropriate for the food displayed</i></p> <p><b><u>Station One:</u></b></p> <ul style="list-style-type: none"> <li>• Beef Tenderloin</li> <li>• Condiments</li> <li>• Dinner Rolls</li> <li>• Shrimp Tray (keep chilled until serving time)</li> </ul> <p><b><u>Station Two:</u></b></p> <ul style="list-style-type: none"> <li>• Taste of the Season Appetizer tray</li> <li>• Sliced Baguette</li> <li>• Crudité Platter</li> </ul> <p><b><u>Station Three:</u></b></p> <ul style="list-style-type: none"> <li>• Signature Dumpling tray</li> <li>• Tandoori Chicken Satay</li> </ul> <p><b><u>Station Four:</u></b></p> <ul style="list-style-type: none"> <li>• Assorted Dessert tray</li> </ul> <p><b><u>Station Five:</u></b></p> <ul style="list-style-type: none"> <li>• Beverages</li> <li>• Ice</li> <li>• Glasses</li> </ul>	<p><i>8" luncheon plates on one end of table and napkins, silverware on the other</i></p> <p><b><u>Buffet Table:</u></b></p> <ul style="list-style-type: none"> <li>• Place dinner rolls near the Beef Tenderloin tray with condiments.</li> <li>• Sliced Baguette near Taste of the Season Appetizer tray</li> <li>• Crudité, Dumpling Tray, Tandoori Chicken Satay and Shrimp Cocktail Tray</li> <li>• Desserts (you may want to add additional 6" plates by desserts)</li> </ul> <p>Beverages, glasses and ice set on separate area</p>

Optional Add-On (not included with menu) suggested placement

Sushi Celebration tray (Station 3)

Sliced Fruit Tray (Station 4)