

Menu

Plan your party's menu

Consider your budget and number of guests when planning the menu for your Quinceañera and remember, good food = a successful party.

1. Who are your guests and what kind of food do they like?

It's your Quinceañera, so you want to have food you like and that is meaningful to you and your family. However, one important thing to remember is that you are also hosting the party, so you want to provide food that your guests like and that make them feel cared for. Also, consider food allergies when planning your menu.

2. Hire a professional caterer

If your budget allows, let a professional in the field of culinary arts help you. To make sure you hire the right people to handle your Quinceañera food, referrals are best! If that's not possible, look up local reviews of companies.

3. Buffet style or waitstaff?

Some catering services will cook and serve the food. Others will just cook the



food and it will be up to you to serve it as a buffet or with a waitstaff.

You might consider having waiters at the party if it will be a bit more formal. If it's more casual, buffets work just fine.

4. Pay attention to the season

By using local, seasonal products, the menu can really reflect the time and place of your Quince party, it can also bring down the price. Feel great knowing that your guests will enjoy the most delicious, local, and fresh seasonal products available!

5. Consider the setting and venue

The style of your celebration and location should be reflected in the menu. The time of day during which your reception takes place has a huge impact. It can determine the amount of food you'll need to serve. If

your Quince party takes place during the day, appetizers and hors d'oeuvres are sufficient to serve your guests. Alternatively, if your reception is at night, you'll want to serve your guests dinner. You'll also want to consider the venue. If it's outdoors, make sure it'll be able to accommodate your caterers in terms of their space and equipment requirements.

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SCAN THE CODE!**



QUINCEANERA Menu CHECKLIST



Believe it or not, the food at your Quinceañera is often just as important as the dress you wear! Mark down all the details to make your Quince menu a feast to remember.

TYPE OF QUINCE MENU

Sit down meal

Price: \$ _____ Price per plate: \$ _____

of courses _____ Salad Soup

Entrée Dessert Cake Cutting

Buffet style

Price: \$ _____ Price per plate: \$ _____

Cocktail reception Price: \$ _____

TYPICAL QUINCE MENU

Mexican (cabrito, enchiladas, mole, fajitas, rice, beans, guacamole)

Cuban (lechón, bocadillos, croquetas, ropa vieja, pan)

Italian (linguini, pasta, pizza)

Themed: _____

SEASON

- Winter (tangy cranberries, robust greens, dark-fleshed moro, tarocco)
- Spring (strawberries, broccoli, chicken with green peas)
- Summer (avocados, blackberries, basil, apricots, bell peppers)
- Fall (chile, carrots, grapes, kale, figs)

YOUR GUEST'S DIETARY RESTRICTIONS

Vegan #of guests _____

Vegetarians #of guests _____

Kosher guests #of guests _____

Food allergies #of guests _____

Allergic to: _____

SELECTION OF A CATERER

Option 1 - name: _____

Location & address: _____

Contact: _____

Email: _____

Price per person: \$ _____

Date to schedule visit: _____

Time: _____

Notes: _____

Option 2- name: _____

Location & address: _____

Contact: _____

Email: _____

Price per person: \$ _____

Date to schedule visit: _____

Time: _____

Notes: _____

Option 3- name: _____

Location & address: _____

Contact: _____

Email: _____

Price per person: \$ _____

Date to schedule visit: _____

Time: _____

Notes: _____
