

Hosting A Party - How To Cater Your Own Event

As much as we would all like to be Martha Stewart and do all the party requisites by ourselves, sometimes we just have to give ourselves some break. Even the most systematic person requires a little help every now and then so don't be embarrassed to ask for a little help, especially in the kitchen station where the life of the party is cooked.

Preparing for tons of guests isn't easy. If you insist on doing so, be prepared for the challenges it will bring. The hosting of the event, the designing of the decorations, the preparation of the activities, and the organizing of each and everything on the list would fall onto your shoulders. Top that with the organizing and the setting of the menu and you probably won't have much spare time on your hands left.

Determining the kind of party before anything else:

If you are determined to be a hero and also cater your own party, you should specify first what kind of party you are having as your food menu will be based on this. A kids' party will need kid-friendly food list. It means that you have to shy away from using intoxicant or spicy ingredients and any food that needs the use of a sharp knife to cut down. If you are having a get-together party for your gym pals, then let them come to your party without ruining their efforts in the gym by preparing low calorie and low fat foods.

That being said, you should also add assortment to your menu. Perhaps not all of your guests are meat-eaters, so you would be making all of them happy and satisfied if you add a little veggie fare for more options.

Set your budget limit:

You want to hold the greatest party in town, yes, but that does not automatically mean that you should go bankrupt after the party. Be kind to yourself and set a reasonable budget so you won't go over board in choosing ingredients and add-ons. Do a head count of the guests and add some more plates just in case someone has the audacity to show up without RSVP'ing.

Reasonable amount means not overly cheap either. Being practical also means being realistic. In our current economic situation, all prices are going up. Make certain your budget will still let you to buy the needed ingredients. But even with the price raise, you can still do something to save on cost.

Scour for the real steals:

If you desire to look for a great deal, search your area for low-priced deals. There are local shops and bargain stores that can offer cheaper prices. You can find the napkins, dinnerware, ornaments,

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eating utensils, and others, as well as other food ingredients, to be a little less expensive there. You just need to see which ones have more bargain prices.

Don't go too far, though. Your menu may need to add a particular brand of flavoring because of the taste and quality it can bring. Stick to that brand. No need to pick out quality over price.

Established a timeline:

Organize your things to-do list by making certain the days and hours leading to the big event are set. If you have an item on your fare that calls for long preparation, start making it a day or so before. Examples of which are barbecues, which need to be marinated overnight. Cold desserts that require no cooking or baking may be set an hour before the event.

Although it is hard, catering for your own party shouldn't be entirely difficult. Just remember to observe the rules and most significantly, enjoy.

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