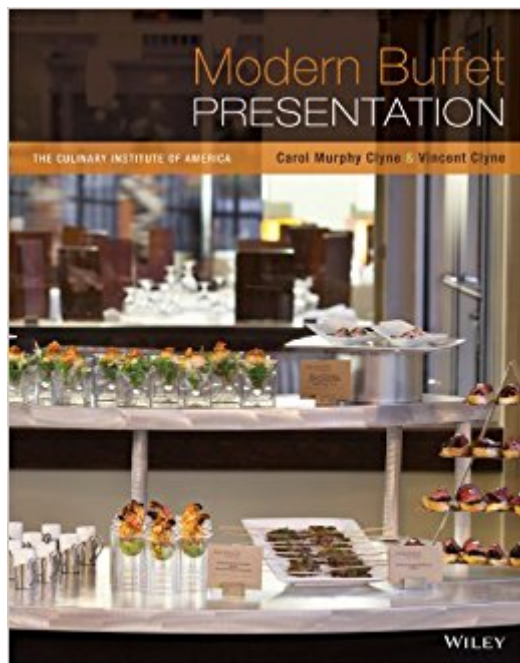


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# Modern Buffet Presentation



## Synopsis

How to build extraordinary, memorable, and profitable buffets, from acclaimed experts The ability to plan and execute a successful buffet is an essential skill for foodservice professionals in the rapidly growing realm of catering and special events—whether executed by an independent business or as ancillary services offered by restaurants, hotels, clubs, colleges, and hospitals. *Modern Buffet Presentation* successfully incorporates the art of buffet and banquet entertaining with tantalizing, current recipes; guidance on plating, garnishing, and arranging; and design concepts and visual appeal. Practical concerns for the professional are thoroughly addressed—from setting price points, selecting proper equipment, and training staff to marketing, communicating with clients, and practicing proper sanitation. Guides to menu planning, including action stations (omelets made to order) and creation stations (sushi bars), help professionals navigate the many possibilities in serving large numbers creatively and effectively. Nearly 200 recipes provide inspiration for buffet foods that delight customers while contributing to the bottom line, and more than 100 color photographs illustrate winning dishes, successful buffet setups, and platter arrangements, as well as provocative centerpieces and displays. Written by a husband and wife team with more than 50 years combined experience in the catering and restaurant business *Combines the business of running a catering operation with recipes and menus to provide inspiration* Features tantalizing photos by Francesco Tonelli

## Book Information

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## Customer Reviews

Carol Murphy Clyne and Vincent Clyne launched PAIRINGS palate + plate in Cranford, N.J. in 2010. Their restaurant concept is based on constantly evolving seasonal recipes featured in the globally inspired, contemporary American dinner menu; the on-site buffet menu; and their cooking classes. The couple also owned a personal catering company for 20 years. Carol holds ProChef Level II Certification from The Culinary Institute of America in Hyde Park, and Vincent, a Certified Wine Professional credential from the CIA in Napa Valley. Vincent was also awarded the Signorello Vineyards Food Writing Scholarship to the Symposium for Professional Food Writers at The Greenbrier in West Virginia. Carol is currently a visiting instructor for the food enthusiasts programs at the CIA. Founded in 1946, The Culinary Institute of America is an independent, not-for-profit college offering bachelor's<sup>TM</sup> and associate degrees in culinary arts and baking and pastry arts, as well as certificate programs in culinary arts and wine and beverage studies. A network of more than 45,000 alumni has helped the CIA earn its reputation as the world's premier culinary college. The CIA, which also offers courses for professionals and food enthusiasts, as well as consulting services for the foodservice and hospitality industry, has campuses in Hyde Park, N.Y.; St. Helena, Calif.; San Antonio, Texas; and Singapore.

This book has seriously changed the way I will look at everything from creating a buffet to laying out a room for a party. I was a little nervous at first, thinking it was going to rely too heavily on items only a large restaurant or catering company would have the money for, but, happily, I was wrong. Their suggestions are backed up with lots of great pictures and, best of all, explanations on why those ideas are worth trying. I love their attention to detail in presentation, along with a strong line on food safety. You know what they say, "it's all fun and games until your salmon turns into salmonella"...well, at least I say that, ha-ha. This book would be a great go-to for anyone who plans soirees, whether it is for your business or just for your personal use. Oh, and their tips on how to plan out a space, any space, are indispensable! Love it!

I really love this book. Great ideas for giving parties for large groups. I am not a caterer but use this for home parties over and over again. I did have one question. There are suggestions for preparations of different parties and selections, one was a sandwich and soup station. When I looked for one of the suggested recipes, "Mexican Pasta Salad with Corn and Tomatillo's", I couldn't find the recipe anywhere. Is this my mistake or did they possibly leave it out? Anyway, great book, have used it many many times for my own personal events. Very good recipes too.

This is a great book! Well written and very clear explanations if you are looking to get into buffets and or catering this is a great place to start I've been working events like this for quite a few years now and still found tons of useful information I would definitely recommend this book!

Easy to follow with great ideas on presentations. The recipes are also written so that you don't have to be a professional to get the same or similar results.

Really great book for anyone starting a catering business

With this book you can plan, cook & buy the right equipment! Totally recommend for restaurant owners looking to create amazing buffets!

Awesome!

Great book but just wish it had some more original ideas

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