



OF THE COOLEST CATERING
TRENDS RIGHT NOW



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When planning an event, you're juggling a lot of tasks all day, every day. You need to determine your budget, find the perfect venue, plan the guest list, decide on the décor—the list goes on. The one thing you absolutely cannot neglect? The food.

No matter what the occasion, food brings people together. It's what your guests anticipate the most, and it makes up a large portion of your budget. Even if your venue has amazing views or stunning décor, delicious food makes your event unforgettable.

Whether you're organizing a big corporate event, a wedding, or an intimate gathering, you need to think carefully about the menu. And it's not just about the food itself—from the presentation to the service, your guests deserve the best experience.

So how can you plan a memorable event and satisfy every guest's different taste?

While good food never goes out of style, keeping up with event catering trends is one important way to ensure your guests have a great time.

Like all other trends, catering trends come and go. It can be hard to keep track of them, but it pays to do your research. Right now, for instance, formal sit-down dinners for weddings and other events are no longer essential. The cocktail-style reception is becoming a popular option, as is more relaxed, family-style dining. And these alternatives to formal dinners are no longer just for casual or low-budget events. There are plenty of creative ways to impress your guests without the traditional plated meal.

As people today are more health conscious, healthy dining is also a trend that's here to stay. Lighter

meals and appetizers featuring fresh produce will satisfy your guests without weighing them down.

With all the options out there, selecting your menu and catering style might seem overwhelming. But it doesn't have to be.

We've rounded up seven of the coolest catering trends right now. Incorporate these ideas into your next event to ensure you and your guests have an unforgettable (and delicious) night.



1

Interactive Food Stations

Break away from long, formal plated meals and keep your guests entertained with interactive food stations. With a live cooking station, your guests can choose exactly what they want before the chef prepares the food right before their eyes!

You can also opt for DIY stations and encourage your guests to get creative. This can be a fun way for them to choose exactly what they want and try new flavour combinations. Try a taco or crostini bar, or a poke bowl station.

DIY dessert stations are always a hit—set up a fondue station or a build-your-own sundae bar with plenty of toppings and let your guests go wild.



2

“Work with your caterer to determine how to best offer local ingredients and great flavours.”

Local Pairings

One of the top recent catering trends has been the focus on local foods. People are becoming increasingly aware of where their food comes from. The type of fresh local food you can offer will, of course, depend on where and when your event takes place. Work with your caterer to determine how to best offer local ingredients and great flavours. They'll help you determine local specialties and in-season foods for your event.

Go one step further and find the perfect local food and beverage pairings! Give your guests a taste of the area by creating pairings with local vineyards and craft breweries. Your guests will love sampling the brilliant flavours of your local community.



3

Food Trucks

Whether your event is upscale or more casual, food trucks are a fun addition and a top catering trend this year. They're especially great for outdoor events, as the trucks can come directly to your location. Guests will enjoy this relaxed alternative to a formal sit-down dinner.

If you still want to have a seated dinner, you can also hire food trucks to serve desserts or late-night snacks. And they're still a viable option for indoor events. Caterers can bring the freshly prepared food onto the tables inside.

Whatever you decide, just make sure there are enough food trucks for all your guests. It will take time for people to get through the line, and you don't want to keep your guests waiting all night. A good rule of thumb is to have one food truck for every 75 guests.

4

International Fusions

While this isn't necessarily a new trend, mixing international flavours on the menu is a popular choice that's sure to please your guests. As Canadians, we have a unique taste for ethnically diverse food and we enjoy sampling a range of dishes.

Opt for international fusions to satisfy different tastes and surprise your guests. Melding together different flavours from around the world creates innovative dishes your guests are sure to remember. Get your guests' taste buds tingling with sushi burritos, kimchi tacos, and aloo tikki burgers.



5



Miniatures

Whether for sweet or savoury foods, miniatures are a great choice. They're easy to grab on the go, so your guests can mingle while they eat. Plus, serving bite-sized portions allows your guests to sample more types of food without getting overly stuffed. You can serve miniature food as hors-d'oeuvres before the main meal, or keep them available throughout the entire evening for a cocktail-style dinner.

Popular miniature options include sliders, tacos, pizzas, and crab cakes. When it comes to dessert, try miniature pies, macaroons, and cheesecake bites. But the options are really endless! Extend this idea to drinks and pair your mini food with mini beers and cocktails.

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6

Comfort Food with a Twist

Classic comfort food never gets old. After all, it makes your guests feel right at home. But a top trend this year is comfort food served with a twist. A classy take on your favourite comfort food is a perfect way to take a traditional dish to the next level for your special event.

Impress your guests with unexpected flavours and slight variations on the classics they love. Consider serving grilled cheese made with artisan breads and cheeses, or mac and cheese with truffle oil or lobster.

7

Diverse Cocktails

Keep the cocktail menu fresh and enticing by offering a diverse range of cocktails. While there's nothing wrong with classics like the Old Fashioned or Manhattan, try pushing the envelope with new concoctions. Herbaceous cocktails are big for 2017: incorporating mint, basil, and thyme in cocktails, for example, is sure to please your guests. And a cocktail is especially impressive when served in a unique glass.

Hire a mixologist for your event who can come up with some truly unique drinks that complement the food. A mixologist will be able to offer excellent recommendations, and your guests will enjoy watching them work.

Many people also consider offering a signature cocktail to tie the event together. A skilled mixologist can help you come up with the perfect signature cocktail to make the night unforgettable.



BONUS

Donut Displays

Move over cupcakes—donuts are the new dessert trend. Colourful donut displays double as amazing décor and delectable treats. Guests will be awed by the incredible display and won't be able to resist satisfying their sweet tooth. Plus, donut walls are especially Instagrammable. Mix it up by offering a variety of flavours and toppings, and guests can pluck their donut of choice from the wall.



SEVENTH HEAVEN EVENT CATERING

Seventh Heaven Event Catering is more than your average catering company. We are award-winning artists of fine food and exquisite food presentation. While we have a passion for food and produce some of Toronto's finest, we endeavour to assist clients with everything they need for a successful event. As a one-stop shop, we look after food, beverage, rentals, labour, and event coordination. From the smallest and most intimate settings to the grandest of balls, we always provide our clients flawlessly catered events.

Our first-rate culinary team will take you through the process of menu creation and event planning. With the care and attention to detail of true artisans and a genuine love for the industry, our team provides creative menus to entertain the palate during stylish, impeccably executed events. Our talented event catering consultants take clients through the process of event planning and menu creation catered specifically to Toronto events and tastes.

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