

B A B Y S H O W E R C A T E R I N G



Catering a baby shower can be tricky. Here are a few tips for planning the menu for your next baby gig.

1 PLAY OFF PARTY THEMES

Hostesses love playing off themes when it comes to food. Be sure to ask your party planner what theme they have so you can provide theme appropriate dishes.

2 KEEP MOM IN MIND

Being pregnant means avoiding a lot more than just beer. Fish, lunch meats, unpasteurized milk products like goat cheese, and more have to be avoided by pregnant moms. Keep her in mind.



3 MAKE A LITTLE EXTRA DOUGH

Finding a reasonable favor can be difficult for many party hostesses. Offer to make a simple cookie or brittle and individually wrap them for favors. This could make you a little extra money and be a big help.

4 KNOW YOUR SPACE

Baby showers are often hosted at someone's home. Be sure you know the amount of serving space there will be for food. This will make a difference in how you deliver food and the type of food you offer.