



## *Service Styles*

A quick guide to event service styles.

Duvall has catering options fit for any celebration. Our Catering & Event Sales Coordinators are here to help you determine which service styles will offer the best presentation for your event.

### **Passed & Displayed Hors D'oeuvres**

Our hors d'oeuvre selections make a great addition to any style of service and allow your guests to try a variety of items. Create a vibrant social atmosphere by going heavy on the passed hors d'oeuvres and adding small plates or stations, letting them take the place of dinner altogether. Our displayed hors d'oeuvres are suggested curated selections perfect for both casual and formal events.

### **Stations**

Stations, either displayed or chef attended, create individualized experiences at each station. Our station menu selections offer both heavy and light menu options, making them one of our most popular service styles.

### **Small Plates**

Our small plate action stations are elevated bars with chef presented, composed small plates – generally a protein, side and vegetable. These stations allow for a more social atmosphere with a variety of taste profiles.

### **Carving Stations**

Carving stations are traditional chef attended action stations offering options from land, sea and garden.

### **Served, Plated or Family Style**

Our plated service style allows your guests to stay seated during the meal while servers bring food to the table. Family style offers your guests a fully seated meal, with servers bringing platters of food to the table for guests to pass as if they are in their own home.

### **Buffet**

Buffets create a collective dining experience. With this service style, your guests will have a designated seat, helping themselves to a meal presented with a selection of proteins, sides and vegetables.

*Questions?*