

Preparing Food for a New Years Eve Party

Preparing food for a New Years Eve party can be a great deal of fun or it can be a great deal of stress. It can even be a combination for the two. Those who are experienced at throwing parties may be able to plan a menu for their New Years Eve party and execute their plan with ease while still enjoying the party. However, those who do not have a great deal of experience hosting parties may have difficulty planning a menu and may feel a great deal of stress on the day of the party. In either case, it is wise to begin planning the food for your New Years Eve party in advance to ensure your guests enjoy the food at the party. This article will offer some tips for preparing food for a New Years Eve party.

Whether you are an accomplished chef or a novice cook, preparing food for a New Years Eve party can be quite a challenge. One of the first decisions you will have to make is what kind of food you will like to prepare for your guests. You may opt for offering a sit down dinner early in the evening and light snacks and desserts afterwards. Likewise you may opt to offer a dinner buffet early in the evening and snacks and desserts throughout the remainder of the evening. Alternately you may choose to skip dinner because the party will likely start late in the evening and simply offer an assortment of sweet and savory appetizers throughout the evening. Once you have selected one of these options you can make other decisions such as what types of foods to offer and how much food to prepare.

Regardless of the types of foods you decide to offer, you will also have to make decisions regarding the preparation of the food. The simplest, but also likely the most expensive, preparation option is to have the party catered. In this case you pay a caterer to prepare and deliver all of the food. They will also likely provide the methods for keeping the foods hot or cold if necessary. This is an excellent option for hosts who do not want to spend a great deal of time preparing food for the party and who do not want to have a great deal of responsibility related to food preparation on the evening of the party.

Another option for preparing food for your New Years Eve party is to prepare all of the food ahead of time. With a little research you will surely find a large number of recipes for items which can be prepared ahead of time. These recipes can include items which can be served chilled, room temperature or hot. For items which should be served hot, you will only have to worry about reheating the food on the night of the party. Preparing the majority of the food ahead of time is a great idea and will really help to enable the host to enjoy the festivities on the evening of the party.

Still another less popular option is to prepare all of the food during the

party. This helps to ensure the food is all fresh and is served at the appropriate temperature but it is also a great deal of work for the host. The host will not likely have a great deal of time to socialize with the guests because she will likely spend a great deal of time busy with food preparation.

When planning a New Years Eve party, you can also consider hosting a potluck event. This greatly simplifies the food preparation process for the host. If you opt for a potluck, it is important for the host of the party to coordinate with the guests to determine who will bring what to the party. This is important because you do not want everyone to bring a dessert. Likewise you don't want everyone to bring an entrée either. Ideally a couple of people will prepare entrees and the remainder of guests will bring side dishes, salads and desserts to the party.

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