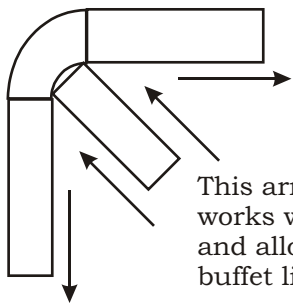
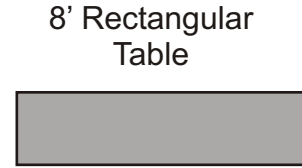
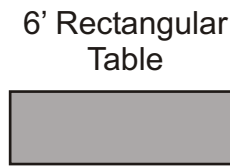
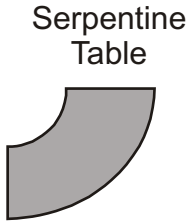
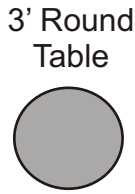
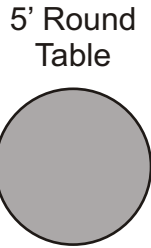


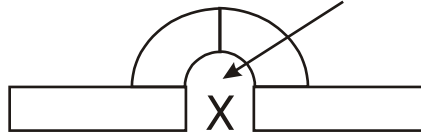
Buffet Arrangements

Buffet options are unlimited using the following types of tables. Variables to consider when choosing a buffet layout include; menu choices, number of guests and room layout. Many buffets can be enhanced by adding props to the center of the buffet as a focal point. Also, varying levels of food display are a way to break the monotony of a straight buffet.

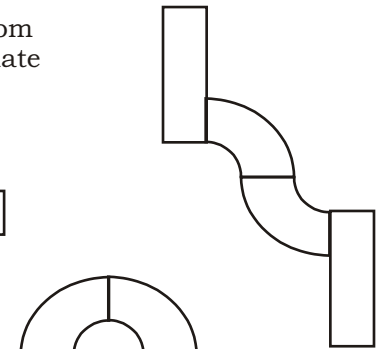
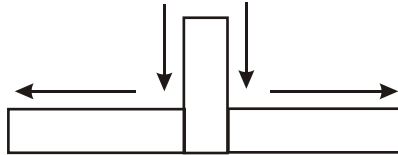


This arrangement works well in a corner and allows two separate buffet lines to be used.

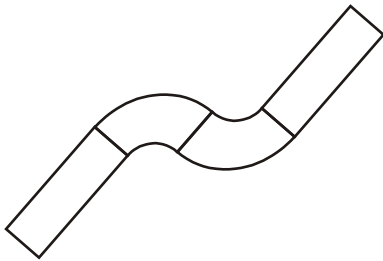
When this buffet is approached from this side, the curve can accommodate a meat carver or server.



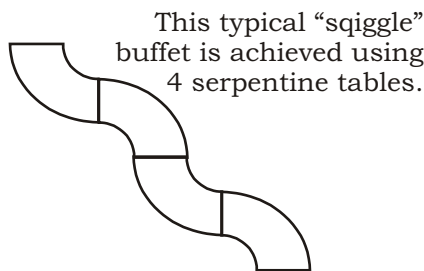
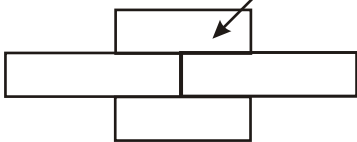
Two serving lines, one buffet.



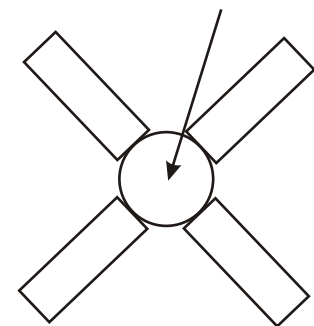
Both of these buffets allow a nice amount of room in the center for prop display.



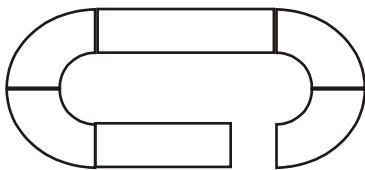
This arrangement creates a 6' square platform in the middle of the buffet.



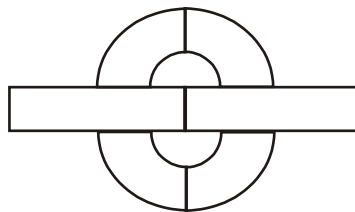
This typical "sqiggle" buffet is achieved using 4 serpentine tables.



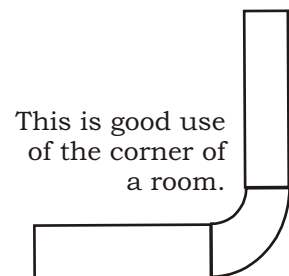
This buffet can be approached from four different sides. It has been successfully used to display four different types of food (ex: Appetizers & Salad, Vegetable & Starch, Entrees and Dessert.)



A number of service personnel can be stationed inside this oval buffet or the space can be closed and used for props.



This arrangements provides a large amount of table area in a fairly small amount of space.



This is good use of the corner of a room.