



Outdoor catering services Changes to Adapt to the New Normal

It's no mystery that the past year and a few months have been an uphill contest for all the top [Catering Services Riyadh](#). By the Covid-19 outbreak, following lockdowns, and various other limitations, party planners, hosts, brides and grooms, and caterers had to adapt their services to the new normal.

Well, as they say – the need is the origin of the invention. Here, at Saudi Events Catering, the most reliable Catering Services Riyadh we've made some significant catering and operational modifications to meet safety measures in those challenging seasons.

Feeding Changes to Adapt to the New Normal

In this guide, we walk you through the catering adjustments that you have to make to conduct a reliable and secure event in the post-pandemic world. Be Mindful of Local and National Guidelines.

Before you organize an event, make sure that you are informed of the many local and national guidelines. For example, there is a cap of 50 visitors for weddings. Also, keep in mind that local and national guidelines are likely to change as the number of cases increase/decrease. So, if you have planned an event, keep an eye on the various guidelines. You can also ask your [Outdoor catering services Madina](#) for the different event guidelines in your region.

Plated Snacks are Gaining Popularity in the Post-pandemic World

With the development of the pandemic, buffets have taken a backseat and covered meals are gaining popularity. Both consumers and caterers prefer plated sit-down meals over buffet counters. Currently, plated feasts are the most reliable food catering options. Here's why:

1. The food is served from clean pantries direct to the guests.
2. Unlike buffets, guests don't have to wait in lines or interact with other guests.
3. Seating members of a family at a table lowers contact between guests, by reducing the risks of infection.

Does this mean buffets are no longer feasible? No, buffets are still doable, but you will have to take additional precautions to ensure the safety of guests. The multiple reliable Outdoor catering services Madina can assist determine safe and clean buffets. Here are some points to make buffets safe in the post-pandemic world:

1. Make sure that all guests wear masks while standing inline
2. Ensure that all serving staff wear gloves, face masks, face shields while serving

3. Point sanitizers in the serving line for the value of visitors
4. Try to implement social distancing among guests waiting inline
5. Avoid self-serve counters as guest share serving spoons and ladles
6. To bypass over-crowding, call customers by the table to the buffet counter. Substitute Drinks with Immunity-Boosting Juices.