

ESSENTIAL ITEMS FOR OUTDOOR SUMMER EVENT CATERING

Outdoor catering can be highly profitable for restaurants and food-service businesses, especially during the summer event season. Whether catering weddings, company picnics, festivals, or private parties, organization is the key to smooth operations and satisfied customers.

OUTDOOR CATERING EVENT CHECKLIST

Use these category checklists to stay organized for outdoor events.

1. COOKING EQUIPMENT

Knives and cutting boards
Tongs, spatulas, ladles, and serving spoons
Pots, pans, baking sheets, and hotel pans
Thermometers and heat-resistant gloves

3. BEVERAGE SUPPLIES

Bottled water (still and sparkling)
Bulk ice bags
Soft drinks, juices, and mixers
Coffee and tea supplies
(hot or iced service)
Single serve sugar and creamers
Disposable cups, lids, straws,
and containers

5. CLEANING & SANITATION

Sanitizing sprays, wipes, and tablets
Dish soap, sponges, and towels
Disposable gloves and hand sanitizer
Brooms, mops, and buckets

2. SERVING ESSENTIALS

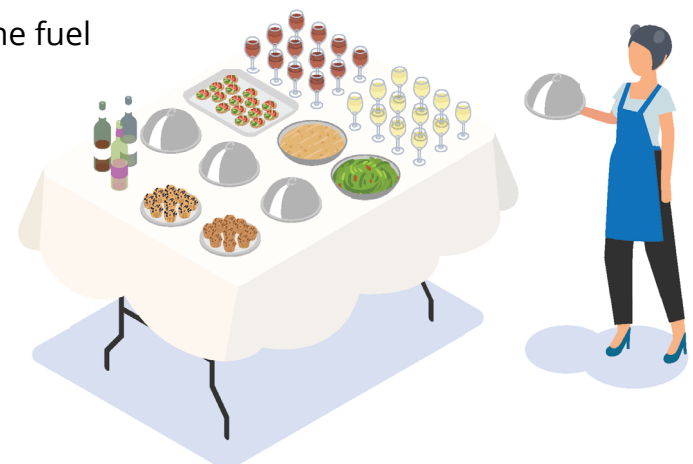
Serving trays and platters
Chafing dishes with fuel
Food pans and inserts
Tongs, ladles, and serving utensils
Plates, cups, napkins, and cutlery

4. FOOD PREP & STORAGE

Aluminum foil and plastic wrap
Zip-top storage bags
Storage containers, foil, and
plastic wrap
Portion cups and lids
Labels and markers for prep
organization

6. GRILLING & COOKOUT SUPPLIES

Charcoal, wood pellets, and propane fuel
Grill brushes and cleaning tools
Skewers and grilling sticks
BBQ sauces, marinades, and
condiments in bulk
Disposable aluminum pans for
grilling and roasting



Stay prepared by bringing your detailed checklist to your local CHEF'STORE to ensure every item is prepared, packed, and ready before the event begins.

Don't forget to check out US Foods CHEF'STORE's eco-friendly products perfect for outdoor events!