

Smallwares Requirements for a 200 Seat Buffet

Note: These documents are designed primarily as printable reference. Printout length of this document is approximately 7-8 pages.

	Receiving Storage Food Preparation Cooking Hot Table-Buffer Line Insert Pans/Kitchen	Bain Marie Buffet Line	Pebble Stack Tumblers Beverage Service Dinig Room Service Table Top Accessories Bus Station/Ware Washing General Cleaning Supply
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Receiving	___1 each ___1 each ___2 each	200 lb. receiving scale box knife dunnage rack 36"
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Storage

Dry storage	___2 each ___4 sections ___4 each ___4 each ___6 each ___36 each ___6 each ___6 each ___54 each ___12 each ___12 each ___6 each	#10 can racks wire shelving w/ post dunnage rack 36" 36 gallon ingredient bin w/slide cover polycarbonate food box - 18 X 26 X 15 inch polycarbonate food box - 18 X 26 X 9 inch polycarbonate food box - 18 X 26 X 6 inch polycarbonate food box - 18 X 26 X 3 inch polycarbonate food box - 18 X 26 polycarbonate food box - 12 X 18 X 9 inch polycarbonate food box - 12 X 18 2 quart round containers w/ lid
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Cold storage	___1 each ___4 sections ___4 each	refrigerator thermometer wire shelving w/ post dunnage rack 36"
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___6 each	polycarbonate food box - 18 X 26 X 15 inch
___24 each	polycarbonate food box - 18 X 26 X 9 inch
___6 each	drain trays for food boxes - 18 X 26 inch
___6 each	polycarbonate food box - 12 X 18 X 9 inch
___24 each	polycarbonate food box - 12 X 18 X 6 inch
___30 each	polycarbonate food box - 12 X 18
___6 each	12 quart round containers w/ lid
___6 each	8 qt. round storage container w/lid
___6 each	3.5 qt. round storage container w/lid
___6 each	2 qt. round storage container w/lid
___1 each	28 gallon lettuce container w/ dolly

Meat storage

___6 each	polycarbonate food box - 18 X 26 X 9 inch
___6 each	drain tray for food box - 18 X 26 inch
___6 each	polycarbonate food box - 12 X 18 X 9 inch
___24 each	polycarbonate food box - 12 X 18 X 6 inch
___30 each	polycarbonate food box cover - 12 X 18

Ice Storage/Transport

___2 each	125 lb. ice caddy w/casters
___2 each	ice shovels

Food Preparation

Salad/Vegetable Preparation

___2 each	aprons
___1 each	5 lb. platform scale
___2 each	16 qt. aluminum colander
___2 each	cutting board 18 X 24 X 1/2 inch (green)
___2 each	12 inch cook's knife
___3 each	8 inch utility knives
___1 each	twin blade mincing knife
___4 each	paring knife
___4 each	radish rosette
___1 each	stainless knife rack
___1 each	3 way sharpening stone
___4 each	8 qt. s/s bowls
___2 each	13 qt. s/s bowls

___2 each	63 qt. aluminum salad bowl
___1 each	mixing bowl dolly stand
___4 each	3 quart round jello mould
___1 each	bucket opener
___4 each	spatulas - large blade
___2 each	stainless box grater
___6 each	vegetable peelers
___2 each	parer/corer
___2 each	egg slicer
___1 each	egg divider
___1 each	cheese wire
___1 each	lemon/tomato wedger
___1 each	onion slicer
___1 each	lettuce slicer
___2 each	melon baller
___1 each	apple divider
___1 each	potato scoop
___3 each	vegetable brushes
___1 each	commercial food processor
___1 each	table mount can opener
___1 each	large can punch
___2 each	13 inch solid spoon
___2 each	13 inch spoon slotted
___2 each	13 inch spoon perforated
___12 each	2.7 quart salad crocks w/ lids
___1 each	bucket opener

**Meat, Poultry, Fish
Preparation**

___1 each	0°-220° pocket test thermometer-calibratable
___1 each	steak/meat tender
___1 each	18 X 24 X 1 cutting board (red)
___1 each	18 X 24 X 1 cutting board (blue)
___1 each	18 X 24 X 1 cutting board (yellow)
___1 each	2 lb. X 1/8 oz. platform scale - rotating dial
___1 each	5 lb. x 1/4 oz. platform scale - fixed dial
___1 each	film dispenser
___1 each	foil dispenser
___2 each	bowl scraper - large blade
___4 each	8 qt. s/s mixing bowls
___4 each	6 qt. s/s mixing bowls
___4 each	4 qt. s/s mixing bowls
___2 each	10 inch cook's knives
___2 each	8 inch utility knives

___2 each	10 inch slicer
___1 each	6 inch curved boning knife
___1 each	6 inch boning knife
___1 each	7 inch cleaver
___1 each	poultry sheers
___1 each	stainless knife rack
___1 each	butcher steel

Bake Preparation

___4 sets	measuring spoons
___1 set	dry measures - aluminum (.5 qt. , 1 qt., 2 qt., 4 qt.)
___1 set	liquid measures - aluminum (.5 qt. , 1 qt., 2 qt., 4 qt.)
___2 each	1 cup measure
___2 each	24 ounce aluminum scoop
___2 each	32 ounce aluminum scoop
___1 each	84 ounce aluminum scoop
___1 each	dough scale
___2 each	18 inch french whip
___2 each	14 inch french whip
___2 each	14 inch piano whip
___2 each	12 inch piano whip
___1 each	s/s rotary sifter
___1 each	14 inch aluminum sieve
___2 each	dough scrapers
___1 each	18 inch maple rolling pin
___1 each	15 inch maple rolling pin
___1 each	18 inch aluminum rolling pin with .5 inch offset
___1 each	20 inch pastry pin
___1 each	18 X 30 X 3 inch maple cutting board
___1 each	biscuit cutter
___2 each	dough scraper
___6 each	spatulas - large blade
___6 each	2.5 inch pastry brush
___4 each	4 inch pastry brush
___2 each	13 quart s/s pail w/ bail handle
___4 each	13 quart straight sided mixing bowls
___4 each	8 quart straight sided mixing bowls
___4 each	6 quart straight sided mixing bowls
___1 set	pastry tubes
___4 each	medium pastry bags
___4 each	10 inch spring form pans
___4 each	10 x 1.5 inch cake pans
___12 each	9 inch pie pans

___1 each	7 cut pie marker
___1 each	pie edger/crimper
___24 each	24 cup muffin pans
___120 each	18 X 26 X 1 inch sheet pans - 16 gauge
___72 each	12 X 18 X 1 inch sheet pans - 18 gauge
___24 each	18 X 26 X 1 cooling grate
___24 each	mini loaf pans
___18 each	18 X 24 X 4 roast pans
___6 each	sheet pan rack w/casters
___2 each	24 inch oven mitts
___4 each	insulated oven pads
___2 each	oven thermometer
___2 each	timers

Cooking

Steam Kettle

___1 each	1 quart transfer ladle
___1 each	13 quart s/s pail w/ bail handle
___1 pair	insulated oven mitts
___1 each	48 inch s/s kettle whip
___1 each	48 inch s/s stirring paddle
___1 each	21 inch spoon - solid w/ hook handle

Tilting Brazier

___1 each	36 inch mixing paddle
___1 pair	insulated oven mitts

Fryer Station

___1 each	culinary fry basket 1/4 inch mesh
___4 each	extra fry baskets to fit fryer
___2 each	5 X 6 inch fine mesh skimmers
___1 each	16 inch stainlessstong
___1 each	12 inch stainlessstong
___1 each	2 bulb heat lamp
___1 each	insert pan full 2.5 inch deep w/pan grate
___1 each	seasoning dredge
___2 each	fryer thermometer 50°- 550°
___1 pair	grease proof oven mitts

___1 each grease filter cone
___1 case grease filters

Grill Station

___3 each 16 inch tong
___1 each large turner 4 X 8 inch blade
___1 each medium turner 2.75 X 8 inch blade
___1 each grill brush
___1 pair oven mitts - flame retardant
___2 each sauce mops
___1 each insert pan one fourth 4 inch deep
___1 each 21 inch s/s meat fork w/hook handle

Griddle Station

___1 each large turner 4 X 8 inch blade
___1 each medium turner 2.75 X 8 square end blade
___1 each grill scraper
___1 each steak weight 9.5 X 5.75 inch - 3 lb. iron
___1 each toast/bacon weight 11 X 9 inch - 2 lb. aluminum
___1 each batter/oil dispenser
___1 each grill brick holder
___1 case grill bricks
___1 each butter wheel
___2 each s/s seasoning dredges
___1 each griddle thermometer

Baking/Oven

___1 each oven thermometer
___1 each timer
___1 pair 21 inch oven mitts flame retardant

Range Top

___2 each seasoning dredges
___2 each 8 inch double medium mesh
___2 each 10 inch double medium mesh
___1 each 14 inch reinforced strainer medium mesh
___1 each 12 inch china cap medium
___1 each spaghetti strainer

___6 each	10 inch silverstone fry pans
___3 each	13 inch nylon spoons
___1 each	24 quart brazier
___6 each	8 quart sauce pan
___3 each	4 quart sauce pan
___3 each	1.5 quart sauce pan
___3 each	13 inch stainless spoon solid

Hot Table-Buffer Line Insert Pans/Kitchen Bain Marie

___3 each	20.5 inch adapter bar
___24 each	12.5 inch adapter bar
___8 each	insert pans full 1.25 inch deep
___108 each	insert pans full 2.5 inch deep
___30 each	insert pans full 4 inch deep
___6 each	insert pans full 6 inch deep
___6 each	insert pans full 2.5 inch deep perforated
___60 each	insert pans half 2.5 inch deep
___12 each	insert pans half 4 inch deep
___6 each	insert pans half 2.5 inch deep perforated
___6 each	insert pans one third 2.5 inch deep
___24 each	insert pans one third 4 inch deep
___6 each	insert pans one third 6 inch deep
___6 each	insert pans one fourth 2.5 inch deep
___24 each	insert pans one fourth 2.5 inch deep
___12 each	insert pans one ninth 4 inch deep
___6 each	insert pan false bottom full size
___12 each	insert pan false bottom half size
___6 each	wire pan grates full size
___6 each	wire pan grates half size
___6 each	8 quart vegetable insets
___3 each	8 quart vegetable insets hinged lids
___2 each	cutting board to fit hot well
___2 each	14 inch roast meat slicing knives
___1 each	ham holder

Bain-Marie

Note: Stock pots are used as bain marie pots in kitchen to hold temperatures prior to transfer to buffet line.

___20 each	12 quart aluminum stock pots
___18 each	20 quart aluminum stock pots
___8 each	40 quart aluminum stock pots
___2 each	60 quart aluminum stock pots
___2 each	20 quart stainless stock pots
___2 each	40 quart stainless stock pots
___3 each	1 quart transfer ladles
___14 each	13 inch spoon solid
___6 each	13 inch spoon slotted

Buffet Line

___250 each	14 x 18 inch polypropylene serving trays
___1 set	special order number numbers

Salad Area

___2 each	20 inch pebble salad bowls
___8 each	11 inch pebble salad bowls
___24 each	2.7 quart crocks
___12 each	false bottoms for 2.7 quart crocks
___12 each	2.7 quart crock lids
___4 each	hinged salad tongs
___12 each	12 inch spring tongs
___12 each	9.5 inch spring tongs
___12 each	6 inch pom tom
___8 each	holloware buffet serving spoons solid
___8 each	holloware buffet serving spoons slotted
___12 each	1 ounce plastic 13.5 inch handle ladles
___12 each	1.3 ounce plastic salad spoons
___2 each	10 inch pepper mills
___4 each	oval cracker baskets
___2 each	electric soup kettle

Hot Food Utensils

___12 each	13 inch serving spoons solid
___12 each	13 inch serving spoons slotted
___8 each	12 inch stainless spring tongs
___4 each	9.5 inch stainless spring tongs

Flatware

___2 each	4 compartment stainless flatware dispenser
___40 dozen	teaspoons
___40 dozen	dessert spoons
___21 dozen	ice tea spoons
___34 dozen	bouillon spoons
___60 dozen	dinner forks
___40 dozen	dinner knife
___10 dozen	hollow ground steak knife

Melamine Dinnerware Note: *Dinnerware measurements are brim full capacities.*

___12 each	13 inch serving spoons solid
___40 dozen	9 inch dinner plates
___20 dozen	6.5 inch bread plate
___7 dozen	9.5 inch platters
___18 dozen	10.5 ounce salad bowls
___25 dozen	7.25 ounce bouillon
___18 dozen	7 ounce coffee cups
___38 dozen	5 ounce fruits
___20 dozen	5 ounce swirl sherbert

Pebble Stack Tumblers

___30 dozen	14 ounce large beverage
___30 dozen	10 ounce water

Beverage Service Note: *A self serve beverage station with ice dispenser is standard*

___1 each	straw dispenser
___8 each	gel filled refreezing crocks for non dairy creamers
___8 each	gel filled refreezing crocks for lemon wedges w/lid
___1 each	ice tea urn
___1 each	2 compartment coffee urn (regular & decafe)
___2 each	amber ice tea pitchers

___2 each clear water pitchers

Dining Room Service

___12 each 2 way booster seats
___12 each high chairs
___2 each lobby dust pans w/toy broom
___2 each hat & coat rack

Table Top Accessories

___72 each sugar caddies
___72 each bud vases
___168 each 3 ounce salt & pepper shakers
___72 each table tents

Bus Station/Ware Washing

___4 each 3 tier bus carts
___18 each 7 inch bus tubs
___2 each dishwashers aprons
___1 each maximum hold dishwasher thermometer
___2 each glass rack dolly
___16 each 36 compartment racks 6 inch inside height
___7 each 36 compartment racks 5 inch inside height
___4 each flat racks
___18 each plate/tray racks
___4 each tilt cup racks
___10 each flatware washing baskets
___4 each all purpose racks
___1 each 20 inch pot brush
___2 each 8 inch pot brushes
___1 each triple glass brush
___1 each scrap block
___12 each stainless metal sponges
___12 each green pads