

# BREAKFAST/ BRUNCH BAR

Breakfast food is an easy way to feed a lot of people, and you can host this any time of day—everyone loves breakfast for dinner! Keep it simple with a bagel or donut bar, or go all out with breakfast tacos or pancakes! The goal for this party is to gather around the table for a meal everyone loves to eat!

## **THIS MIGHT BE A GOOD OPTION FOR YOU IF:**

- You have a low budget with a large guest list.
- You are wanting to host indoors.
- You are keeping your block party small with a couple of neighbors.
- Your schedule is packed – oftentimes a Saturday breakfast is an easy thing for people to add to their schedule!

## **SUPPLIES**

- You can do a self-serve pancake/waffle bar with lots of toppings. This is a cheap way to feed a lot of people. A 32oz box of mix will feed about 18 people. Have fruit, chocolate chips, syrup, whipped cream etc.
  - [Waffle Maker](#)
  - [Chafing Dish Set](#)
  - [Serving Bowls for Toppings](#)
  - [Waffle Tongs](#)
- If you plan on serving eggs or doing a breakfast sandwich bar, plan on having two eggs/two meat per person. Include add-ons like cheese, cream cheese, veggies, etc.
- Consider doing a donut/bagel wall! [Donut stands](#), a [donut display](#), or donut wall will make the donuts pop and be a great centerpiece for your display. You can create your own donut wall by getting a peg board from home depot or lowes! See blog post [here](#) on creative displays.
- Add juice, tea, or specialty coffee to make your brunch party feel even more special! Have mugs, cups, fruit garnishes, and milk/cream and sugar to add to drinks.
- For every type of breakfast event you will need plates, cups, napkins, utensils, serving utensils and tongs, coffee/water/juice dispensers, and bowls for toppings/sides.
- Consider signage for food items, and to alert people to any allergies.

### **HOW TO:**

- Invite your neighbors a few weeks out from date if you can! Use our canva template invite [here](#).
- Have food premade or ordered, and set up as much as you can before guests arrive!
- You can make your display aesthetic, but also make sure that it is functional and has a flow. Set up plates/napkins/utensils first and then main dishes and then toppings and sides.
- Set up tables and chairs. If you need to borrow some additional tables and chairs, fill out our form [here](#)—first come, first serve!

### **THINGS TO KEEP IN MIND:**

- Check with your neighbors to make sure that you are providing allergy-friendly options, if needed. Check out our resource [here](#).
- If you decide to cater, make sure you ask for specifics of what they will provide such as side dishes, serving utensils, napkins, condiments etc.