

10 Tips for Fantastic “To Go” Dinner Experiences

We at Queen St Grille, are always concentrating on tasty food and its presentation. Of course, in usual times we have our beautiful historic dining room with fabric napkins and tablecloths and proper settings to frame the food. The idea of our handmade entrees being presented in To Go containers is necessary and convenient. Helping our customers keep the special qualities and flavors of the food as well as creating an atmosphere for enjoying it is really important to us and we use these steps to enhance the environment in our restaurant.



Restaurant dining experiences are really missed in all our social lives now. It is the place for so many celebrations, social meetings, date nights, business meetings and just plain relaxation with others over a meal. It happened in about 50,000 places across Texas from corner diners and coffee shops to casual fine dining restaurants like the Queen St Grille, in Palestine, Texas before the virus. It is more than just nourishment; a way of life has been taken away that grocery store food we cook every night and “To Go” food does not fulfill. But ...

We are sharing our 10 point list of items to make your home setting a more inviting atmosphere for the food you order whether it is a special event or just every day. It will enhance your perception of the meal. Human beings enjoy food with their senses as much as their taste buds.

So your food arrives in plastic or wrappers .. how do you present the food to make it a wonderful experience?

The first tip is this: Plan before the food arrives.

Knowing that the foods are the same as you would have in the dining room of the restaurant, we are suggesting simply transferring the food into your home’s prearranged setting of the table, dinnerware, music, candlelight and views. Planning ahead is the key to this special event. A table on the patio can be converted to a beautiful garden setting with a table cloth and a bouquet of flowers. The dining room with silverware and dinnerware sitting idle in your

home can become that special place for a romantic evening or a birthday celebration or anniversary. A once-a-week special dinner placed in different locations in the home can make this long “stay at home” time shorter!

During the next few weeks, we challenge you to send your photos of your dining with Queen St Grille “To Go” meals. Show us your table settings. Send to info@QueenStGrille.com .. we will share your ideas.

Below are the 10 tips for you to use.



10 tips for a Fantastic “To Go” Dinner

1. Create the setting before you order the food!
2. Dining table—inside or under the stars. View possible?
3. Table cloth/cloth napkins, salt/pepper shakers
4. Real plates/silverware instead of to go boxes
5. Beverage in glasses, not the bottle or foam cups, prepare ahead.
6. Music of your choice... turn off the television?
7. Candles or dim lighting or sunset.

8. Dress up. Make it an occasion.
9. Order Food: Appetizer, Entrée and Dessert to savor the experience.
10. Be ready to plate up (heat/cool if needed) when it arrives. Enjoy!

Enjoy your next dinner “In”. And we look forward to seeing you at the Queen St Grille as soon as possible since our dining room opens soon...

Jean Mollard, Queen St Grille, in The Redlands Hotel, Palestine, Tx. 903-723-2404

