

Holy Rollie Catering Checklist

Everything you need for a sweet, stress-free event 🌀 ✨

Planning an event? Let us help you make sure everyone gets a Rollie! Use this checklist to plan quantities, flavors, delivery, and serving details.

1. Estimate Your Quantity

☐ **Start with your guest count.**

For most events, plan for approximately **1 individual Rollie per guest** when cinnamon rolls are the main dessert or treat.

☐ **For events with multiple desserts:**

Consider **½–1 individual Rollie or 1 mini rollie per guest**, depending on what else will be served.

☐ **For breakfast or brunch:**

Plan for **1 individual Rollie or 2 mini Rollies per guest** if they are one of the main food items.

☐ **Ordering for a large crowd?**

We recommend ordering a little extra—especially when Rollies are served buffet-style. You don't want to run out of the most popular flavor!

2. Choose Your Flavors

☐ **Keep it crowd-friendly.**

For a mixed crowd, include familiar favorites such as:

- Traditional
- Honey Bunny
- Sticky Bun
- Orange

☐ **Offering multiple flavors?**

A good starting point is **2–4 flavors** for most events.

☐ **Know your crowd.**

Consider dietary preferences, allergies, age groups, and flavor preferences when selecting your assortment. All of our rolls are egg-free and many can be dairy-free upon request.

☐ **Want something more adventurous?**

Add one specialty flavor alongside your traditional favorites for a little variety.

💡 **Tip:** If you're unsure how to divide your order between flavors, we're happy to help recommend a mix based on your guest count and event type.

3. Coordinate Delivery

☐ **Confirm the event date, location, and serving time.**

☐ **Schedule delivery with enough time for setup.**

We recommend having your treats arrive **30–60 minutes before they need to be served** whenever possible.

☐ **Consider your venue's access requirements.**

Let us know about loading docks, elevators, security check-ins, parking restrictions, or other delivery instructions.

☐ **Designate someone to receive the order.**

Make sure someone at the venue knows when to expect the delivery and where the treats should be placed.

☐ **For staffed events:**

Confirm setup, serving, table, linen, and equipment requirements in advance.

4. Keep Your Rollies Fresh

☐ **Keep treats covered until serving time.**

This helps maintain freshness and protects them from the elements.

☐ **Store at room temperature for short-term serving.**

For events where the Rollies will be served within a few hours, keep them covered and away from direct sunlight, heat, and moisture. 💡 **Tip:** Store in thermal bags if available.

☐ **Avoid unnecessary refrigeration.**

Refrigeration can dry out the dough and change the texture of your Rollies.

☐ **Keep warm only when appropriate.**

If using a warming cabinet or other warming equipment, avoid excessive heat or prolonged warming, which can dry out the pastries.

☐ **For longer storage:**

Follow the storage instructions provided with your order.

5. Event-Day Checklist

☐ Order confirmed

☐ Guest count confirmed

☐ Flavors selected

☐ Dietary needs communicated

☐ Delivery time confirmed

- ☐ Venue access instructions provided
- ☐ Someone assigned to receive the order
- ☐ Serving location/table ready
- ☐ Treats kept covered until serving
- ☐ Plates, napkins, and serving utensils ready
- ☐ Take a photo before the treats disappear! 📸

One Last Tip

When in doubt, order a little extra. Our Rollies have a way of disappearing faster than expected! 😊

Let Holy Rollie Pastry Shop take care of the sweet part so you can focus on enjoying your event.