



85 Main Street, North Andover MA 01845

PORTION MANAGEMENT & FOOD QUANTITY

At Menyue LLC, we take pride in providing thoughtfully prepared, high-quality food for every event. All menu quantities are carefully planned and produced based on the final guest count confirmed by the client and are prepared in accordance with accepted catering industry portion guidelines.

Food consumption can vary significantly depending on the style of service, event duration, guest demographics, alcohol consumption, and individual eating habits. As a result, actual consumption may differ from projected serving estimates.

For self-service and unattended buffet events, guests may choose larger portions or return for additional servings before all attendees have been served. While this is a common occurrence at buffet-style events, Menyue LLC cannot control individual guest consumption or guarantee that every menu item will remain available for the duration of the event when food is served without portion oversight.

For attended buffet service, our trained staff manage portions and replenish stations as needed to help ensure a more equitable distribution of food among all guests. For this reason, attended buffet service is strongly recommended for larger events or where maintaining food availability throughout service is a priority.

Unless otherwise stated in the signed agreement, Menyue LLC prepares food based solely on the contracted guest count and selected menu. Unlimited food service is not included unless expressly contracted in writing. Buffet stations will be replenished until the prepared quantities for each menu item have been exhausted.

Clients who anticipate larger appetites, multiple servings, extended event durations, or who desire substantial leftovers are encouraged to request increased production quantities prior to their event. Additional food quantities are available for purchase and must be included in the final agreement.

By confirming an event with Menyue LLC, the client acknowledges that food is prepared based on the contracted guest count and understands that guest consumption patterns—particularly at

self-service or unattended events—are beyond the control of Menyue LLC and do not constitute a failure to provide the contracted services.