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set your event











step 1: choose your risers

Steelforme® risers and chafers form the core of your presentation. Pieces nest within one another, fit in glass racks for easy storage, and have slots for multi-layer shelving.

step 2: choose your shelves

If you choose to use shelving, we have several options available.

Tempered glass: clean, contemporary look.

Gourmet boards: this flat matte presentation makes colorful food pop.

Slate melamine:

imitates the look of natural slate without the weight.

Wood melamine:

a natural touch. without warping.

step 3: choose your dinnerware

We have a lot of options for serving food. Here's a quick run-down of a few of our compositions:

FORTESSA® Bone

China™: the highest standards for quality, value and design.

FORTESSA® Fortaluxe®:

vitrified china made with added alumina oxide to enhance durability.

FORTESSA®

TechnoCeram®: vitrified china with exceptional durability, colorful designs and interesting shapes.

FORTESSA® Glass:

a lively selection of choices in various colors and textures.

step 4: choose your accents

Accent pieces are great for expressive fun and single servings. Whether it's a petite espresso cup used for a single-serve dessert or a teeny tiny frying pan for breakfast bites, these pieces are perfect for adding unique personality to your presentation.











To ensure your event is not only visually appealing but also encourages a smooth flow and minimizes food waste, consider these essential do's and don'ts. By following these guidelines, you can create an unforgettable culinary experience for your guests while maintaining efficiency and sustainability.





do's

DO: use more durable table tops which complement the event space design

DO: make food and drink items fresh and appealing

DO: position food properly to ensure proper buffet flow

DO: offer single servings for grab and go

DO: use small vessels and pre-portioned single servings to decrease waste

DO: add varying height by using risers, vessels and serving equipment

DO: place equal amounts of glasses+cups in uniform rows

DO: ensure labels are easily visible and face the same direction

DO: merchandise buffet using food and drink presentation

DO: use induction+burners or heat lamps when possible with complementing equipment

DO: place plates, cups, and glassware on under-counter shelving when possible

+don'ts

DON'T: use glass table tops whenever possible

DON'T: use "clouding" when placing linens on tables

DON'T: over stock coffee mugs, plates, and glassware

DON'T: fan cocktail napkins

DON'T: mix whole or cut fruit in one container, bowl or platter

DON'T: use disposable flatware or plates for indoor events

DON'T: overload bowls, plates or platters with food

DON'T: use linen napkins on chafing dish handles

DON'T: use chafing dishes whenever possible





risers

- 1 Wood and Stainless Riser: SFC-5BW-SRS-11
- 2 Wood and Stainless Riser: SFC-5BW-SRS-07
- 3 Square Riser with Wood Insert: SFC-5BW-SR-12
- 4 Wood and Stainless Stairs: SFC-5BW-SA-01

shelves

5 Rectangular Glass Shelf: SFC-GL-01

trays

- 6 Connected Basket: SFC-5B-CONBSKT
- 7 Perissa, Flint Serving Platter: 3100.BLK.01

dinnerware

- 8 Modern Coupe Salad Plate: HBW-MC-800
- 9 Footed Bowl: 4000.F0000.05
- 10 Perissa, Flint Bowl: 3100.BLK.03
- 11 Amanda Bowl: 7000.FFD.16
- 12 Arezzo Brushed Butter Knife: 1.5B.165.00.053
- 13 Arezzo Brushed Teaspoon: 1.5B.165.00.004

- 14 Perissa, Flint Bowl: 3100.BLK.04
- **15** Square Cassolette: 5100.F0000.14
- 16 Large Round Bowl: DV.501053
- 17 Small Round Bowl:
- 18 Mini Mason Jar No Handle: DV.501119
- **19** Hammered Tongs: 2.5.003.00.288

breakfast evolution



risers

- 1 Square Riser with Wood Insert: SFC-5BW-SR-16
- 2 Wood and Stainless Stairs: SFC-5BW-SA-01
- 3 Three Tier Stand with Wood: SFC-5BW-THRTER
- 4 Riser Tray Top: SFC-5B-TR-11

shelves

5 Rectangular Glass Shelf: SFC-GL-01

dinnerware

- 6 Modern Coupe Salad Plate: HBW-MC-800
- 7 Amanda Bowl: 7000.FFD.16
- 8 Pepper Mug: TC7400.DV.5.17

glassware

9 Convention Juice/Whiskey: 5.175531

- 10 Veranda Pitcher: DV.PS.YYY320CL
- 11 Insulated Beverage Server: 2.5.PLS.SS.182
- 12 Large Round Bowl: DV.501053
- 13 Mini Mason Jar No Handle: DV.501119
- 14 Brushed Rectangular Basket: SFC-5B-BA-10
- 15 Black Powder Writeable Tent Card: SFC-6B-WR-01





Single servings showcase the cuisine and help control food costs.



Elevate your presentation, not just with your cuisine but with the creative use of risers and stairs. They'll help you make the most of your space, adding visual appeal without any extra clutter.



Enhance the culinary experience with an interactive, customizable breakfast or brunch option featuring fresh ingredients. Cater to the individual preferences of every guest, ensuring a personalized and delicious start to their day.



Tailor displays by easily switching out accessories. Replace the stairs featured below with a basket, as shown on page 8, or remove them entirely for smaller spaces.



risers

- 1 Wood and Stainless Riser: SFC-5BW-SRS-11
- 2 Connected Stairs: SFC-5B-CONSTRS

warming+cooking

3 Wood Induction Range+Holder: SFC-5BW-IND-01

dinnerware

- 4 Amanda, Gray Dinner Plate: 7100.FFD.10
- 5 Cairn, Midnight Bowl: 5900.BLK.980A

- 6 La Jolla, Storm Grey Serving Bowl: 2600.GREY.09
- 7 Mini Milk Bottle: DV.501150
- 8 Plastic Solid Lid for Mini Milk Bottle: DV.501150SLID
- **9** Hammered Tongs: 2.5.003.00.287



risers

- 1 Square Riser with Wood Insert: SFC-5BW-SR-16
- 2 Brushed Square Riser: SFC-5B-SR-12
- 3 Brushed Square Riser: SFC-5B-SR-08
- 4 Brushed Round Riser: SFC-5B-RR-01

warming+cooking

5 Induction Range+Holder: SFC-5B-ICH-01

shelves

- 6 Rectangular Glass Shelf: SFC-GL-01
- 7 Round Glass Shelf: SFC-GL-05

trays

8 Amanda Oval Platter: 7000.FFD.14

dinnerware

- 9 Amanda Dinner Plate: 7000.FFD.10
- **10** Amanda Bowl: 7000.FFD.16
- 11 Arezzo Brushed Serving Spoon: 1.5.165.00.027

Enhance a classic soup, salad, and sandwich menu with elevation to display platters and bowls for ease of access. The design's built-in slots provide flexibility for adjusting shelf heights and creating multi-level shelving options.





Double-sided presentations expedite guest flow when time is crucial.

- 12 Amanda Large Salad Bowl: 7000.FFD.25
- 13 Amanda Bowl: 7000.FFD.11
- 14 Large Single Compartment Canoe: DV.70456
- 15 Small Single Compartment: DV.70458
- 16 Hourglass Pitcher: 590172
- 17 Black Powder Writeable Tent Card: SFC-6B-WR-01
- 18 Grand City Soup Ladle: 1.5.622.00.025
- 19 Hammered Tongs: 2.5.003.00.288





Allow guests to personalize their meals with a wide range of options tailored to diverse tastes. Elevate the presentation with an array of serving pieces in mixed materials, creating a visually captivating aesthetic that elevates any dining experience.

customized lunch

risers

- 1 Wood and Black Powder Square Riser: SFC-6PG-SRS-15
- 2 Wood and Black Powder Square Riser: SFC-6PG-SRS-11
- 3 Wood and Black Powder Square Riser: SFC-6PG-SRS-07
- 4 Black Powder Square Riser: SFC-6P-SR-08

warming+cooking

5 Induction Range+Holder: SFC-6P-ICH-01

shelves

- 6 Rectangular Glass Shelf: SFC-GL-03
- 7 Round Glass Shelf: SFC-GL-05
- 8 Round Glass Shelf: SFC-GL-04

trays

- 9 Perissa, Flint Serving Platter: 3100.BLK.01
- 10 Rectangluar Slate Melamine Tray: DV.MS.100010
- 11 Connected Basket: SFC-6P-CONBSKT



dinnerware

12 Esme Dinner Plate: 7300.FFD.10

13 Perissa, Flint Bowl: 3100.BLK.03

14 Arezzo Brushed Teaspoon: 1.5B.165.00.004

accents

15 Perissa, Flint Large Bowl: 3100.BLK.05

16 Perissa, Flint Medium Bowl: 3100.BLK.04



17 Nivo Bowl: ALU-00-075

18 Large Single Compartment Canoe: DV.70456

19 Carafe: 1.25080

20 Black Powder Writeable Face: SFC-6P-WR-04

21 Black Powder Writeable Tent Card: SFC-6B-WR-03

22 Grand City Soup Ladle: 1.5.622.00.025

23 Hammered Tongs: 2.5.003.00.288

24 Hammered Tongs: 2.5.003.00.287



Single servings, such as the Nivo bowl, display an array of ingredients for a customized meal.



Removable chalkboard sides double as a menu board.



COFFEE







We all need a short break and a pick-me-up during the day. Make an impression with cups that stack or add a touch of flare by showcasing mugs on fun stair-stepped displays. It will make your locally roasted house blend that much better.

risers

- 1 Square Riser with Wood Insert: SFC-5BW-SR-16
- 2 Square Riser with Wood Insert: SFC-5BW-SR-12
- 3 Brushed Riser Tray Top: SFC-5B-TR-11
- 4 Three Tier Stand with Wood: SFC-5BW-THRTER

shelves

5 Rectangular Glass Shelf: SFC-GL-01

trays

6 Rectangular Basket: DV.9.003.00.401

dinnerware

- 7 Sound, Cement Coupe Salad Plate: 6500.SND.1340
- 8 Sound, Midnight Coupe Salad Plate: 6400.SND.1340
- 9 Sound, Cement Mug: 6500.SND.1197
- 10 Cairn, Midnight Mug: 5900.BLK.5465
- 11 Arezzo Brushed Butter Knife: 1.5B.165.00.053
- 12 Arezzo Brushed Teaspoon: 1.5B.165.00.004
- 13 Pepper Mug: TC7400.DV.5.17

- 14 Hourglass Pitcher: 590172
- 15 Large Round Bowl: DV.501053
- 16 Large Slant Bowl: DV.501079
- 17 Caddy: SFC-5B-JH-01
- 18 Skim Tent Card: SFC-5B-SKIM
- 19 Two Percent Milk Tent Card: SFC-5B-2MILK
- 20 Coffee Tent Card: SFC-5B-COFFEE
- 21 Decaf Tent Card: SFC-5B-DECAF
- 22 Hot Water Tent Card: SFC-5B-HOTW
- 23 Hammered Tongs: 2.5.003.00.288
- 24 Insulated Beverage Server: 2.5.PLS.SS.182
- 25 Black Powder Writeable Tent Card: SFC-6B-WR-01







health+wellness



Give guests their daily dose of vitamin C and antioxidants with turmeric shooters. Cleansing wheat grass shots and lemon-mint water help with digestion, leaving guests feeling refreshed.



risers

- 1 Wood and Stainless Riser: SFC-5BW-SRS-11
- 2 Wood and Stainless Stairs: SFC-5BW-SA-01
- **3** Three Tier Stand with Wood: SFC-5BW-THRTER
- 4 Brushed Three Tier Stand: SFC-5B-SFTOWER

shelves

- 5 Wood Stained Shelf: SFC-5MW-CS-07
- 6 Wood Stained Shelf: SFC-5MW-TS-12

trays

7 Connected Basket: SFC-6P-CONBSKT

dinnerware

- 8 Paleo, Flint Platter: 3300.728BK
- 9 Serena, Pepper Coupe Plate: TC7400.DV.5.806
- 10 Cairn, Midnight Sauce Bowl: 5900.BLK.5566

- 11 Footed Bowl: 4000.F0000.05
- 12 Heirloom, Charcoal Bowl: STN.8000.06.54
- 13 La Jolla, Storm Grey Bowl: 2600.GREY.09
- 14 Egg Cup: 5100.F0000.34
- 15 Mason Jar with Handle: DV.501135
- 16 Metal Lid for Mason Jar with Handle: DV.501135LID
- 17 Mini Milk Bottle: DV.501150
- 18 Plastic Solid Lid for Mini Milk Bottle: DV.501150SLID
- 19 Black Powder Writeable Face: SFC-6P-WR-04



health+wellness action station

risers

1 Catering Risers Kit: SFC-5B-CR-01-KT

trays

2 Square Slate Melamine: DV.MS.101216

dinnerware

- 3 Kerala Coupe Bowl: 1977.1
- 4 Salt Bowl: TC7400.DV.4.14

- 5 Melamine Slate Bowl: DV.MS.206512
- 6 Large Slant Bowl: DV.501079
- 7 Mini Milk Bottle: DV.501150
- 8 Plastic Lid with Hole for Mini Milk Bottle: DV.501150HLID







risers

- 1 Catering Risers: SFC-5B-CR-01-KT
- 2 Square Riser with Wood Insert: SFC-5BW-SR-08
- 3 Wood and Stainless Stairs: SFC-5BW-SA-01
- 4 Brushed Riser Tray Top: SFC-5B-TR-11

shelves

5 Rectangular Glass Shelf: SFC-GL-03

trays

- 6 Petrified Wood: DV.PW.0016
- 7 Petrified Wood: DV.PW.0014
- 8 Portela Rectangular Coupe Tray: 590207

dinnerware

- 9 Cairn, Midnight Oval Platter: 5900.BLK.3908
- 10 Cairn, Almond Oval Platter: 5900.CRM.3908

glassware

11 Bistro White Wine Glass: 0076.120632

- 12 Fiji Bowl: ALU-00-024
- 13 Large Single Compartment Canoe: DV.70456
- 14 Basics Sauce Pot with Handle: 5100.F0000.24
- **15** Hammered Tongs: 2.5.003.00.288
- **16** Hammered Tongs: 2.5.003.00.287

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get your sheet together

customize+personalize

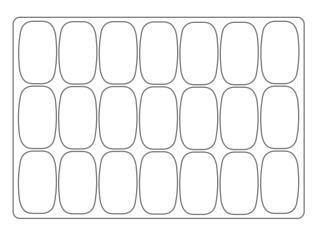
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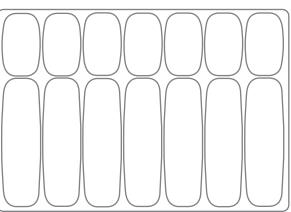


In three thoughtful sizes, Get Your Sheet Together canoes are a commercial must-have. One large canoe or a combination of smaller canoes fit across a standard 26x18" sheet pan for easy storage, transport, and display.



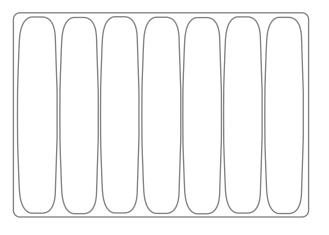
the 7x3

Ideal for pre-set hors d'oeuvres, these small canoes fit the perfect bite. Streamline operations—easily stock single servings on buffets.



the 7x2

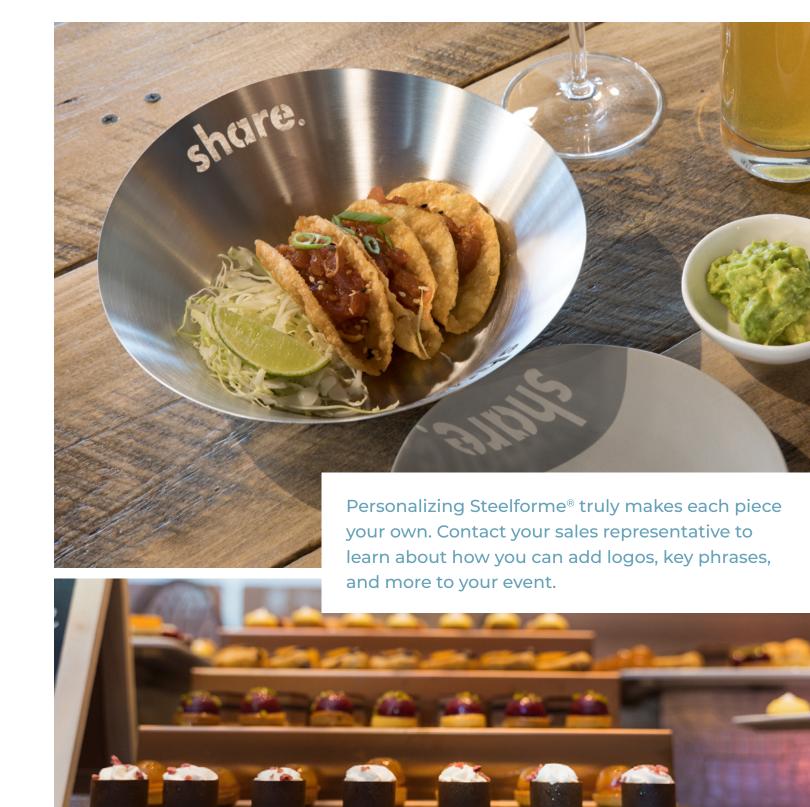
This combo of small and medium canoes was made for shareable sides and apps. Bonus: larger canoes available with one or two compartments.



the 7x1

Built for anything from a chef's tasting to an appetizer trio, our largest canoe also comes in a three-compartment option.





HOSTED BY ERIC RIPERT -

CAYMAN COOKOUT





kūratable



BROOKLYN CONCRETE

OAK

OATMEAL

PROVENCE NUWOOD

WALNUT

1-Tier **Angled Stand**



KUR-BC-ITASTND

KUR-OAT-1TASTND



2-Tier **Angled** Stand



KUR-BC-2TASTND

KUR-OAT-2TASTND KUR-PN-2TASTND



1-Tier Horizontal **Stand**



KUR-BC-1THSTND







2-Tier **Horizontal** Stand





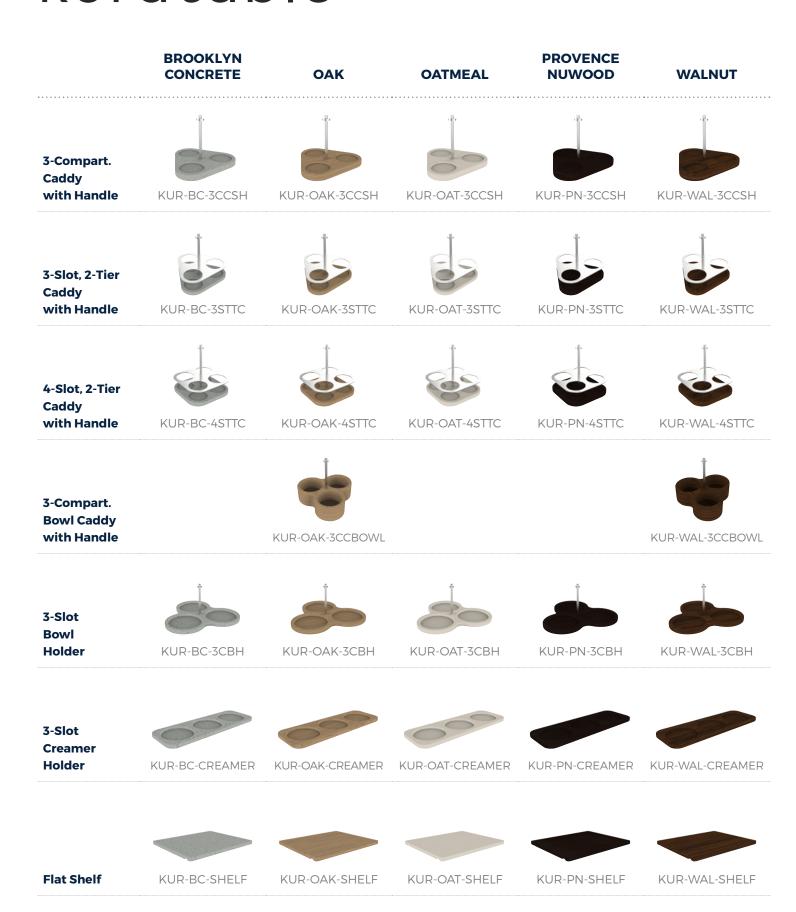


Enhance service while ensuring operational efficiency with beautifully crafted pieces. Caddies with a minimalist design organize condiments and accoutrements on the table. Risers and stands, available in various finishes, optimize presentation space and offer interchangeable shelves for versatile displays.





kūratable



kūratable

Nesting

Risers, Walnut

KUR-WBC-3PCNR

| | BROOKLYN CONCRETE | OAK | OATMEAL | PROVENCE NUWOOD | WALNUT |
|------------------------|----------------------|----------------|----------------|--------------------|----------------|
| Large | | | | | |
| Round Tray | KUR-BC-LRTRAY | KUR-OAK-LRTRAY | KUR-OAT-LRTRAY | KUR-PN-LRTRAY | KUR-WAL-LRTRAY |
| Round Tray with | 03 | 03 | C3 | | |
| Cut Outs | KUR-BC-PRTRAY | KUR-OAK-PRTRAY | KUR-OAT-PRTRAY | KUR-PN-PRTRAY | KUR-WAL-PRTRAY |
| | | Bamboo | | | |
| | | | | | |
| Flatbread | KUR-BC-FLTBRD | KUR-BB-FLTBRD | KUR-OAT-FLTBRD | KUR-PN-FLTBRD | |
| Rectangular | | | | | |
| Basket | | KUR-OAK-BASKET | | | KUR-WAL-BASKET |
| Nesting Risers, Oak | KUR-OBC-3PCNR | | KUR-OO-3PCNR | | |
| Risers, Oak | NOR OBCOPCINE | | NOR CO-SPCINE | | |

KUR-WO-3PCNR

KUR-WPN-3PCNR

THE DIFFERENCE BETWEEN A MEAL&AN EXPERIENCE



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