A reusable holiday buffet-name card system

A buffet label master with food-name and ingredient-list spaces. Use the free worksheet with the steps below. Compare the optional supply only if you need it.

Materials: Tent cards; pencil or pen suited to paper; ingredient list

1. Check before starting

Create a master list of dishes and the ingredients you actually use. Keep uncertainty visible rather than guessing allergen status.

2. Plan the arrangement

Transfer clear short food names to the cards. Keep longer ingredient information available separately.

3. Finish and review

Retain the master layout for the next event and remake soiled cards. Reuse the planning system, not food-contaminated paper.

Use actual product, material and recipe directions.

Your printable workspace

Sketch your layout or compare the exact options

Dish names

Actual ingredients

Card positions and replacements

Record actual dimensions, contents and maker directions. The illustration is a concept, not an exact product photograph or hands-on test.