Buffet labels that list the ingredients guests ask about

Blank printable dish-label set. Use this planning sheet with the full guide.

1. List the actual dish

Write the dish name and ingredients from the recipe and original packages. Include sauces and toppings. Guests need the facts you actually know; a blank label cannot certify that a dish is free from allergens.

2. Prepare a readable label

Use the printable blank set or optional botanical cards. Write a large dish title, then a short ingredient list. For long lists, place a separate full sheet nearby rather than shrinking text until it is unreadable.

3. Keep contact separate

Put cards outside the food area and provide a separate utensil per dish. Discuss cross-contact limitations honestly and keep packaging available. Do not use an allergy-free or gluten-free claim unless you can substantiate it.

Follow the actual material and tool directions. Decorative clay, foliage and paper are not food-safe or flame-safe by default. Use suitable supervision and keep small pieces away from children and pets.
Full instructions: figurenook.com/guides/buffet-labels-that-list-the-ingredients-guests-ask-about/

Your printable workspace

Print a trial on ordinary paper first. Check your printer before using cardstock. Cut solid outlines; fold dashed lines. Handwrite the fields you actually know.

Dish name:

Actual ingredients:

Dish name:

Actual ingredients:

Dish name:

Actual ingredients:

Dish name:

Actual ingredients:

Dish name:

Actual ingredients:

Dish name:

Actual ingredients: