

From Latkes to Okra Stew: Embracing All-Inclusive Cuisines in Holiday Menus

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It's beginning to look a lot like the holiday season! No matter if individuals celebrate Christmas, Hannukah or Kwanzaa, this time of year is about coming together, spreading joy and savoring festive delights. As more employees return to the office, companies are actively preparing for holiday festivities to keep their workforce engaged and connected.

In today's multicultural society, it is essential to cater to different tastes and preferences by embracing different cultural backgrounds to foster a sense of togetherness. Food plays a significant role in celebrations, presenting a unique opportunity for foodservice operators to cater to different cultural traditions and dietary preferences to create dining experiences that truly resonate with customers.

Here are a few ways operators can cater to all the different holidays and celebrations:

Explore Cultural Traditions

Winter is a time of celebration for many cultures. From Christmas to Hanukkah, each celebration comes with its unique traditions and foods. By researching these cultural traditions, you can gain insights into the food preferences of your diverse customer base.

Incorporate Inclusive Menu Offerings

To ensure an inclusive event, operators should be prepared to provide a diverse menu of cultural and global options catering to various tastes and preferences. For instance, incorporate cultural twists on traditional holiday dishes or add global flavors to bring excitement to the menu. By making an effort to offer a range of dishes from different cultures, it will be easier for companies to create an inclusive workplace celebration enjoyable for everyone involved.

Cater to Special Dietary Needs

In today's health-conscious society, catering to special dietary needs is essential. By offering a variety of options, such as vegan, gluten-free, or kosher dishes, operators can ensure that everyone can enjoy the food, regardless of dietary restrictions. You may also want to consider offering a selection of refreshing and creative mocktails for those who prefer to stay alcohol-free during the festivities. Don't forget to clearly label food to avoid any confusion.

Make it Year Round

Promoting diversity and inclusion should not be limited to winter celebrations. Make it a year-round effort by continuously engaging with your customers, understanding their needs, and adapting your operations accordingly.

Whether donning ugly sweaters, exchanging gifts, or simply showing employee appreciation, creating an inclusive catering menu will help make the workplace celebration enjoyable for everyone involved. Let the spirit of togetherness and diversity shine this holiday season.

Tip: The right catering packaging solutions will ensure you have the perfect canvas for all of your culinary creations. Check out our [Catering Collection \[1\]](#), designed for any occasion.

Links

[1] <https://sabert.com/products/collections/catering>