

*The new way*

# TO BUFFET



# STYLISH SERVICE WITH LIBBEY® BUFFETWARE

How we eat is changing - and there's no better example of that than the buffet. Thankfully, there are still ways to create safe, engaging and delicious displays that entice guests.

The latest buffet trends emphasize presentation, reduce contact between servers and guests and even help reduce food waste. Instead of an "all-you-can-eat"

mentality, today's buffets focus on showcasing a chef's best dishes in creative and innovative ways.

Embracing change and investing in your buffet now can lead to a more profitable future. If you're upgrading the way you buffet, look to Libbey® for a large selection of modern and durable whiteware, glassware and buffetware.

## SERVICE WITH STYLE

Today's buffets are nixing the line in favor of "action stations" or pods that ease the flow of traffic. Instead of sharing communal utensils, guests are served by stationed attendants, cafeteria-style. Having the chef on-hand to answer questions, carving stations and cooking demos engage guests and improve their overall experience.

### DRINK STATIONS

Beverage stations are a beautiful way to serve water, juice and iced tea, making your space even more efficient.



**DRINK DISPENSER WITH WOOD**

**ITEM# APS 10403**  
236 ¾ oz.  
D 9 ¾" H 18"



**DRINK DISPENSER WITH CONCRETE**

**ITEM# APS 10400**  
236 ¾ oz.  
D 8 ¾" H 17 ¾"



**LIBBEY CARAFE**

**ITEM# 718**  
4 ¼ oz./12.2 cl./122 ml.  
H 3 7/8 T 1 ¾ B 1 7/8 D 2 ½  
SCC 011766



**LIBBEY CARAFE**

**ITEM# 719**  
8 ½ oz./25.1 cl./251 ml.  
H 4 7/8 T 2 ¼ B 2 ½ D 2 ¾  
SCC 574971





# ELEVATING YOUR VISION

Take your buffet to new heights with distinctive boxes and stands you can customize to fit your cuisine.

## DISPLAY



**GN SUPERBOX**

**ITEM# APS 11620**  
L 21 7/8" W 13 7/8" H 4 1/4"  
GN 1/1



**GN SUPERBOX - APS**

**ITEM# APS 11621**  
L 13 7/8" W 11 1/2" H 4 1/4"  
GN 1/2



**GN SUPERBOX**

**ITEM# APS 11622**  
L 11 1/2" W 7 3/8" H 4 1/4"  
GN 1/4



**GN SUPERBOX**

**ITEM# APS 11626**  
L 21 7/8" x W 13 7/8" x H 4 1/4"  
GN 1/1



**GN SUPERBOX**

**ITEM# APS 11627**  
L 13 7/8" x W 11 1/2" x H 4 1/4"  
GN 1/2



**GN SUPERBOX**

**ITEM# APS 11628**  
L 11 1/2" x W 7 3/8" x H 4 1/4"  
GN 1/4



**STOOL BUFFET STAND**

**ITEM# APS 33255**  
D 6" H 4"



**STOOL BUFFET STAND**

**ITEM# APS 33256**  
D 9 7/8" H 6"



# GLASSWARE THAT STACKS UP

Libbey's unmatched selection glassware is a buffet addition to your displays – from break-resistant premium plastic to exquisite stemware. Stylish and space-saving stackable drinkware maximizes your serving and storage areas for more efficient, more elegant buffets.

## WINE & BAR



**VINA BALLOON**

**ITEM# 7505**  
18 ¼ oz./ 540 ml.  
H 8 ¼" T 3 ½" B 3 ¼" D 4"  
SCC 072689



**VINA GOBLET**

**ITEM# 7513**  
16 oz./ 473 ml.  
H 6 ¾" T 2 7/8" B 3 ½" D 3 ½"  
SCC 321237



**VINA FLUTE**

**ITEM# 7500**  
8 oz./ 237 ml.  
H 9 ¼" T 2" B 3 ¼" D 3 ¼"  
SCC 070319



**STEMLESS WHITE WINE**

**ITEM# 231**  
15 ¼ oz./ 451 ml.  
H 4 ½" T 2 7/8" B 2" D 3 ½"  
SCC 465344



**STEMLESS WHITE WINE**

**ITEM# 221**  
17 oz./ 503 ml.  
H 4 ½" T 2 7/8" B 2" D 3 ½"  
SCC 287465



**STEMLESS RED WINE**

**ITEM# 222**  
16 ¾ oz./ 495 ml.  
H 3 7/8" T 3 ½" B 1 ¾" D 3 7/8"  
SCC 287472



**ORBITAL BEVERAGE**

**ITEM# 12016**  
12 oz./ 355 ml.  
H 4 ¼" T 2 3/8" B 2" D 3 ¼"  
SCC 696366  
**STACKABLE**



**ORBITAL BEVERAGE**

**ITEM# 12019**  
16¾ oz./ 495 ml.  
H 3 ¾" T 3 ½" B 2 ¾" D 3 ¾"  
SCC 688019  
**STACKABLE**



**STACKABLE  
WINE & BAR**



**ENDEAVOR ROCKS**

**ITEM# 15709**  
7 oz./ 207 ml.  
H 3 5/8" T 3 1/4" B 2" D 3 1/4"  
SCC 367105



**ENDEAVOR ROCKS**

**ITEM# 15869**  
8 oz./ 237 ml.  
H 3 3/4" T 3 1/4" B 2 1/8" D 3 1/4"  
SCC 685414



**ENDEAVOR DOF**

**ITEM# 15712**  
12 oz./ 355 ml.  
H 4 1/8" T 3 1/8" B 2 1/2" D 3 7/8"  
SCC 367129



**ENDEAVOR COOLER**

**ITEM# 15715**  
16 oz./ 473 ml.  
H 7" T 3 1/4" B 2 3/8" D 3 1/4"  
SCC 368072



**CRAFT BEER**

**ITEM# 1009**  
16 3/4 oz./ 495 ml.  
H 5 3/4" T 3 3/8" B 2 1/2" D 3 5/8"  
SCC 648938



**RESTAURANT BASICS  
SHOOTER**

**ITEM# 923179**  
1 3/4 oz./ 55 ml.  
H 3 1/2" T 1 3/4" B 1 1/4" D 1 3/4"  
SCC 5601875149204



**RESTAURANT BASICS  
PUB GLASS**

**ITEM# 15730**  
17 1/4 oz./ 510 ml.  
H 6 1/2" T 3 3/8" B 2 3/8" D 3 3/8"  
SCC 387707



**NEWTON ROCKS**

**ITEM# 12037**  
10 oz./ 296 ml.  
H 3 3/8" T 3 1/4" B 2 7/8" D 3 1/4"  
SCC 12037



**GIBRALTAR HI-BALL**

**ITEM# 15656**  
9 oz./ 266 ml.  
H 4 5/8" T 3" B 2 1/4" D 3"  
SCC 10391



**GIBRALTAR BEVERAGE**

**ITEM# 15654**  
12 oz./ 355 ml.  
H 5" T 3 1/8" B 2 3/8" D 3 1/8"  
SCC 608683



**GIBRALTAR COOLER**

**ITEM# 15651**  
16 oz./ 473 ml.  
H 6 5/8" T 3 1/4" B 2 1/2" D 3 1/4"  
SCC 608683



**KEARNY STEMLESS**

**ITEM# 546**  
17 oz./503 ml.  
H 4 1/4" T 3" B 2 5/8" D 3 3/4"  
SCC 700100





**STACKABLE  
WINE & BAR**



**ROCKS**

**ITEM# 92402**

8 oz./ 237 ml.  
H 3 1/2" T 3 1/8" B 2 1/4" D 3 1/8"  
SCC 554918



**ROCKS**

**ITEM# 92403**

10 oz./ 296 ml.  
H 3 3/4" T 3 3/8" B 2 1/2" D 3 3/8"  
SCC 554925



**DOF**

**ITEM# 92404**

12 oz./ 355 ml.  
H 4" T 3 1/2" B 2 5/8" D 3 1/2"  
SCC 554932



**DOF**

**ITEM# 92409**

14 oz./ 414 ml.  
H 4 1/4" T 3 3/4" B 2 3/4" D 3 3/4"  
SCC 647047



**BEVERAGE**

**ITEM# 92405**

12 oz./ 355 ml.  
H 6" T 2 7/8" B 2 1/8" D 2 7/8"  
SCC 554956



**BEVERAGE**

**ITEM# 92406**

14 oz./ 414 ml.  
H 6 1/2" T 2 7/8" B 2 1/4" D 2 7/8"  
SCC 636829



**TORQUE ROCKS**

**ITEM# 92441**

10 oz./ 296 ml.  
H 3 5/8" T 3 1/2" B 2 3/8" D 3 1/2"  
SCC 686091



**TORQUE BEVERAGE**

**ITEM# 92444**

16 oz./ 473 ml.  
H 6 1/4" T 3 1/8" B 2 1/4" D 3"  
SCC 685940



**WAKE ROCKS**

**ITEM# 92428**

7 oz./ 207 ml.  
H 3 5/8" T 3 3/8" B 2 1/2" D 3 3/8"  
SCC 645821



**WAKE BEVERAGE**

**ITEM# 92431**

12 oz./ 355 ml.  
H 5 3/4" T 2 7/8" B 2" D 2 7/8"  
SCC 645791

**Infinium® Wake®**

Infinium® premium plastic drinkware is a lightweight glassware substitute that ensures you'll never sacrifice beauty for durability. With a glasslike appearance and unique textured design, stackable Infinium® Wake® is practically unbreakable and resistant to cracks, stains and odors.



# MORE WAYS TO BUFFET

- Switch to family-style dining, which retains the perception of value while eliminating lines altogether.
- Serve a curated selection of dishes or tasting menu to reduce food waste and simplify service.
- Try unique presentations for individual items like cloches, mini cast iron dishes and single-serving charcuterie boards.
- Give boxed lunches a makeover by restyling them as “grazing boxes” with high-end meats, fresh fruit and more.

## BIG IDEAS FOR SMALL PLATES

**Small, individually portioned items are an ideal buffet solution that not only improve safety, but also showcase your cuisine in a new way. So, why should you switch to small plates?**

- Small plates have a more appealing look than the large troughs of food served at a traditional buffet and allow for more creativity and composition from the chef.
- Small plates help health-conscious guests monitor how much they are eating – and help you monitor food costs and waste.
- Small plates allow for total customization of your menu. Match serving plates to the cuisine for showstopping presentations.
- Small plates can be served from a tray, “flying buffet” style, or guests can serve themselves from a table. Either option limits contact among guests and staff.



**PLATES & BOWLS**



**PORCELANA SOUFFLÉ**

ITEM# 840-901-101  
10 oz.  
H 2" D 4½"



**PORCELANA OVAL INFINITY BOWLS**

ITEM# INF-170  
10 oz.  
L 7" x W 6¼" H 1½"

ITEM# INF-250  
30 oz.  
L 10" x W 9" H 2¼"



**PORCELANA NAPPIE BOWLS**

ITEM# 840-330-007  
H ⅞" D 7¾"

ITEM# 840-330-010  
H 1" D 10½"



**PORCELANA MINI RAMEKIN - RE**

ITEM# 840-901-015  
1½ oz.  
H 1½" D 2½"



**PORCELANA BOUILLON**

ITEM# 840-345-007  
7 oz.  
H 2¼" D 4" F 2"



**PORCELANA FRUIT BOWL - NR**

ITEM# 840-310-020  
5½ oz.  
H 1¾" D 4¾"



**PORCELANA FRUIT BOWL - RE**

ITEM # 840-901-065  
6½ oz.  
H 2" D 4¾"



**PORCELANA GRAPEFRUIT BOWL**

ITEM# 840-320-020  
10 oz.  
H 1¾" D 6¾"



**PORCELANA WR PLATES - RE**

ITEM# 840-405R-22  
H ¾" D 5½"

ITEM# 840-410R-23  
H 1" D 6¼"

ITEM # 840-420R-24  
H 1" D 7½"



**PORCELANA NR PLATES**

ITEM# 840-405N-10  
H ⅝" D 5½"

ITEM# 840-410N-11  
H ¾" D 6½"

ITEM # 840-420N-12  
H ⅞" D 7¼"



**PROCELANA STACKING PLATES**

ITEM# 840-330-007  
H ⅞" D 7¾"

ITEM# 840-330-010  
H 1" D 10½"



**SLATE SQUARE PLATES**

ITEM# SL-6  
H ¾" D 6¾"

ITEM# SL-7  
H ¾" D 7¼"





# MADE TO STACK

Save storage space and simplify cleanup with easy-to-stack items.

## STACKABLE BOWLS & CUPS



### PROCELANA NESTABOWLS

ITEM# 840-330-002

6 oz.  
H 1½" D 4" F 2

ITEM# 840-330-005

10 oz.  
H 2½" D 4" F 2

ITEM # 840-330-001

10½ oz.  
H 2½" D 4½" F 2½



### SLATE SQUARE BOWL

ITEM# SL-111

10 oz.  
H 2" D 4 ½" F 2"



### PROCELANA RAMEKIN - NR

ITEM# 840-901-035

3½ oz.  
H 1¾" D 3"



### PORCELANA TALL EXPRESSO CUP

ITEM# 840-145-006

3½ oz.  
H 2½" T 2½" D 3" F 1½"



### PORCELANA MAUI STACKING CUP

ITEM# 840-116-101

7 oz.  
H 3" T 3¼" D 4½" F 2"



# CARE & HANDLING

## DINNERWARE

### General Handling

#### REDUCE BREAKAGE AND CHIPPING

- Avoid metal trays and improper racks
- Avoid overloading bus trays and dish racks, or piling heavy items on lighter items
- Avoid stacking dinnerware too high or nesting cups
- Avoid using other dinnerware or metal utensils to scrape dishes
- Never put cold water or ice into a warm or hot cup or mug

Also, look out for: Lack of rubber guards on disposal unit or dish machine and lack of protective matting on floor of dishwashing area

#### STAINS OR DISCOLORATION

- Wash soon after use
- Only presoak in water under 160°F
- Take care to use proper detergent concentrations

Other causes: Hard water or iron content, lime content in old equipment, and clogged or eroded spray nozzles

#### SCRATCHES, METAL MARKING AND EXCESSIVE GLAZE WEAR

- Avoid scouring with metal pads, steel wool or abrasive cleansers
- To properly clean stains or discoloration, use mild abrasive pads and rub gently
- Avoid stacking hot, wet dinnerware
- Routinely clean stainless steel dish tables
- Take extra care with matte finished dinnerware, as it is more prone to metal marking

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## TIPS FOR BUSSING

- Only stack dishes up to 16 inches high
- Stack dinnerware to the proper level and avoid overloading Lowerator storage
- Sort all items in bus tray
- Maintain an adequate supply for rush periods
- Carry dishes carefully and only carry as many as you can handle safely
- Place cups in racks
- Avoid overloading bus trays
- Remove abraded, cracked or chipped items from service

## TIPS FOR DISHWASHING

- Don't let dirty dishes pile up
- Remove food scraps carefully with rubber scraper or water spray (avoid using abrasive pads or dishes)
- Only stack dishes up to 16 inches high
- Remove abraded, cracked or chipped items from service
- Keep receiving area neat and clean
- Load like items in each dish rack (avoid loading loose, mixed items)
- Handle carefully

Special thanks to Registry Bistro in Toledo, Ohio, Chef Erika Rapp and her team.

