

15 Crowd-Pleasing Buffet Recipes

Tested recipes designed for buffet-style service with EffiQ-Rate products

1. Honey Glazed Chicken Wings

Serves: 20–25 | Prep: 30 min | Cook: 45 min

- 5 lbs chicken wings, split at joints
- 1 cup honey, 1/2 cup soy sauce, 1/4 cup ketchup
- 2 tbsp fresh ginger, minced, 3 cloves garlic, minced
- Bake at 400°F for 45 min, basting with sauce every 15 min.
- Transfer to chafing dish to keep warm at 145°F.

2. Spinach & Artichoke Dip

Serves: 15–20 | Prep: 15 min | Cook: 25 min

- 2 packages frozen spinach, thawed and drained
- 2 cans artichoke hearts, chopped
- 8 oz cream cheese, 1 cup parmesan, 1 cup mozzarella
- Mix and bake at 350°F for 25 minutes until bubbly.
- Serve in mini chafing dish with tortilla chips.

3. Swedish Meatballs

Serves: 20 | Prep: 20 min | Cook: 30 min

- 3 lbs ground beef, 1 lb ground pork
- 2 cups breadcrumbs, 2 eggs, 1 onion, finely diced
- Sauce: 2 cups beef broth, 1 cup heavy cream, 2 tbsp Worcestershire
- Brown meatballs, simmer in sauce for 20 minutes.
- Keep warm in chafing dish; serve with toothpicks.

4. Roasted Vegetable Medley

Serves: 15 | Prep: 15 min | Cook: 35 min

- Assorted: bell peppers, zucchini, red onion, cherry tomatoes
- Toss with olive oil, herbs de Provence, salt and pepper.
- Roast at 425°F for 30–35 minutes.
- Transfer to buffet server to maintain warmth.

5. Mini Quiche Assortment

Serves: 24 | Prep: 25 min | Cook: 20 min

- Pre-made tartlet shells (24 pieces)
- Fillings: Lorraine (bacon/gruyère), Spinach/feta, Mushroom/swiss
- Custard: 4 eggs, 2 cups cream, salt, pepper, nutmeg
- Fill shells and bake at 375°F for 18–20 minutes.
- Serve warm from chafing dish.

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