



## Dinner Party Service Sample Photos

The food photos in this folder are intended as idea starters, plating suggestions and as examples of better than average food photography.

### Idea Starter

You no doubt have countless recipes and favorites to select from. But most foodies are always interested in something different or unique. We're not claiming any of these photos represents a hidden treasure, but if even one photo prompts you to investigate further and perhaps add a new element to your list, we'd consider that a bonus for everyone.

### Plating Suggestions

Food presentation is quite important in a Dinner Party Service. By all means you should experiment before doing an actual paid event, to learn how to best present your excellent meal. Sometimes the plate itself can be a huge accent, but you may not have a choice of plates, so do not rely on this one element too much. Practice the drizzle of sauces or gravies, so that you can make the plate very appealing - remember, we "eat with our eyes" first.

### Photography

Food is one of the hardest subjects to photograph. The food itself needs to be colorful, plus well presented/plated. The plate color, the flatware, glassware, napkins, etc can be a very nice touch. Proper lighting is crucial. Don't be afraid to "color outside the lines", meaning - your final photo used on a web site or in a brochure doesn't always need to be the complete plate or setting - try cropping the photo, where a portion of the subject is cutoff. A glance through most magazines will reflect these types of creative photo framing.

And as a hint: meat is the hardest to capture well. Many "meat" shots are done with the meat under cooked. Meat tends to be a brown blob, and not very appealing. Moisture on the surface helps it glisten a bit (oil or water spray). Food also has a definite photogenic lifespan, which is not long. Greens begin to wilt and vegetables tend to relax and lose their crisp shape. The main message here is to not be overly hard on yourself if your first photos are substandard. You may also consider a food styling course, where they go into great detail about plating, presentation and food photography.