

# BRIDES

## The Wedding Menu Trends for 2022, According to Experts

Coming to a serving tray near you.



**B**oth 2020 and 2021 were tough years for weddings. Planning was met with the need for plenty of pivoting, and that certainly applied to wedding menus. Many couples who had been thrilled to switch up the classic seated dinner and focus more on unique buffet-style food bars had to adapt their dining styles, while guest counts were adjusted as well. And we're still seeing the need for some adjustment in 2022.

Curious what will be on trend for wedding menus this year? From predictions to patterns caterers are already seeing as orders are coming in, we have a few ideas to help guide you. We tapped leading industry experts to find out what they anticipate will be the biggest wedding menu trends for 2022. Read on to find inspiration for finalizing your own day-of menu.



## MEET THE EXPERT

- Meg Walker is the CEO and executive chef of [Made by Meg](#).

## 04 Grab n' Go Stations

of 10

Years ago, the idea of building your own meal was very on trend. It continued to shine for dinner concepts, along with late-night eats. Now, we're shifting to serving snacks already prepared so guests can get back to dancing. "Couples would make the stations part of the entertainment at their wedding. Make your own tacos, sliders, nachos...anything," says Meg Walker, CEO and executive chef of [Made by Meg](#). "Now, couples want their guests to grab something ready to eat so that they can quickly get back to re-connecting, dancing, or relaxing after being apart for so long."



