Holiday Catering Trends Bring Interactive Hibachi Dining Into Focus

Recent dining research and September booking patterns highlight value, repeat-customer offers and event logistics as hosts plan year-end gatherings.

LOS ANGELES, CA, UNITED STATES, September 28, 2026 / EINPresswire.com/ -- September 26, 2026 — As planners begin securing dates for Thanksgiving, Christmas and New Year's celebrations, mobile hibachi catering offers a useful view of broader changes in how Americans host group meals. Recent restaurant research points to continued interest in food prepared by professionals for home gatherings, alongside closer attention to price. Across event catering, September is also an important planning period for year-end parties.

The National Restaurant Association's 2026 Summer Travel & Dining report found that 79% of surveyed consumers planned to include at least one restaurant-prepared item at an at-home summer gathering. The finding covers everything from drinks and side dishes to main courses; it should not be read as a measure of private-chef or hibachi demand. It does, however, show that professionally prepared food has a place in celebrations held outside restaurants.



Hibachi Catering Los Angeles



Hibachi Chef Cooking

For mobile hibachi operators, that setting changes the role of a caterer. A chef arrives with a grill and ingredients, prepares the meal where guests can see it and may involve them in the cooking experience. The format can be adapted to a backyard celebration, a family reunion or a company party, provided the location is suitable for live cooking.

For hosts choosing a caterer, price, convenience and the ability to accommodate a group all matter. In a September 17 report, the National Restaurant Association said 40% of consumers were using discounts or value promotions more often than usual, up from 35% in the previous quarter. That survey addresses restaurant spending broadly, rather than holiday parties or mobile hibachi specifically. Still, it gives caterers a reason to make pricing and available time slots easier to understand.

Some providers are experimenting with that flexibility. Love Hibachi, for example, advertises at least $60 in savings for eligible off-peak bookings in selected markets. The offer does not apply to every package, event time or holiday date. Its relevance to the wider industry is the scheduling approach: moving some demand toward less requested hours can give flexible hosts another option while preserving availability for peak periods.



Love Hibachi Party Flame Show



Love Hibachi Logo

Repeat bookings offer another way to respond to value-conscious customers. Love Hibachi says it provides returning customers with additional offers, including discounts and a choice of complimentary appetizer for eligible repeat

parties. From an industry perspective, these incentives address a different need from off-peak pricing: encouraging hosts who already know the format to plan another event.



Love Hibachi Catering

The calendar becomes particularly important in the fourth quarter. Caterers often have a finite number of chefs, grills and travel routes available at the same time. Based on industry experience, hosts may begin asking about Thanksgiving, Christmas and New Year's parties in late September, well before the event dates. Early inquiries give providers time to confirm staffing, travel coverage and suitable cooking space, especially for popular weekends and evening slots.

As holiday inquiries arrive, providers have to coordinate more than a menu. Guest counts, dietary needs, cooking space and equipment all affect whether an event can be served well. For live hibachi, an appropriate outdoor area or a separately approved, well-ventilated location is especially relevant.

Seating is another practical issue as guest lists grow. In September, Love Hibachi said it had added table-and-chair service in participating areas of eight U.S. markets, including Los Angeles, San Francisco, San Diego, Palm Springs, Austin, Houston, Chicago and Atlanta. It plans to expand the option to more markets, but availability and any additional charge must be confirmed for each event address. The rollout illustrates how mobile caterers can address planning needs beyond the meal itself.

Love Hibachi says it is preparing for the year-end booking period and expects inquiries to continue from Thanksgiving through Christmas and New Year's. The company serves as one example of how a mobile provider can plan chef availability and customer support before popular dates become crowded. Its customer-service coverage exceeds 17 hours a day, while specific event availability depends on the local market and date.

No single survey establishes that Americans are booking more at-home hibachi parties in 2026 than in earlier years. The available evidence points to a narrower conclusion: home gatherings remain a meaningful occasion for professionally prepared food; consumers are more deliberate about value; and catering operators have reason to plan holiday capacity early. Mobile hibachi brings those considerations together in one visible format, combining a meal with live cooking at

the host’s chosen location.

For hosts considering hibachi party catering this holiday season, the practical decisions are the date, expected number of guests, cooking space and final price. Those exploring Los Angeles hibachi catering can check local service coverage, while a Hibachi Price Estimate provides a starting point for their budget. Clear details help hosts and providers plan before the calendar fills.

About Love Hibachi
Love Hibachi is a mobile hibachi catering company that brings chefs, grills, ingredients and live cooking to customer event locations in multiple U.S. markets. The company serves family celebrations, private parties and corporate gatherings. For more information, visit LoveHibachi.com.

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