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Catering MAGAZINE

the magazine for catering professionals

palate pleasers

TOP CATERING
CHEFS SHARE THEIR
MENU FAVORITES



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PLUS

picture-perfect
dishes

tasty pairings



11 People are falling for lamb at **Barbara Llewellyn Catering & Event Planning** in San Francisco, where **Lamb Loin with Butternut Squash Puree and Chard** is Executive Chef Jason Jilson's newest seasonal treatment. For a stunning presentation, he sets the cooked chard in the center of the plate, encircles it with squash puree, fans the lamb on top, and garnishes with micro greens and mint oil. The depth of flavor of the dish is the culmination of a series of meticulous steps. The condiment is a blend of blanched mint and canola oil. The squash is sweated with onions; simmered with butter, cream, Fresno chili, clove, brown sugar, nutmeg, and salt and pepper; and pureed and strained. The rainbow chard is chopped, blanched and seared with sweated onions, garlic, salt and pepper. The Colorado lamb loin is boned, seared, finished in a

350-degree oven, and sliced into 12 pieces, three to a plate.

12 It may appear to be an exquisite but otherwise ordinary sweet, but the **Strawberry Rhubarb Puff** from **Blue Plate** in Chicago packs surprising savory impact. After forming and baking the puff pastry cups, Pastry Chef Louella Ann Caringal fills



TURKEY OSSO BUCO • INDIANA MARKET & CATERING



The **CONDES DE ALBAREI ALBARIÑO 2010, RIAS BAIXAS** (SRP \$15) has bright, fresh tropical fruit flavors and a slight mineral elopement, blending beautifully with poultry and lighter meats, says Vince Friend of the Colección Internacional del Vino.



Botisset's Peggy Geell recommends the "refreshingly bright" **2009 RAYMOND RESERVE SELECTION SAUVIGNON BLANC** (SRP \$15) for this dish, saying that the "crisp, lively acidity" provided by citrus and grapefruit flavors in the wine make it a great complement to the turkey osso buco.



Llewellyn Catering. Anything but kid stuff, her **Valrhona Nyangbo Fudge Cake with Peanut Butter Mousse, Caramelized Bananas & Crème Fraiche Ice Cream** takes the classic twosome over the top with a luscious layering of sophisticated flavors and lush textures. The rich cake is piped with peanut butter mousse, set on a pool of buttery caramel banana sauce, garnished with a caramelized banana spear, and set off by the contrasting accompaniments of a quenelle of cream fraiche ice cream and a shard of salted peanut brittle.

14 A little slice of heaven, **Pie in a Jar a la Mode** from **Abigail Kirsch Catering Relationships** drives guests crazy with its unique presentation and fresh-baked appeal, reports Alison Awerbuch. Inspired by the greenmarket and screaming farm-to-table, the dessert features seasonal fillings (apple cinnamon, pear cranberry, pumpkin pecan, and sweet potato for fall/winter) baked in individual

mason jars and topped with spiced buttery streusel crumbs. The crust is placed in the bottom and blind baked before the filling is added, and the dessert is served warm with a choice of house-made ice creams, among them Tahitian vanilla bean, praline crunch, toasted almond or caramel swirl. The dish may be plated, presented on a station in smaller jars, or passed in sealed containers with custom stickers as a take-away to departing guests.

15 What's the big dessert scoop at **Culinary Capers Catering**? Cones! Clients are getting carried away with them not only for dessert but as hors d'oeuvres with savory fillings. Handily transporting a few dollops of decadence, the **Petite Waffle Cones** are pretty, versatile, and easy to eat. A sensation last

summer, the concept is transitioning into fall/winter using truffle cone flavors, including dark and milk chocolate crisp; lemon white chocolate; and salted caramel. For hors d'oeuvres, sesame-flavored cones are filled with such fare as tuna tartare or chocolate mole chicken salad, garnished with toasted pumpkin seeds. ●

Contributing food writer **DEANNE MOSKOWITZ** studied cooking techniques and food writing at *The Institute of Culinary Education*. She is a member of the *Culinary Historians of New York* and a former member of the *James Beard Foundation*. Her blog, *thehystericalhostess.com*, is directed at consumers who suffer from *entertaining anxiety* and offers ideas on how to overcome it.

BRAISED SHORT RIBS WITH BARBECUE TOMATOES • ARTHUR'S CREATIVE EVENTS & CATERING



A Tempranillo-based wine complements pork perfectly, according to Vince Friend of the *Colección Internacional del Vino*. Friend recommends the **CONDE DE VALDEMAR CRIANZA RIOJA** (SRP \$14) to pair with this dish. "It is structured enough, without being overpowering to the lighter meat," he says. "It also has a great acid component that will stand up to and balance some of the sweetness going on with this dish."



The **ITALIAN FEUDI DI SAN MARZANO 2010 PRIMITIVO** (SRP \$11), a first cousin of Zinfandel, carries aromas of cherries, berries and a slight cinnamon note, creating mouthwatering flavors when coupled with barbecued meats and fire-roasted tomatoes, according to Steven Checca, area manager North America for Feudi di San Marzano.



For this dish, Boisset's Peggy Gsell suggests the **2008 RAYMOND SOMMELIER SELECTION CABERNET SAUVIGNON**, an on-premise-only Cabernet offering from Raymond that's brimming with blackberry, cherry and cassis flavors. "The balance and structure of this wine with well integrated tannins are a perfect complement to the seedy flavors of the dish," she says.

