

their plates, used paint brushes to smear and play, and then moved to a nearby chef's station, Sterno ablaze, to top their plates with made-to-order sesame seared Ahi tuna. Across the room at the "Industrial Arts" station, chefs hand-torched pizza bruschetta with Pomodoro sauce, basil, sweet Italian sausage, and buffalo mozzarella. What is resonating with many catering companies, however, isn't that they can do these dinner and a show-type events, it's more about *how* they accomplish it. Action stations are hard work. Thus, wind guards, unusual grilling techniques, hot boxes, griddles, and portable canned heat made a tremendous difference.

"Our fascination with diverse tastes and textures may account for the huge popularity of small plates."
—Roy Porter, *Catersource*, July/August

Tiny treasures

Be they small starters or enough to make a meal, clients love miniature

food experiences in accompanying diminutive serveware. This is an unabating trend. The rising demand for mobile tastes suits today's grab-and-go culture, even at the most swanky of events.

Smaller portions equal more options to taste and allow for less waste.

Of course, mini portions have been a staple of many an event over the decades, but the ever-growing preference for tiny tastes and bites is also fueling new developments in large spoons, darling milk bottles, miniature mason jars, tiny galvanized tubs, push up cups, mini martini glasses, picks and pipettes, tiny ceramic fry pans, ceramic tin cans, pint-size "metallic" cutlery, and more.

In addition, look to repurposed items used in unusual means, such as lab beakers, test tubes, and other items associated with chemistry to hold beverages and shooters.



FOCACCIA CROUSTADE WITH OLIVE TAPENADE, RATATOUILLE, AND PETIT BASIL FROM 24 CARROTS CATERING AND EVENTS WAS SHOWN IN OUR JUNE ISSUE.



AT ATLANTA, GA'S A LEGENDARY EVENT, SMALL BAMBINO STUDIO CONTAINERS WITH ACCOMPANYING SERVEWARE OFFERED JUST THE RIGHT AMOUNT OF SUPER DUPER FOOD SALAD WITH SWEET CHILI VINAIGRETTE.

Photo by Alex Quisenberry

SUPER DUPER FOOD SALAD

INGREDIENTS

- 5 pounds peeled, diced sweet potatoes
- 3 pounds quinoa, cooked and cooled
- 1 quart dried cranberries
- 2 pints blueberries
- 1 bunch kale, stems removed and thinly julienned
- 1 quart edamame, thawed
- 1/2 quart whole almonds, roasted and roughly chopped
- 1 quart mixed pepper brunoise
- 1/2 quart diced red onion
- 1 bunch cilantro, chopped
- 1 quart sweet chili vinaigrette
- Salt and pepper to taste

METHOD

Toss sweet potatoes with oil, salt and pepper and roast at 400 degrees for 20 to 30 minutes until soft and brown around the edges. Cool and toss with the other ingredients. Lightly dress with sweet chili vinaigrette.