

Catering magazine

The leading trade publication for foodservice and event professionals

UNDER THE SUMMER SKY

Open-air events
that shine

PLUS
Recipes and
Tips for
Refreshing
Summer
Cocktails





FARM TO TABLE FEAST

Orlando's NACE chapter carried out a farm-to-table theme at its Fall Harvest Event in November. The dinner took place under the stars on the open-air patio at Casa Feliz, an Andalusian-style farmhouse built in the 1930s in Winter Park, Fla.

Mismatched vintage china graced the farmhouse tables, anchored by simple rustic centerpieces. LED lighting highlighted features of the historic mansion, demonstrating how to enhance a space that otherwise might be underutilized for evening events.

For the farm-to-table feast—served family-style—Arthur's Catering of Altamonte Springs tapped into the local bounty. The menu named the nearby farms, bakeries and dairies where ingredients were sourced for such dishes as roasted garlic egg flan with micro arugula and candied bacon; mojo roasted chicken with chimichurri vinaigrette; citrus zested Sarasota sturgeon with BBQ tomatoes; pear, pomegranate and butternut squash quinoa; and orange-scented crème brulee with carambola.

PHOTOS BY CHRISTIE'S PHOTOGRAPHIC STUDIOS

