



Fantasy
FEASTS

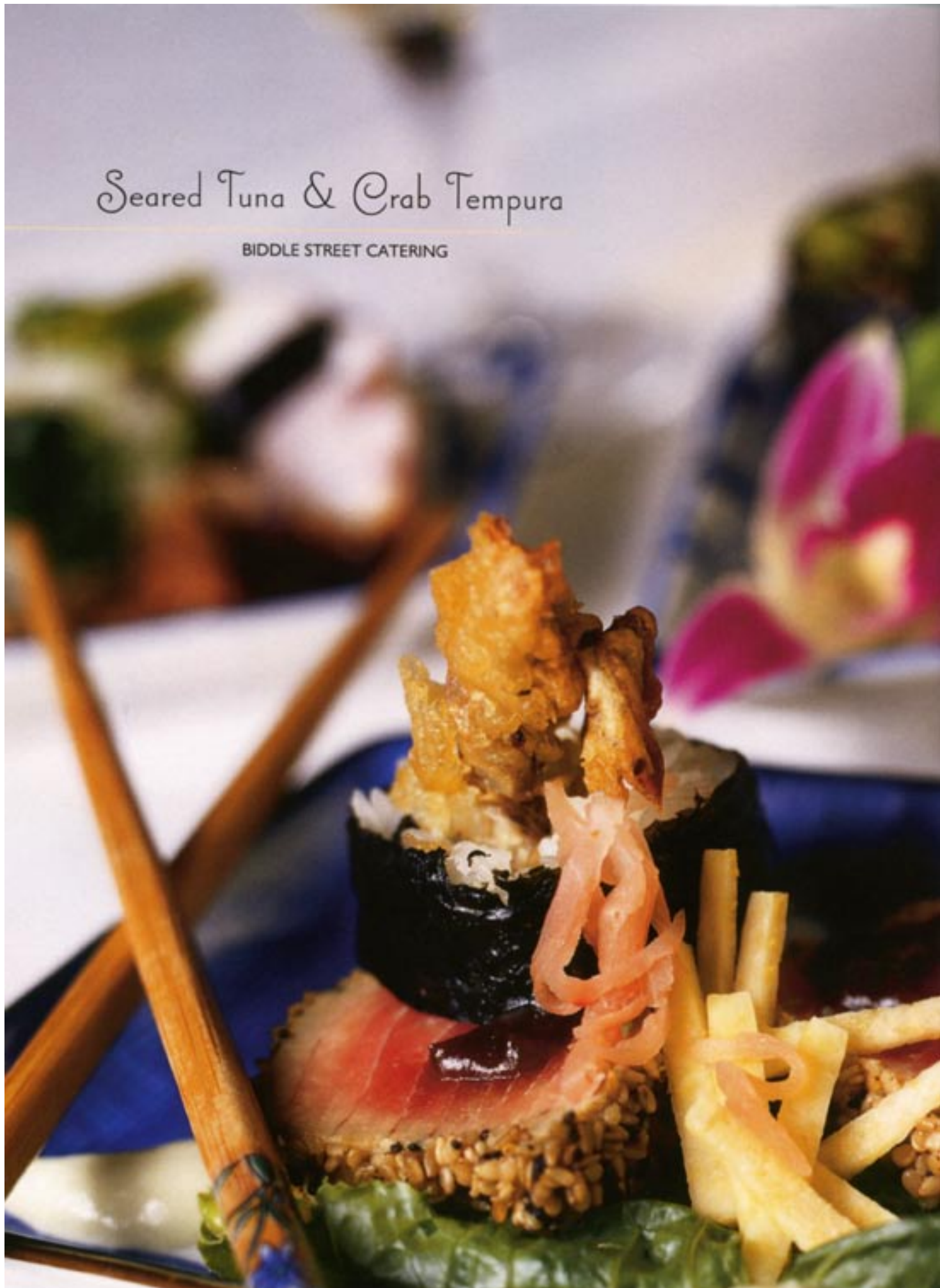


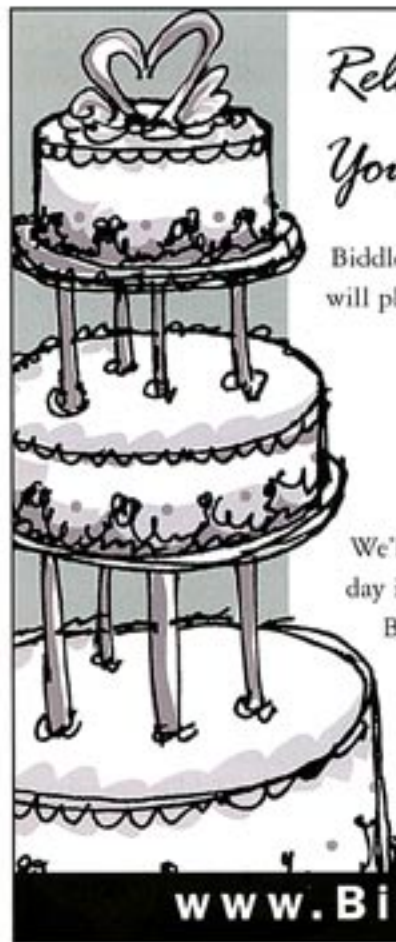
Top caterers craft four blank-check reception menus.

BY CHRISTIANNA McCAUSLAND
PHOTOGRAPHY BY NICHOLAS McINTOSH

Seared Tuna & Crab Tempura

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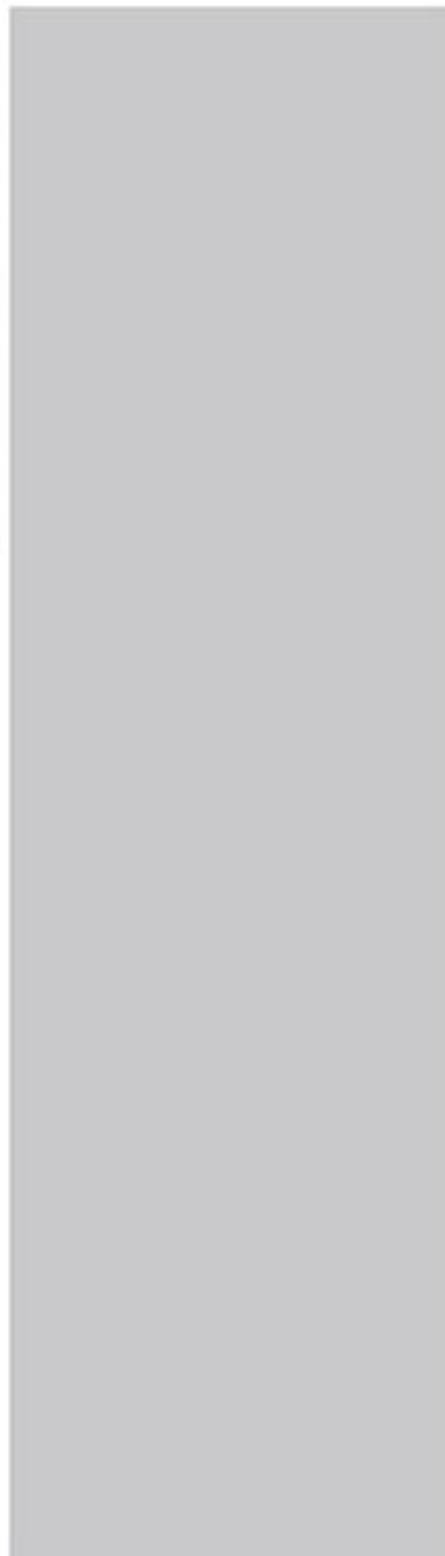
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Daylight does not preclude a decadent dessert and Levy envisions a cassata walnut cake (a traditional Italian wedding cake) layered with cannoli cream and modeled after the bride's gown.

The only other sweets on offer would complement the cake: vanilla-bean ice cream, Sabayon fruit parfait, or even a small scoop of Savannah peach bread pudding. "Everyone is looking for something different for their wedding," says Levy. "This brunch could follow that path." ❧



A Bridal Brunch

There is no rule of bridal etiquette that dictates a reception must take place in the evening, and for those who choose to think outside the bridal box, Larry Levy, co-owner of Biddle Street Catering, creates a "glorious brunch."

The day starts with what Levy calls a "beverage greeting," a signature drink for each guest as they enter the event. For the non-drinkers, this would be fresh lemonade with a strawberry in it, while others could indulge in either a passionate pomegranate champagne cocktail or a mango mojito.

Levy's butlered hors d'oeuvres take two distinct forms. First, he offers a selection of "short plates," tiny meals on a small plate with an individual cocktail fork. These tapas-inspired appetizers include miniature artichoke pancakes with goat-cheese mousse and roasted red pepper; warm caramel-apple brie with raspberry-mango coulis; and pecan-encrusted lobster with a Carolina slaw.

"These are substantial things," says Levy, who then offers lighter "spoon hors d'oeuvres"—tablespoons of food passed from an artist's palette—including lobster with a Courvoisier cream sauce and oysters Rockefeller.

When his guests are seated, Levy serves a light wild strawberry salad topped with a cheese tuille to calm the palate after the heavy hors d'oeuvres. "After the toasts, we thought it would be nice if the maitre d' announced what was going to take place at each station," says Levy. "So many times, you go to an event wondering 'what is this' or 'where is this!'"

In keeping with the brunch concept, Levy suggests a crepe station, where chefs create fresh crepes Florentine and capon forestiere (chicken with wild mushrooms) for the guests. The crepes are served with iron-skillet-fried green tomatoes and biscuits. "You have to have a carvery because there's always the meat-and-potato guys," says Levy, who has his chef carve a deep-fried Cajun turkey, standing rib roast, and a bourbon-glazed ham with Kentucky corn pudding.

Lighter-minded guest can opt for the catch-of-the-day station, where garlic-and-cashew-encrusted wild rockfish is cooked on top of a hot griddle in front of the guests and served with grilled baby portabella mushrooms and asparagus. At the "brunch board" station, guests can sample a flaky egg strudel of eggs and vegetables blended with Gruyere cheese and cooked in puffed pastry.