



AS FEATURED IN

BY SARA STURGES

RSVP

inviting food trends to your next wedding

The traditional seated dinner certainly has not met its doomsday, but today's brides embrace the idea of giving their guests something apart from the norm.

ing for less structure at their borate cocktail receptions red small tasting plates, verbuch, executive chef and on Catering Relationships in

Company in Alexandria, Va., al brides like the idea and al seated dinner, they are ave with their cocktail hours, aka options, allowing an ates, heritages or regional seated dinner to appeal to a emographic.

liqueurt and zinfandel poached pear from Windows Catering Company.



WEDDING TRENDS that will warm the heart

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Danielle Couick, Senior Wedding Consultant



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The Traditional seated dinner certainly has not met its doomsday, but today's brides embrace the idea of giving their guests something apart from the norm. *Windows Catering Company* agrees that most brides are becoming more creative with their cocktail hours, dessert buffets and cake options, allowing an outlet for particular tastes, heritages or regional items.

Danielle Couick, Senior Wedding Consultant for Windows, recommends cocktail parties during brunch or late afternoon/ early evening.

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To read more, please see November/December 2009 issue of *Catering Magazine*