

# Go Fairfax

## Crunch time Caterers perform super feats to ease your entertaining

BY VANESSA LAFASO  
STOLARSKI  
Go Food and Wine Editor

Unexpected guests mark the holidays like burned crust on a pumpkin pie. Sure, we can prepare for a few extra bodies but what about a few extra hundred bodies? And what if the electricity went out? How do we prepare for that? Enter the professionals. Caterers

perform extraordinary feats under the most dire of circumstances. "I had someone call a day before the event for 300 people. They needed to serve lunch to the president of Mexico," said Larry Abrams, president of RSVP Catering in Fairfax. Nightmare stories like Abrams' pervade the professional caterer experience, which is ironic considering they are hired to make our lives easier. "I've cooked 400 potatoes in 25



Photo Courtesy: Windows Catering

These days, caterers do more than simply prepare the food. Custom-designed events are part of the service.

minutes," offered Mike Rogers, executive chef of Waterford Receptions in Springfield. "We were pushing the hot box toward the barbecue pit and the box fell over."

And just when we thought catering to a different palate meant preparing a



Photo by Anastasia Chernyavsk

Windows Catering staff member Silvio Acuna is there to make life easy but understands the pressure of holiday entertaining.

non-meat dish for a vegetarian, caterers are armed with skills to accommodate all kinds of unusual requests.

"We once had to do a menu around moose," shared Margot

Jones, co-owner of Purple Onion Catering in Fairfax. "The woman's husband went on a hunting trip in

catering page B4

WINDOWS  
CATERING COMPANY

Food is only part of the festive touches caterers bring to the table.