

Boston

weddings

gowns!
25 pages of designer favorites
and one-of-a-kind finds

500+
LOCAL PARTY
SPOTS & PROS YOU
NEED TO KNOW

*real-life
romance*

**NEW ENGLAND BRIDES
WHO DID IT RIGHT**

all the details

**SPARKLING BLING, STATELY
CAKES, GORGEOUS BOUQUETS!**

*photographers &
caterers*

WE TEST THE CITY'S BEST

Spring/Summer 2010 (Display until 6/25/10)

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TASTER'S CHOICE

Tasked with creating a "surf and turf" wedding entrée, four local catering companies fire up their (portable) stoves and get cooking. **BY DONNA GARLOUGH**

The New Classic

BAKER'S BEST creates the most traditional dish of the bunch, but adds tasty twists. Pancetta-wrapped filet mignon gets a boost from an amarena cherry reduction; a potato-crust scallop comes atop a cider and sage crème. Bread pudding spiked with wild mushrooms and truffles and a mini goat cheese-spinach soufflé serve as savory sides. **About \$36 per entrée, 617-332-4588, bakersbestcatering.com.**



Seasonal Style

Picturing a late-summer soiree, **AU SOLEIL** (the catering arm of French restaurants L'Espalier and Sel de la Terre) opts for poached and grilled lobster tail served alongside a slab of slow-roasted and grilled pork belly. Crisp corn and bean succotash, fresh yellow watermelon, bits of pickled watermelon rind, and just-snipped herbs cut the richness. **About \$38 per entrée, 617-442-4200, ausoleilcatering.com.**

Taste of Asia

GOURMET CATERERS dishes up an elegant Asian-inspired arrangement. The combination of orange- and ginger-braised beef short rib, sautéed baby bok choy, a sesame-encrusted sushi rice cake, and tangy lemongrass-poached Maine lobster with beurre blanc is a perennial hit with clients. **About \$49 per entrée, 617-522-2820, gourmetcaterers.com.**



On the Lamb

True to its name, the team at **EAST MEETS WEST** goes for successful fusion cuisine. Garam masala-spiced, double-cut lamb chops are paired with a crab and couscous cake, while sides of herb-topped Greek yogurt-and-goat cheese panna cotta and assorted vegetables offer bright contrast for the palate (and the plate). **About \$45 per entrée, 617-269-2662, eastmeetswestcatering.com.**