

Catering magazine

the magazine for catering professionals

**OUR
COMMITMENT
ISSUE**

engaging
trends for
the wedding
industry

ALSO FEATURING

14 tips for small business' • wedding cake alternatives
target the bride and watch profits grow

say
I DO!



PETIT FOURS

GLOBAL GOURMET CATERING,
SAN FRANCISCO

An assorted tray of petit fours consisting of chocolate peanut butter cups, coconut macaroons, coconut almond squares and fruit tarts, satisfy wedding guests' desire for scrumptious little bites.

BY SARA STURGES



CRÈME BRÛLÉE

**WINDOWS CATERING
COMPANY.**

ALEXANDRIA, VA

Brides are ordering more small, bite-size desserts to accommodate tastes of different guests. Since portions are small, clients look for decadent ingredients such as these individual crème brûlée cups, which are flavored with passion fruit, red currant, blueberry and raspberry.

TO THE UNTRADITIONAL DESSERT

old-fashioned favorites

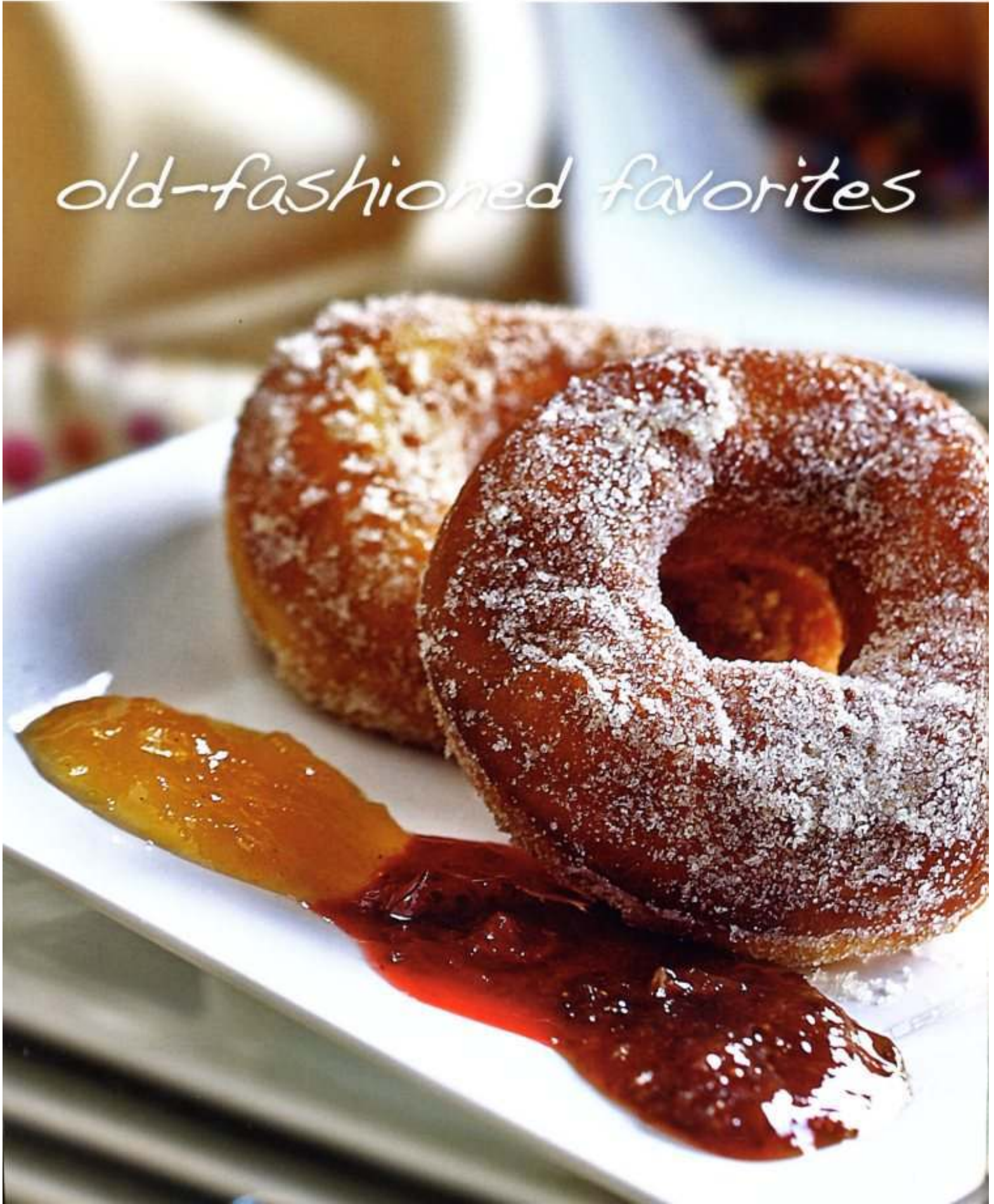




PHOTO BY MIMI CRAWFORD

S'MORES

**BAKERS' BEST CATERING,
NEWTON, MASS.**

Campfire couture is the new trend, found in these gourmet s'mores made with homemade marshmallow, graham crackers and melted chocolate. Perfect for couples with a comfort food theme in mind, the s'mores can be assembled and torched to order at each table.

DOUGHNUTS

**BOLD AMERICAN CATERING,
ATLANTA, GA**

The latest rave is a doughnut station. The doughnuts are fried to order and coated with a variety of toppings like sugar, cinnamon, salted caramel, chocolate sauce and sprinkles alongside jellies.

PHOTO BY JAXON PHOTOGRAPHY