

Food File

PHOTO BY TERRY BRENNAN

Five Winning Catering Ideas... and One Final Protest.

Food to go

» "Plan 'transfer treats' for attendees to enjoy during a transfer on motorcoach," says Julie Slipka, director of sales and marketing at Prom Catering—"a fun package of goodies (such as mozzarella-stuffed cherry tomatoes, grilled shrimp, cheeses, chocolate-dipped strawberries) with water or wine."

The dish is it

» "It is all about the vessel used to present the foods," says Kathy Roberts, director of catering, Hilton Minneapolis. "The days of only round plates are going away, and square, rectangular, or triangular plates are in."

Lazy luncheon

» "Consider a Lazy Susan display with a make-your-own sandwich, salad, or items presented in the center of the table for easy access," says Roberts from Hilton Minneapolis.

Keep it light

» "For summer, I want something light, appetizing and easy to eat," says Cookie Coleman, executive director, Cookie Coleman Co.: "Tuna carpaccio or tuna tartar. Huge bowls of big, beautiful, red strawberries and almond Florentines. Asparagus spears with aioli or deviled eggs. Savory, dilled mini muffins stuffed with ground lamb and topped with a dollop of yogurt."

Burgers are big ... even when they're little

» "People are still loving the little 'Wimpy' burger action stations made to order," says Roberts of Hilton Minneapolis. But they needn't be your father's burgers. Think couture, says Char Mason of Char Mason & Associates: "a teriyaki burger made with beef, garlic, eggs, soy sauce, onion, topped with Asian slaw presented in an Asian steamed bun. Crab burgers with lemon, Dijon mustard, breadcrumbs, crab and jalapeño."

And a final warning ...

» Beware innovative presentations: "Frankly, I've had enough of 'innovative presentations,' says Cookie Coleman. "I, for one, am tired of eating mashed potatoes out of a martini glass, trying to gracefully bite a prawn off a skewer while chili sauce drips on my satin blouse, trying to shoot a pureed tomato ceviche out of a shot glass, which doesn't come out so I end up using the straw from my can of Sophia champagne because I'm so hungry!"

An assortment
of travel-friendly
"transfer treats"
from Prom Catering.



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