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CHICKEN

CATERING: CALLAHAN CATERING



READY-TO-EAT Buttermilk fried chicken is universally adored. And this rendition is not only cleverly presented, it's also easy to eat (the chicken breast has been trimmed into a tidy square shape). The accompaniments—pole and wax beans, and wild rice—are similarly accessible. In fact, the most obscure things on the plate are the garnishes—green tomato salsa (on chicken) and caramelized shallots (on the beans). Picky eaters can easily scrape them off (as others at the table roll their eyes). **Wine pairing:** Mirassou California Sauvignon Blanc, 2006



COUTURE Here's a luxe version of a chicken club sandwich. The all-American lunch counter classic takes a fashionable turn with brioche (instead of white toast), a foie gras terrine, and tomato jam. Celery root, red and golden beets, fennel, *shiso* (an herb), and pea tendrils form the exotic slaw. Even the steak-cut *frites* are fancy, thanks to the slices of winter truffle on top. **Wine pairing:** Hazlitt 1852 Riesling Semidry, 2007



READY-TO-EAT Vegetable risotto is the kind of vegetarian entrée you could actually get away with serving all of your guests, even the meat-eaters. It's filling, it's a little more elegant than a pasta dish, and it sneaks in the veggies rather than make them the main attraction. This risotto would be doubly palatable to folks who shy away from the unfamiliar, thanks to the use of garden-variety ingredients like green peas, cherry tomatoes, and asparagus. Lavish shavings of Parmesan make every mouthful even tastier. **Wine pairing:** Bodegas Muga Rioja Rosado (Rosé), 2007



VEGETARIAN

CATERING: FANCY GIRL TABLE



COUTURE The vegetable napoleon frequently appears on wedding menus as the lone vegetarian option, but few could top this sassy interpretation: a layer of Adirondack purple potatoes, a plump little cake made of beets and brassica harvest, and a round of goat cheese topped with smoked mushroom salsa and amaranth leaves. Rainbow carrot "polka dots," drizzles of nettle pesto, orange carrot slivers, and an edible yellow pansy give the entrée a whimsical garden party feel. **Wine pairing:** Sheldrake Point Vineyard Gewürztraminer, 2007



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