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Great Starts

Creative soup, salad,
hors d'oeuvres
and appetizers set
the stage.



**Butternut Squash and
Caramelized Apple Soup**

Trio of Bruschettas

**Fig Carpaccio with
Champagne Vinaigrette**

**Lobster Ceviche
on Porcelain Spoons**

**Pan-Seared Sea Scallops
with Truffled Butter**

**Smoked Salmon
and Potato Shallot Cakes
with Caviar Crème**

For recipes, see page 97

Robin Selden, executive chef at Marcia Selden Catering and Event Planning in Stamford, designer of extraordinary events for 35 years and now exclusive caterer for Meadowlands in Darien, created these delectable palate-pleasers. While these starters are elegant, says Robin Selden, they're simple enough to make at home.



Tableware courtesy of Party Rental Ltd., Greenwich, and Marcia Selden Catering and Event Planning, Stamford; floral centerpiece courtesy of

Celebrate!

We asked three of the state's top caterers to come up with a beautiful, delicious holiday menu, and to share recipes. *Bon appétit!*

By Dale B. Salm
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Photography by Robert Levin



Shop, Fairfield; fabric wall covering courtesy of The Barn, Bridgeport.