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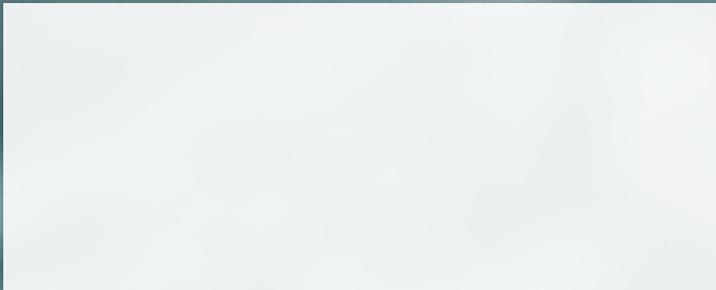
Catering magazine

The leading trade publication for foodservice and event professionals



CRAZY FOR BBQ

Caterers who specialize in this down-home cuisine meet growing demand



PLUS
Events in the great outdoors

An interview with
Food Network star
Alex Guarnaschelli



PURPLE CAULIFLOWER

Purple is the new white, at least when it comes to cauliflower. The “it” vegetable for 2017 is the purple cauliflower, according to *The New York Times*, and the cruciferous vegetable with the pleasing hue also ranks as a Whole Foods top food trend for the year.

So what’s the difference between your standard white cauliflower and the purple variety (besides the latter looking darn good in Instagram food shots)? For one, it may have an added health benefit. Its natural purple pigment comes from anthocyanins, which are antioxidant flavonoids. In addition to its antioxidant properties, anthocyanins—found in many foods, including berries, eggplant and purple grapes—are thought to have anti-inflammatory benefits. With a flavor that some find to be slightly milder than white cauliflower, it can be used in any recipe calling for cauliflower, adding a dramatic, unexpected color to the plate.

Marcia Selden Catering Wins Caterer of the Year at the CATIE Awards

Marcia Selden Catering & Event Planning, a leading catering company located in Stamford, Conn., and New York City, won the Caterer of the Year Award at the CATIE Awards (Catered Arts Through Innovative Excellence) from the International Caterers Association. The awards were announced on March 15 in New Orleans.

“We are so thrilled to have won Caterer of the Year,” said Robin Selden, executive chef. “When my mother Marcia started this business 40 years ago, we never imagined we’d be recognized on an international level, let alone nationally. We are so proud of her and our tremendously dedicated team for tirelessly working to create amazing events for our clients.” Marcia Selden Catering was judged based on a portfolio of work that it submitted, including original recipes, photography, event descriptions, challenges, business demographics and more. The company also operates an exclusive venue in New York City, Above Twelve. For more information, visit marciaselden.com.

