

catersource

Culinary **CREATIVITY**

From first look to first bite, the art of catering food depends upon all of the senses for five star successes

Steal this!

Beautiful garnishes & embellishments



Power up with creative proteins {32}

Bite size service {24}

Enthusied for infused (and healthful) water {62}

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tomatoes (halved, 6 halves per plate)
 2 Tbsp fresh lemon juice
 ¼ cup sherry vinegar
 1 Tbsp honey
 ½ cup extra virgin olive oil
 1 pkg confetti of edible orchids

METHOD

1. Whisk together lemon juice, vinegar, honey, and EVOO. Season with salt and pepper to taste.
2. Using a vegetable peeler, shave the asparagus lengthwise to create strips. Arrange on plates.
3. Add tomatoes and watermelon scoops.
4. Drizzle with vinaigrette.
5. Sprinkle with edible orchids, Maldon salt, and freshly cracked pepper.

HERB GRILLED SALMON

with asparagus and watermelon fettuccini, aged sherry dijonaise

YIELD: 10 SERVINGS

GRILLED SALMON

INGREDIENTS

- 10 salmon filets, 6 oz.
- ¼ cup dijon mustard
- ¼ cup fresh lemon juice
- ¼ cup olive oil
- 1 Tbsp rosemary, chopped
- 2 Tbsp thyme, chopped

METHOD

1. Mix mustard, lemon juice, olive oil, thyme, and rosemary in a small bowl.
2. Brush oil over both sides of filets and let marinate for 1 hour.
3. Preheat grill. Grill until cooked to medium, approximately 4 minutes per side.

ASPARAGUS AND WATERMELON FETTUCCINI

INGREDIENTS

- 3 lbs jumbo asparagus
- 50 Parisienne scoops, seedless watermelon (5 scoops per plate)
- 30 oven roasted heirloom cherry

AGED SHERRY DIJONNAISE

INGREDIENTS

- 1 cup mayonnaise
- ¼ cup dijon mustard
- 1 tsp fresh lemon juice
- 1 tsp lemon zest
- ¼ cup aged sherry

METHOD

Combine all ingredients in a small bowl and refrigerate before serving.
 To serve: Place salmon and fettuccini on plate and dijonaise next to it on a spoon.

“Our Herb Grilled Salmon is light and bursting with fresh herbs and lemon juice,” she says. “It’s simple and delicious, and allows the accompaniments to shine. Our ‘fettuccini’ of asparagus is a showstopper—it’s a great combination of visual #foodporn and healthy deliciousness to eat!”