

**OUR HEROES** HELPERS WHO **LIGHT A FIRE** OF INSPIRATION pg. 50

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**MARCIA SELDEN CATERING, PRIME, TABLE 104** and **THE WATERS EDGE AT GIOVANNI'S**  
on creative ways to share their love of food now

# Table

*Chef/owners on takeout, pick-up and other impacts of Covid-19*

# Talk



Walter Cappelli  
*Table 104*



Julio Genarro, Katie Cannella  
*Prime*



Robin, Marcia, Jeffrey Selden  
*Marcia Selden Catering*



The Latorraca Family  
*The Waters Edge at Giovanni's*

**C**amaraderie and cuisine have always been among the most remarkable things about Stamford. They go hand in hand and continue to evolve and inspire—and they have never been more appreciated than they are now. Throughout the pandemic, “the city that works” has had to find a way to do its work despite restrictions. So, as the holiday season approaches, restaurants and caterers are adapting to the times and finding ways to fill the family table. *Stamford* magazine spoke to a few well-known local food professionals who have seen it all and asked them about how they have faced the challenges of changing regulations and what they are planning for the seasonal festivities. **BY JOEY MACARI**

## Marcia Selden Catering

A global pandemic won't stop the holidays. After all, this is a time of year for gratitude, love and good cheer. Marcia Selden—who comes to Stamford by way of Brooklyn and has lived here for forty-four years—has a healthy perspective on the outlook for a merry and bright holiday season. Her family-run business, Marcia Selden Catering, has been serving clients for more than forty-plus years. "I've

always had big dreams and plans for Marcia Selden Catering and, despite a pandemic, I will continue to trail-blaze through, make those plans and create incredible memories for our clients. Our food brings so much happiness to people as it's made with love, and they can feel it," says the founder and CEO with get-it-done attitude. "We've embraced the socially distanced party and definitely changed the way we present our food, even if it's arriving as a party in a box, I guarantee that you will feel that love."

Best known for its attention to detail, in-season ingredients, exquisite plating and impeccable service, the business benefits from experienced leadership.

Managing Partner and Executive Chef Robin Selden has inherited her mother's optimism. She reassures customers that as long as there's a need, Marcia Selden will herald new and creative ways to feed the community. "You cannot take hospitality and the love of entertaining out of someone when that's what they truly are. We bring hope to humanity and evoke joy through our food, with or without our exquisite service," she says of traditional and new catering options. "People are longing to be together, so we are paving the way, setting safe social standards and establishing entertaining routines so that our clients feel safe at our catered events."

Robin's brother, Managing

Partner Jeffrey Selden, adds: "Over the last several months, our clients have enjoyed entertaining safely outdoors, with carefully planned parties, intimate weddings, mitzvahs, birthdays and milestone celebrations. In addition to our custom catered experiences, which we are known for, specifically, we will provide a turn-key Dinner Party, complete with unique and curated menus, custom-printed menu cards, tabletop rentals that are designed based on the menu theme, florals to complement the tabletop, awesome wines and specialty crafted cocktails. Our thought was to take the stress and the work out of entertaining and to provide our clients with everything that they need to host just the perfect dinner party at home."

Covid will change the holiday season for all of us, including the pros. They'll have to navigate this uncertain time as they continue to find ways to make entertaining a joy for their clients. Marcia Selden faces the challenge straight on. "We have been strategizing, reinventing and reimagining our business since Friday the thirteenth of March—fitting, right? While there is breath in my body, we will do every creative thing possible to come through this pandemic stronger, wiser and better than we were before," says Robin. "It's not an option for us not to as we have a dedicated and amazing team that is working their tails off to insure this and they are counting on having their jobs on the other side of this mess. We have incredible loyal clients that still need to celebrate life's moments and we will be there for each and every one of them."

as seen in  
STAMFORD  
magazine

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@  
MARCIA  
SELDENCATERING



Selections from their latest creation, Dinner Party—complete entertaining packages



from left:  
Robin Selden,  
Marcia Selden  
and Jeffrey Selden

PHILLIP VAN NOSTRAND

PHOTOGRAPHY BY ANDREAS & NICO/NYC

“ We’ve embraced the socially distanced party and definitely changed the way we present our food, even if it’s arriving as a party in a box, I guarantee that you will feel that love. ”

MARCIA SELDEN, founder and CEO