

# Catering magazine

The leading trade publication for foodservice and event professionals

## A Season to Savor

CULINARY AND BEVERAGE TRENDS TO SPICE UP FALL MENUS

FEATURING  
Kosher's  
New Age

A Chat With  
Norman Van Aken



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Some of the best events now are farm-to-table, interactive, fun and—surprise!—kosher.

BY DEANNE MOSKOWITZ

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Caterers share menu items that are winning raves, and the culinary techniques that are rocking their worlds.

BY SARA PEREZ WEBBER

#### ON THE COVER:

*The Lobster BLT & Avocado sandwich from Chef John Walsh at The Classic Catering People in Owing Mills, Md., is an upscale version of the traditional favorite, with fresh basil leaves, pureed avocado with mayonnaise, thick-sliced bacon, heirloom tomatoes, Boston Bibb lettuce leaves and butter-poached lobster tail meat (see recipe on p. 38). Classic Catering only uses cold-water lobster in its recipes.*