

# Caterer Syd Sexton Debuts Her Big Second Act David Beahm's Pretty-in-Pink Bash

# SPECIAL EVENTS

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## ECO-FRIENDLY FOOD

Eco-friendly food is here to stay, most chefs say. Not that there won't be challenges. Matt Bencivenga, executive chef of Wolfgang Puck Catering in Los Angeles, notes organic suppliers often can't provide product for larger parties with less than a month's notice, but "sticking with things that are cage-free and humanely treated is a different story." He adds, "They seem to have the supply of these things at a good level to handle high volume."

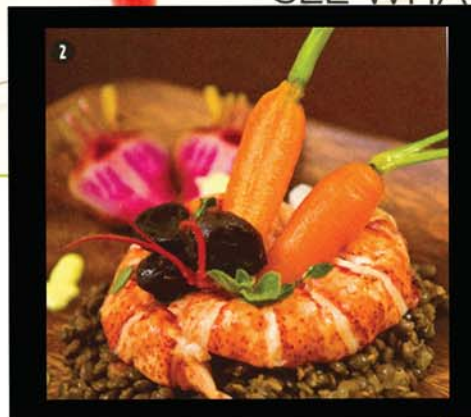
Price points too are tricky, with "green" products often running higher than standard foodstuffs. Bencivenga notes a bag of regular red onions costs about \$15, while a bag of organic ones can be more than \$60. Similarly, regular chicken is \$2.59 a pound, while eco-friendly Smart Chicken runs \$12 a pound. In general, expect food from sustainable sources to cost 30 percent more, says Richard Mooney, president and CEO of Los Angeles-based Kensington Caterers.

Despite the potential for expense with eco-friendly menus, Cuisine Unlimited Catering & Special Events in Salt Lake City hasn't seen requests for green catering fall. "In fact, we have seen a substantial increase," president Maxine Turner says. It's become a standard for many of the company's regular customers, including the Salt Lake City Visitors Bureau, the Sundance Institute and the University of Utah. Recently, Cuisine Unlimited had a hit with a locally sourced "100-mile" menu that included beef tenderloin from nearby Harris Ranch as well as an apple and cranberry tart made with Utah fruit.

Indeed, "eco-friendly" doesn't have to mean "more expensive." Mooney notes that the local movement has encouraged the public to eat foods when they're in season, which means they will cost less. And Duvall Catering & Event Design in Charleston, S.C., takes that a step further. The company now grows its own herbs, garnishes and edible flowers. "This saves us at least a thousand dollars a year—plus they are fresher, hold up longer and taste better than buying from our produce supplier," chef Charlie Giordana says.

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