

The Next Big Thing

While you don't want to serve anything so "out there" that your guests are tempted to sneak away and grab a burger, it *is* smart to hire a caterer who knows the latest trends and can keep your wedding menu from seeming generic. Here, some top caterers' favorite new ideas. **EDITOR: LAUREN MATTHEWS**

	CATERERS ARE ALL ABUZZ ABOUT...	___ IS THE NEW POACHED SALMON	"IT" HORS D'OEUVRE	NOW UPSTAGING CUPCAKES...	GUESTS ARE LOVING...
Jordan Nimura Intercontinental Mark Hopkins San Francisco	Six-course tasting menus <i>"An upscale way to offer a variety of food."</i>	Duet plate of filet mignon and Chilean sea bass	Soup shooters Think: pea, watermelon, or strawberry	Mini French pastries on silver platters 	Late-night comfort foods like mini mac and cheese
Jonathan Beil Fork and Spoon Productions, San Francisco	Indian 	Local, seasonal, and organic meats and seafood	Sautéed scallops with cauliflower purée, lemon relish, and caviar	Ice cream sandwich stations Serve a variety of cookies and ice creams	Pho stations where guests pick their own veggies, meats, seafood, and garnishes
Thomas John Thomas John Events, San Carlos	Peruvian 	Braised short ribs <i>"A flavorful, economical alternative to filet mignon."</i>	Coronets Bite-size, crispy "cones" with sweet and savory fillings	Brownie and cake lollipops	1920s "cigarette girls" carrying trays of candy 
Hugh Groman Hugh Groman Catering/ Greenleaf Platters, Berkeley	Spanish <i>"The flavors are interesting and exciting, but still accessible."</i>	Tilapia 	Filet mignon on blue-cheese popovers with horseradish cream	Seasonal fruit crisp with caramel sauce and fresh whipped cream 	Sliders with Niman Ranch beef and caramelized onion-and-tomato aioli
Michael and Elaine Jennings Small Potatoes Catering & Events, San Francisco	Upscale comfort food 	Wine-braised short ribs topped with a bit of gremolata	Mission fig brûlée Caramelized fig topped with mascarpone and almonds 	Dessert buffets with seasonal fruit cobblers and mini caramel apples	Passed mini milkshakes spiked with the couple's favorite spirits
Ethan Mantle Componere Fine Catering, Emeryville	Korean <i>"Kimchi is addictively delicious."</i> 	Hanger steak	Braised beef short ribs on scallion pancakes with kimchi	Custom ice cream sandwiches	Brownie ice cream sundae stations 

>> Find your caterer at brides.com/northerncalifornia