

CLOCKWISE FROM RIGHT: Dishes served at the event by Abigail Kirsch Catering included Korean spiced short rib with taro root "taco" shells, lime, radish and gochujang glaze; Brussels Waldorf with smoked chicken, pecans and apples; Caesar bites with kale, smoked sundried tomato and peppered pecorino; and tropical shrimp with grilled pineapple, jicama and a chipotle crema.



Les Dames d'Escoffier New York Panelists Predict 2018 Culinary Trends

On Oct. 16, Les Dames d'Escoffier New York—a chapter of the preeminent professional women's culinary organization—presented "The Next Big Bite: How We Will Eat & Drink," with expert panelists predicting what's next in food. Moderated by Dana Cowin, DBC Creative, host of *Speaking Broadly*, and former editor-in-chief of *Food & Wine*, the panel included Melissa Clark, *The New York Times* food columnist and cookbook author; Kerry Heffernan, executive chef of Grand Banks restaurant in New York; Padma Lakshmi, actress, author and co-host of *Top Chef*; Paschaline Lepeltier, instructor, Court of Master Sommeliers at the International Culinary Center; Missy Robbins, chef/owner of Lilia Restaurant in Brooklyn; and Susan Ungaro, president of The James Beard Foundation. New York's Abigail Kirsch Catering served as the event's caterer.



Here are the top 10 trends to watch for 2018, according to the panel:

1. Plant-based food kicked up a notch. First it was nose to tail. Now it is stem to stalk.
2. Culinary leaders will use the untapped resources of the ocean to introduce new foods and species to consumers, all with sustainability in mind. Think algae and spiny dogfish.
3. Staff happiness will top the list of restaurateur concerns.
4. Consumers want to know what's in their food and where it came from. On tap is increased interest in the origins, content, and production methods of wine and spirits.
5. Natural wines from Croatia and Georgia will gain respect.
6. Put a pretty face on it. Sustainable seafood meets savvy marketing. Montauk sea bream sounds tastier than plain old porgy.
7. Demand for healthier fare shows no signs of slowing. Chefs will rethink traditional favorites.
8. The future of food is cooking. It can be a piece of toast or an entire meal.
9. Culinary education for kids at home and school will be key to a healthy future.
10. Foods to watch: seaweed, hemp, pulses, cricket flour, grass-fed beef.

For more information on Les Dames d'Escoffier New York, visit ldny.org.



Create Stylish Displays with B³ Buffet Building Blocks by FOH[®]

Now it's easier than ever to impress guests with stylish stations and beautiful buffets. **Front of the House[®]** offers all the components you need to tap into your creativity and BYOB—Build Your Own Buffet with their **B³ by FOH—Buffet Building Blocks**.

"We have the widest selection of materials—everything from stainless steel to metal to wood to bamboo," says Cherylee Cruz, FOH's sales director, strategic accounts. "And we have a variety of looks, depending on your theme and event. We can match any décor or ambience you're looking for."

If you're going for a farm-to-table look, for example, try the **ROOT[®]** boards, servers and risers—carved from fallen fir trees—or the **Rustic** collection, for an organic presentation on wood. The **Dots** collection in stainless steel creates an eye-catching display for a cocktail party, with optional lighting adding dramatic flair. For a breakfast buffet, create a streamlined look with modern pieces made from renewable bamboo.

All the pieces are modular, notes Cruz, so you can mix and match them any way you'd like to fit the occasion. "We like to call them 'chef Legos,'" she says. "You can create your own look depending on your space and what you're serving. There's a lot of versatility."



And if you're not sure where to start, FOH[®] makes it easy by explaining the process in six simple steps:

1. Identify your overall concept. Choose your **Metroweave[®]** table runner and placemats to add color and texture.
2. Anchor your buffet with core pieces, such as risers and shelves, housings and pans, large trays and baskets.
3. Maximize impact with serving pieces that balance your buffet, mixing large platters and bowls with medium-sized ones, for example.
4. Organize with functional and fun pieces that round out your buffet, such as napkin holders, condiment holders, spoon rests, and menu/card holders.
5. Finalize your buffet with stylish and unique tabletop essentials, including FOH[®] single-serve accessories, spoons, plates, serving utensils, bamboo picks and **Servewise[®]** disposables.
6. When the event is over, pack it up with the **B³ by FOH[®]** Buffet Bag Transportation & Storage Solution, which protects your risers and boards, featuring zippered pouches for smaller items, and rolls on strong wheels for easy transportation. The risers are designed to nest for efficient storage.

FOH[®] also sells **Essentials Packages**—starter sets that contain the core buffet set-up pieces, with a guide that demonstrates how to arrange them for distinct presentations. The pieces are not only versatile—you'll be able to use the same pieces for many different types of events—they're affordable. Cruz notes that FOH[®] boasts the best prices on the market.

"More and more people go to functions and buffets and expect an elevated presentation," she says. "We have all the tools for caterers to do just that, and to get really creative with their displays."

For more information, visit frontofthehouse.com, or call **305.757.7940**.