

BRIDES

BRIDES New York: The Best Caterers for Your New York City Wedding

By JACQUELINE WEPPNER | September 08, 2015

Whether you're having an intimate celebration or a full-out fête, one thing is for certain — great food makes a wedding majorly memorable. But since New York City has no shortage of chefs, culinary decisions can be overwhelming.

So with our appetites in mind, we've rounded up New York's best of the best, in other words, our picks for the city's top five catering masters that will be sure to wow guests on your wedding day. Take notes!



Cobblestone Catering

Cobblestone Catering is a boutique company built on the notions of refined, elegant and approachable food and service. Owner Chef Jeremy Wachalter not only attends and cooks for the tasting and many events, but also personalizes each menu with a nod to his clients' family traditions and experiences. Menus are driven by seasonal, sustainable and local food, and emphasis is placed on New American cuisine with an astute attention to detail. Their retail location in Cobble Hill, Brooklyn has become a neighborhood fixture, providing a taste of Wachalter's inventive style to regulars and passersby alike. Read real brides' reviews here!

Great Performances

The running mantra at Great Performances is "Love happens around food." And with 35 years experience catering at some of the most reputable venues in New York, including an exclusive relationship with The Plaza, the company knows a few good things about throwing a great

wedding. A Great Performances bash will feature exceptionally prepared food, presented with artful service and a commitment to the community (the company supports anti-hunger charities and helps teach kids about healthy eating habits). Moreover, the majority of food served through Great Performances is locally raised and sourced through their own Katchkie Farm in Columbia County, NY. Read real brides's reviews here!

Peter Callahan

Aptly put, Peter Callahan Catering and Events is a culinary design studio focused on producing experiential events and products never seen before for a clientele who has seen it all. Widely credited with being the originator of such mini comfort foods as the slider, Peter Callahan designs savory dishes and sweet bites that become imaginative conversation pieces that continue to delight guests long after the party is over (We particularly love his margaritas in mini Patron Tequila bottles!). Peter told BRIDES, "My biggest passion is creating a new

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food experience with every day foods and designs presented in a fresh way... This is what keeps me excited to come to work each day." His best-selling book, "BITE by BITE: 100 Stylish Little Plates You Can Make for Any Party" target=new is the first in a new series illustrating Peter's genius for re-creating foods in stylish new ways.

See More: [Wedding Invitations Slipped Your Mind?](#)
[See Where to Go for the Chicest Invites in NYC](#)

Marcia Selden Catering and Events

Marcia Selden Catering prides itself on "exuberant and inventive entertaining." The company began over 35 years ago, when Marcia, a passionate cook and frequent entertainer, was asked if she knew of a good caterer for a small wedding. Marcia, quite literally, stepped up to the plate and a very successful catering business was born. Nowadays, Marcia Selden Catering is truly a family affair. Marcia's daughter, Robin, acts as managing partner and Executive Chef, while her son, Jeffery, manages weddings for the company. A 20-year veteran of the NYC luxury hotel business, Jeffery counts the St. Regis Hotel, The Pierre Hotel and The New York Palace Hotel as past professional haunts (though he was once Julia Child's teaching assistant, and Elton John's personal butler, so he knows a thing about type-A personalities). Jeffery works hand-in-hand with brides and their families to deliver creative, extraordinary food, as well as the polished professional service his family's company is known for. [Read real brides' reviews here!](#)

Marcey Brownstein Catering and Events

Marcey Brownstein Catering prides itself on events with impeccable style, an attribute honed both through Marcey's extensive international travel and her previous career in the fashion industry. With NYC and the world it represents as their cookbook, Marcey and team draw inspiration from myriad cultures to create unusual and delectable hors d'oeuvres, entrees, desserts and cocktails. They make almost everything from scratch, from demi-glace down to vodka diffusion — they even make their own raisins! MBC caters at style-centric venues such as The Foundry, The Glasshouses, and Top of the Garden, to name a slight few. One of their greatest honors is to be the caterer of choice for many weddings of top chefs and restaurateurs. [Read real brides' reviews here!](#)

Hungry for more? [Browse through dozens of other NYC wedding caterers here!](#)

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