

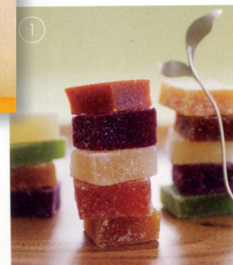
**MONEY-SAVING
MENUS** from
8 top caterers

EAT, SIP, LOVE



**AMERICAN
harvest**

Healthy and glamorous, organic food and drink is as good for the planet as it is for the palate. Use fresh ingredients to marry flavor and fun, and create a menu that's an epicurean experience for all.



1. **JELLY GREENS** Sugared and cubed, these jellied jewels (called "vellies") are a neat end-of-meal sweet made from vegetables, fruits, and herbs. "Laurel" pick, Janet Torelli.
2. **EGGS GO GLAM** Deviled eggs get decadent: Mayo is replaced with saffron crème fraîche, sustainably harvested trout roe subs for paprika, and the eggs? Organic, natch.
3. **JUICED!** In this light version of a Bloody Mary (right), organic tomato water from Katchkie Farm is the "juice"; 360 Vodka is made by a company known for its CO₂-cutting tactics. "Watson" glass, Crate & Barrel. A sweet cocktail: apple and beet juice with a shot of apple brandy. "Bravura" glass, Libbey; "Milano" tray, Impulse Enterprises.
4. **SALAD SPINNER** Salad as finger food? Holy green-grocer! Grated Ouray cheese is baked and molded into petite cups, then filled with arugula, cherry tomatoes, pomegranate seeds, icicle radishes, and pickled beets.
5. **BEEF EATERS** Not grandma's meat and potatoes: Thin slices of seared beef top crisp patties of Yukon gold hash browns; grainy mustard adds gusto. Wood charger, Z Gallerie. Cocktails and hors d'oeuvres created by Great Performances, NYC. Turn to Shopping Guide.

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