

new GAME in town

Move over beef and chicken, here come the other “RIGHT” meats

by Deanne Moskowitz

In competition with chicken, pork has been advertised as “the other white meat.” Now, some new chicken and beef wannabes, mostly raised on small farms, are coming out of the woods. Previously plagued by image problems, these meat and poultry selections, once unthinkable in some places, are finding space on catering menus.

Marc Spooner, Chef de Cuisine, GREAT PERFORMANCES, New York City, sees a resurgence of interest in duck, and hopes to do more with rabbit now that small farmers are raising them again for meat.

Closely connected to rabbit farmers in the Hudson Valley, where GREAT PERFORMANCES owns a farm, Spooner cautions that planners are still reluctant to serve risky items like rabbit to large groups. [However,] he touts it as a good and “very versatile” meat, once people get over “the cute factor.”

He successfully serves rabbit with pasta and as stew. For summer, he is enticing eaters with a combination of rosemary and lemon grilled loin with crispy buttermilk fried thigh.

Spooner [also] created a spare duck

salad consisting of a single slice of confit with house-pickled blackberry on mache lettuce.

Foodies themselves, caterers are eager to educate clients about new ingredients. Spooner feels fortunate to work with edgier proteins, including pork belly and lamb. He’s in the forefront, because GREAT PERFORMANCES serves a long list of exclusive outside venues, including The Plaza Hotel and Sotheby’s, caters many private wine tastings and dinners, and hosts its own 100-mile field-to-table dinners, using produce from its Katchkie Farm and other local sources.



*Apricot Hickory
Glazed Lamb
at GREAT
PERFORMANCES*