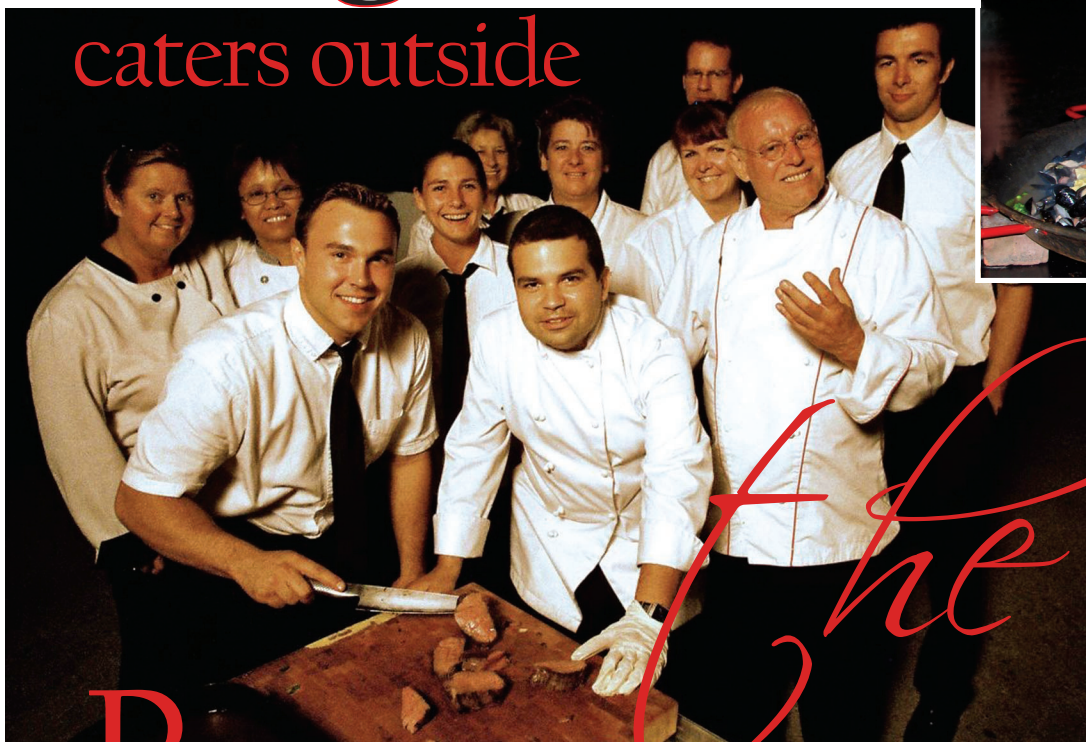


Niagara Gourmet

caters outside



The Box

Preparing succulent, restaurant-quality food for an Italian wedding at a deserted country barn this summer was a welcome challenge, for Chef David Paquet.

“It certainly was a unique, romantic setting and I was excited about the possibilities from the first moment I saw it,” says Chef David, owner of the custom catering company Niagara Gourmet.

After creating an onsite kitchen in a tent beside the barn, Chef David and staff prepared a family-style feast with multiple courses including Mediterranean chicken, rack of lamb and whole fire-roasted beef tenderloin, not to mention a suckling pig as midnight fare.

Chef David wasn't the only one to think Karla and Louie's wedding idea was unique. HGTV's "I Do, Let's Eat!" decided to film the event.

“It was a fantastic celebration!” Chef David says. “Even the TV crew commented it was one of the best weddings they'd ever covered; and for me, the food had a lot to do with that. Everyone raved about the dinner including relatives from Italy who

wanted to know how a non-Italian caterer could create such a fantastic meal. That's the kind of response we expect.”

The wedding was among a flurry of non-traditional catering venues this summer for the busy company, which provides its services within a 150-km radius of Niagara.

“We believe in providing a memorable dining experience for every event we cater,” Chef David says. “And that's especially true for weddings. You want your guests to remember how wonderful the food was, no matter what the challenges were behind the scenes.”

Far from stressing out over less-than-ideal working conditions, Chef David welcomes them because of the creative challenges they pose.

“It takes a far different skill to cater an event without an onsite kitchen and we're proud to say we have that expertise,” he says.

“At venues like the barn at Balls Falls in Vineland or historic Navy Hall by the river in Niagara-on-the-Lake, we know the kitchen limitations and tailor our menus and cooking methods accordingly.”

From in-home rehearsal dinners to backyard, tented affairs to weddings at non-traditional venues, Chef David caters them all and makes any meal into a feast worth remembering.

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