










The Next Big Thing

While you don't want to serve anything so "out there" that your guests are tempted to sneak away and grab a burger, it *is* smart to hire a caterer who knows the latest trends and can keep your wedding menu from seeming generic. Here, some top caterers' favorite new ideas. **EDITOR: HEATHER LEE**

CAKES & MENUS

	CATERERS ARE ALL ABUZZ ABOUT...	___ IS THE NEW POACHED SALMON	"IT" HORS D'OEUVRE	NOW UPSTAGING CUPCAKES...	GUESTS ARE LOVING...
Scott Wagner Chileco Catering, San Diego	Caribbean fusion 	Halibut <i>"With its texture, it flakes to perfection."</i>	Petite salads served in radicchio or butter lettuce cups	Panna cotta 	Crêpe action stations with gourmet ingredients like lemon verbena
Linda Kay New York Food Company, El Segundo	Mediterranean 	Grilled salmon in a seasonal marinade served with a fresh fruit salsa	Summertime fruit skewers drizzled with honey 	Buffet of assorted miniature sweets	"Salad-tini" displays Assorted salads served in martini glasses
Jody Johnson Urban Palate, Los Angeles	Tapas <i>"Spanish and Moroccan cuisines are hot right now."</i>	Halibut <i>"It doesn't taste too fishy."</i>	Mini comfort foods 	Homemade donuts and beignets 	Late-night breakfast <i>"Try stuffed French toast or mini breakfast burritos."</i>
Lynette La Mere Pure Joy Catering, Santa Barbara	Local, sustainable produce and seafood	Grilled local vegetables stacked with polenta and halibut	"Naughty" comfort foods like barbecued pork on mini corn muffins	Crème brûlée served in petite demitasse mugs	S'mores stations 
Eryin Choi Ritz Carlton, Laguna Niguel	Asian fusion 	Homemade pasta with curried scallops	Gourmet comfort foods like truffle macaroni and cheese	Dessert buffets 	Family recipes <i>"Honor family members by featuring a beloved recipe."</i>
Jennie Sturgeon Trumpet Vine Catering, Paso Robles	Farm-to-table <i>"Try seasonal, local, and organic ingredients."</i>	Flatiron or hanger steak <i>"Both are less expensive than wild salmon."</i>	Local olive oil tasting bar <i>"Complements a cheese display nicely."</i>	Tiered donut "cake" <i>"Offer it to guests with milk."</i>	DIY stations like an ice cream sundae bar or gourmet burger buffet

PHOTOS: Conde Nast Digital Studio (spice, fruit); istockphoto.com (panna cotta, hamburger, donuts, s'more, bok choy, pie)

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