

Lynn Buono, owner/chief culinary officer of **Feast Your Eyes Gourmet Catering** in Philadelphia, points to this season's bridal tasting open-house menu as evidence of the ongoing enthusiasm for international cuisines. It's packed with multicultural influences, such as edamame dumplings with truffle essence and ginger dipping sauce, falafel with hummus and pickled red cabbage, sweet potato and plantain empanadas, and Korean bulgogi and bimbimbap.

And, as his company's name would suggest, Gary Arabia, owner/chef of **Global Cuisine by Gary Arabia** in Los Angeles, has always been focused on exploring the latest global flavor fusion possibilities. But now he sees the national trend moving in his direction.

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unchartered locations and occupying more territory on menus. Caterers cite many factors encouraging their expansion, including clients' increasingly sophisticated palates, due to media exposure and travel; the popularity of ethnic fine dining restaurants and food trucks; and an increase in intercultural marriages and relationships, which increase familiarity with once-foreign cuisines.

ASIAN ARRIVALS

Since their food-savvy clients are more open now to global nuances, chefs are free to showcase the specific cuisines of particular countries and even regions. Delving deeper into Asia and Southeast Asia, they're going beyond Vietnam and Thailand, and exploring Korea, the Philippines and Singapore, among others.

Oldham has enhanced his Asian menus with adaptations of dishes from Singapore, including an hors d'oeuvre based on the national poached chicken and rice dish. Well suited to the steamy Dallas weather, cool and light Singaporean-style chicken in rice paper wrap with green papaya salad and kecap manis (a soy-based condiment used as a glaze here) is extremely successful, he says, as is ginger-steamed barramundi with shiitakes, Chinese parsley, green onions and soy, sizzled with sesame and peanut oils.

Asked to cater a Filipino wedding, Oldham relied on some classic dishes he learned from his staff of Filipino cooks while

From *Feast Your Eyes Gourmet Catering*, a gluten-free hors d'oeuvre: cucumber cups with tuna ceviche.



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Miso-glazed sea bass with Shimeji from *Global Cuisine by Gary Arabia*.