

Spring Weddings



Spring has sprung! The sun is finally visiting for longer, the flowers are slowly waking up and our bodies and spirits feel lighter. Not too hot, not too cold, spring is just right. Brides can wear lighter dresses but keep warm with trendy wraps. As it's Easter season, flower baskets are a lovely centerpiece idea. Colors are growing brighter as well, with lighter hues dominating the scene. And fresh baby vegetables are on the horizon just waiting to be enjoyed. What else does spring have to offer weddings on a culinary level? Melinda Limbertie, event planner at Daniel et Daniel Catering shares some springtime advice.

Getting Started: For an outdoor spring wedding, Melinda says, "Always get a tent. Weather is too unpredictable in spring to do without it, if you're doing an outdoor wedding." Also, "keep seasonal in terms of food. Think light and fresh." As well, it is always good to consider cultural backgrounds if applicable, especially into the menus. "It's always nice to add a bit of cultural flare for your parents or grandparents," suggests Melinda. Another signature element of Daniel et Daniel is including a twist on the Chinese tea ceremony, where the bride and groom present the cake to their parents as a token of respect. She also suggests shaking up the buffet a bit by having a plated salad as a relief between having people standing during cocktails and waiting in line for the main course.

Spring Ingredients: The distance the produce must travel to get to the venue can come into play. "The big thing now is getting produce that is within 100 miles of your venue." That way, the produce is fresh and supports local farms. Fresh is key – fresh vegetables, lighter meats and staying away from starches. "Anything with fiddleheads is fun," says Melinda, as spring is the only time it is available. Rhubarb is another vegetable unique to spring. Asparagus is also a good choice and strawberries are extremely popular, especially as you move closer to June.

Starters: As the temperature grows warmer, having a lot of canapés isn't always recommended. When it comes to hors d'oeuvres, guests should have "one every fifteen minutes" to prevent them from filling up before the main meal. Daniel et Daniel offers a spring selection that includes Mousse of Fois Gras on a lavender tuille, cheddar biscuits with asparagus tips and smoked duck on mini cherry scones.

Main Courses: Melinda suggests that couples "try to choose a menu that you wouldn't normally serve at home." Rather than chicken, try something unusual like rack of lamb, which is one of Daniel et Daniel's signature dishes. Wild salmon with lemon dill sauce is also a tasty spring choice, offering lots of taste and less fat from regular salmon. Pastas also tend to be lighter, with ingredients such as asparagus or chicken. Salads can also add a bit of flare, such as a watermelon feta salad with black olive and mint, or a hemp salad consisting of orange, fennel, pepper and hemp oil. Snap peas, baby potatoes, haricot verts are all tasty options. Chilled soups are better than hot versions. Spring brings back color and light to the diet. Stay away from heavy cheeses, meats or cooking.

Dessert Ideas: Melinda suggests using your wedding cake as a sit-down dessert rather than a dessert table. "Odds are if you have a dessert table, you'll be taking everything home." Their specialty is a white chocolate mousse wedding cake. Replacing the dessert stations now is a "savory" station later at night. "This is where you can bring in your cultural background," says Melinda. Have a perogie station for late-night guests, or perhaps a samosa, bruschetta or croquette station instead.

Spring Ideas: Spring offers the chance for creativity. Rather than standard name cards for an outdoor wedding, Melinda suggests using smooth black rocks with guests' names written in gold pen. Or for an orchard wedding, they pinned the cards to apples on each plate. "Find

something different that people will remember," Melinda suggests. And why not consider miniature bottles of seasonal maple syrup as giveaways?

Exploring the best the season has to offer is what great caterers do. For more information about Daniel et Daniel Catering, visit danieletdaniel.ca.