



Volume 1, Issue 2

EAT, DRINK AND BE MERRY. A TIME FOR CELEBRATION!

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Executive Desserts

UPCOMING EVENTS

BEST BITES	Sunday September 21st
TASTE OF GUELPH	Sunday September 21st
MO'NING BUSINESS FORWARD CONFERENCE	Tuesday November 4th
FOOD FOR THOUGHT	Saturday November 8th
MASQUERADE	Saturday February 14th



As another year draws to an end it's time to look forward to the festive season. Here at Appetizingly Yours Events & Catering we can provide innovative options for your office get together, private party, festive celebration or party to warm up those cold short days of winter.

At AY, we can create events of all sizes, there no event is too small or too big, we can help with. Let us help with a

Traditional Christmas or we can create an innovative way to celebrate the season. Contact us and choose from our festive menus or let AY create a custom menu for you. We are experienced at designing imaginative events that can help you send the year out with a bang. Why not throw a party with a Latin theme, we will bring instructors in to teach the basic Latin dance steps which you can practice to the sounds of South America. AY's Event Coordinators can create inspired menus designed to add to the experience.

For the team at AY creating cutting edge events and preparing inventive, artistic cuisine is a passion. We have been in business for 18 years in and around Guelph. Let us use our experience to help you arrange a creative, memorable and fun event for any seasonal occasion.

We suggest you book early so we can organize a hassle free gathering, which you and your guests can remember for years to come.

AY'S EMBASSADOR IN CHINA

Recently Ingrid von Cube (Founder and Creative Director of Appetizingly Yours Events & Catering) had the honor and privilege of participating in Catering for the B.C.C.P (British Columbia Canada pavilion) at the Beijing Olympics. Ingrid enjoyed her time in Beijing; on average working about 10 hours a day with Vancouver's Culinary Carpers. But when given the opportunity to see the sites she had this to say: "With no exception China is very beautiful and the people are so welcoming". Her experience in Beijing will help AY succeed when Ingrid and the team of AY will be partnering with Vancouver caterer Culinary Carpers, in the 2010 Olympics in Vancouver.



TESTIMONIALS

"The food and service is wonderful-which is why we keep coming back"

"The 'ice cream bar' experience was the best suggestion ever and all ages tucked in-they'll be talking about it for-ever"

"Our guests loved our party. We still get comments on the food and service one month later.

A true pleasure to work with your staff. We highly recommend you to all our friends"

"Your attention to detail is amazing and the food spectacular"

"How does one thank someone that made that special day even more so due to all the challenges we faced. ...I was remarkably calm at my own event and I credit you all for that. ...Thanks for making our dreams come true that day..."

"Our day was magical and unforgettable. It was a pleasure to work with you, and I can see why you're in high demand- You're excellent!"



FESTIVE MENUS

FESTIVE ONE-SNOWY

A Selection of Appetizingly Yours Classic Wraps and Sandwiches Seasonal Vegetable Basket with AY Dip An Assortment of All Butter Dessert Squares and Christmas Cookies Variety of Pop, Juice & Water on Ice Disposable Dishes

FESTIVE TWO-WINTER

Garden Green Salad with Two Dressings
Beef Stew with Seasonal Vegetables & Red Wine
Chicken Pot Pie with Herb Puff Pastry
Garlic Infused Mashed Potatoes
An Assortment of All Butter Dessert Squares & Christmas Cookies
Variety of Pop, Juice & Water on Ice Disposable Dishes

FESTIVE THREE-WONDERLAND

Garden Green Salad with an Assortment of Dressings
Oven Roasted Ballontine of Turkey
Housemade Gravy
Herbed Breaded stuffing
Garlic Infused Mashed Potatoes
Carrots with Rosemary & Honey
Variety of Rolls with Butter
Choice of Cheesecake OR Layer Cake
Variety of Pop, Juice & Water on Ice Disposable Dishes

Custom menus and considerations for children also available



The philosophy at Appetizingly Yours extends far beyond what you see on the plate. Our chefs work relentlessly to secure the finest ingredients available. Harvest season is here and we at AY are taking full advantage of the fact that Guelph provides some of the best produce in southern Ontario. We also maintain our own organic garden where we grow a variety of edible flowers, herbs, fruits and vegetables.

Try our garden grown and in house made Apple Chutney, Pear Marmalade and Plum Sauce all created by AY's Chef Brian Schmeler.

We take great pride in the food we prepare and the way in which it is presented and served.



Appetizingly Yours Events & Catering

Contact us at: (519) 821-6246 / 1-800-561-4819

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CHEF BRIAN SCHMELER'S TASTE OF THE SEASON



Niagara Peach Granita with Chantilly Cream

Granita:

1 pound (1 2/3 cups) of peeled, and sliced Niagara Peaches
3/4 cup of sugar
Pinch of salt
1/4 cup of fresh lemon juice

Chantilly cream:

1 cup chilled whipping cream
1/4 cup of a vanilla bean seeded
3 Tbsp of sugar

Garnish:

1 thinly sliced peach
Fresh mint sprigs

Preparation

Puree peaches, sugar, salt and lemon juice in food processor until smooth.
Strain into 8x8x2 inch metal baking pan. Cover with foil and place into freezer. Stir with a fork every hour until frozen, about 4 hours. Keep frozen.

This portion of the recipe can be prepared up to 2 days ahead. Half an hour before serving use a fork to scrape down length of pan. Forming icy flakes. Return to freezer while preparing chantilly cream. Beat whipping cream, vanilla bean and sugar until firm peaks forms. Divide chantilly cream evenly into cosmo or martini glasses. Spoon granita over chantilly cream, garnish with fresh sliced peaches & mint and serve immediately.
Yield: 6 to 8 servings.

