

## GEORGE CATERING

2777 N. Stemmons Freeway, Suite 110-A; 214-752-6851;  
www.georgecatering.com

**CLIENTS OF NOTE:** A bevy of chic retailers such as Chanel, Hermès, Jimmy Choo and Tory Burch, as well as a Who's Who of private residential clients

**SIGNATURE DISHES AND COCKTAILS:** Apple Bacon "Lollipops," canapes, broccoli rabe with wild mushroom polenta, zinfandel-braised short ribs

**SIGNATURE COCKTAIL:** George's Purple Basil Mojito

**TIP:** Owner George Brown (wife Katie handles the pastries) says it's a gracious gesture to offer a nonalcoholic beverage beyond the usual sodas and bottled water. George's fave? Watermelon lemonade.

**THE EXTRAS:** Sugar can be spun into colored bows to coordinate with a client's color scheme.

**SIGNATURE DESSERT:** Chocolate caramel pecan tart with passion-fruit sauce

**DID YOU KNOW?** "We are very well-known for our gourmet pecans," says Brown. You'll find them in two flavors: Killer (red chile cumin) and Smokin' (barbecue spiced), both of which can be purchased in containers as holiday gifts.

### WHAT'S HOT ON THE PARTY CIRCUIT RIGHT NOW:

Interesting and unusual cocktails

### CATERING DO'S AND DON'TS:

- *Don't* skimp on the wait staff; allow yourself the luxury of help. "It will be well worth it in the end," says Brown.
- *Don't* open your buffet the minute the party starts. Allow time for guests to arrive, get a drink, say hello.
- *Do* make subtle changes throughout the evening for longer parties, keeping guests engaged. Try bringing out different foods, shifting the music.

### D.I.Y.: GEORGE'S PURPLE BASIL MOJITO

- 5 to 6 leaves purple basil, muddled (crushed)
- ½ lime, juiced
- 1 tablespoon granulated sugar
- 2 ounces Bacardi Silver Rum
- 1 can of club soda
- 2 lime wheels, for garnish

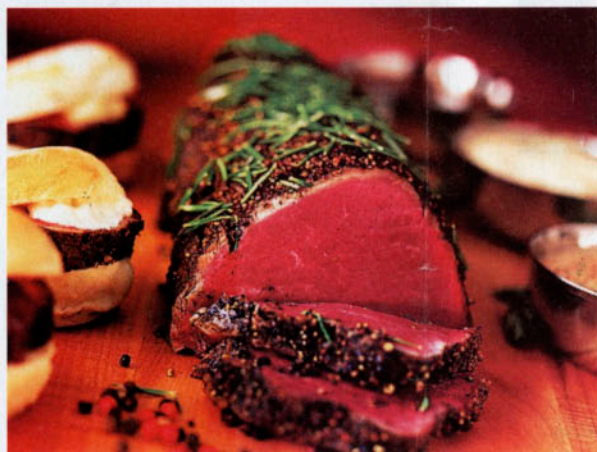
*Instructions:* Mix basil, lime juice and sugar and refrigerate overnight. Pour over a glass of ice, then add rum, shake, top with soda and add lime wheels.



Sevruga caviar potato tube with lemon cream cheese



Tequila-cured salmon "cones" in serrano cream cheese



Java black pepper-crusted beef tenderloin