

MARTHA
STEWART Living

WEDDINGS

A SPECIAL ISSUE FOR THE BRIDE



RINGS INVITATIONS **BOUQUETS** MENUS

DRESSES SHOWERS CAKES BRIDAL REGISTRY



\$5.50 USA

MENUS

Formal Dinner

The ceremony of your wedding is generally dictated by tradition; the RECEPTION, on the other hand, is entirely up to you. All that matters is that you and your guests enjoy the party. Choose the location, time of day, style of meal and presentation, and the menu according to your own tastes. A rollicking rustic lunch, an elegant sit-down damask-clothed dinner party, an intimate family breakfast, are all equally correct and appropriate just as long as you and your groom are happy.



Annual Dinner





**JULIENNE OF CARROTS
AND SQUASH**
SERVES 10

This colorful side dish is easy to prepare for large groups.

- 4 large carrots (about 8 ounces), trimmed and peeled
- 2 medium zucchini (about 8 ounces), trimmed
- 2 medium yellow squash (about 8 ounces), trimmed
- 4 tablespoons ($\frac{1}{2}$ stick) unsalted butter
- Grated zest and strained juice of 1 lemon (about 2 tablespoons juice)
- 2 tablespoons chopped flat-leaf parsley
- Salt and freshly ground pepper

1. Using a mandoline on the julienne setting, thinly shred carrots, zucchini, and yellow squash, keeping vegetables separate. (The vegetables can also be cut by hand.)
2. Bring a large pan of salted water to a boil. Add carrots and cook just until tender, about 1½ minutes. Drain well.
3. In a large sauté pan, heat butter over medium-high heat. Sauté vegetables until hot, about 2 minutes. Toss with lemon zest and juice and parsley; season with salt and pepper. Serve immediately.



Top left: Caterers tell us that beef and lamb are the most popular reception entrées across the country. Susan Gage prepares TENDERLOIN of beef with mustard and serves it with black pepper and cider sauce, wild mushrooms, spaetzle, and julienne of carrots and squash. Top right: European CHEESES on a silver tray with black grapes, dried cherries, Kalimyra figs, and olive branches. Above: A poached pear stands beside an entrée of roasted POUSSIN with red-wine sauce and dried cranberries, served with roasted red pearl onions, grilled acorn squash, and wild rice.