

BRIDE & GROOM WASHINGTONIAN



WASHINGTON'S

ULTIMATE WEDDING GUIDE

DAZZLING GOWNS • BRIDESMAID DRESSES
DESSERTS • INVITATIONS • AND MORE!

WINTER / SPRING 2010



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Martine Kostonich Moss and her attendants
July 11, 2009, National Harbor, MD



The sweetest sweets for the sweetest day

BERRIES

SUSAN GAGE CATERERS • 301-839-6900 • SUSANGAGE.COM

Candy stations are an increasingly popular wedding reception offering. Susan Gage Caterers' pastry chef, Pauda Player, gives the dessert table a berry-licious tweak with all manner of hard and soft treats. *From left to right:* an assortment of hard candies and pink marshmallows; cupcake "lollipops" with candy cane stems; raspberry, strawberry, and vanilla macarons; sugar cookies with strawberry cream filling; strawberry milkshakes; heart-shaped sugar cookies; angel food cakes with pink sugar glaze; vanilla cupcakes; and, raspberry, strawberry, and lemon mousse desserts. Flowers courtesy of Ociana Group.



Photo of Allison Jackson, Tyler Woodman and their attendants by Studio Diana taken on 09.12.09 in Washington, DC.

They Know Weddings

From planners and photographers to gown shops and bakeries, here are people who can help to make your day perfect.

compiled by WASHINGTONIAN BRIDE & GROOM STAFF



FÊTE ACCOMPLIE CATERING
NW Washington, 202-338-3383,
feteaccompliecatering.com

EDITOR'S PICK Recent weddings at Fête Accomplie have included personalized menus featuring French, Italian, and Peruvian food. The company specializes in large events and can cater up to 500 people.

INSTYLE CATERERS
Morningside, 301-486-0300,
instylecaterers.com

This 20-year-old company serves up American and international cuisine using flavors and spices from around the globe, like Spanish potatoes with cinnamon and spring rolls with apricot sauce; there's also a frisée salad with cranberries, goat cheese, and pistachios.

KNIFE & FORK CATERERS
Rockville, 301-670-4744,
theknifeandfork.com

Knife & Fork can do customized menus and offers a range of buffets featuring cuisines such as Italian and Asian fusion. There's a tasting buffet that includes Gulf Coast, Pacific Rim, and Eastern Seaboard stations—and for dessert, a gelati bar.

KOSHERMART
Rockville, 301-468-0400 ext. 8,
koshermart.com/catering.html
For large events, Sara's Elegant Catering at KosherMart offers stylish kosher meals throughout Washington.

MAIN EVENT CATERERS
Arlington, 703-820-2028,
maineventcaterers.com

As part of a new green initiative, Main Event offsets its electricity consumption with wind-farm energy and selects heritage breeds and sustainable species for its meats and seafood. Their Country Autumn wedding menu includes Maryland buttermilk chicken; the Summer Picnic features watermelon wrapped in Virginia ham.

MINDY'S CATERING
NW Washington, 202-342-6207,
mindycateringdc.com

Mindy's has over two decades' worth of experience in the DC area. Couples like its personalized service. Popular dishes include blackened salmon with avocado-lime coulis and white chocolate-drizzled mocha fudge brownie hearts.

OCCASIONS CATERERS
NE Washington, 202-546-7400,
occasionscaterers.com

TOP VOTE GETTER The nation's first Certified Green Restaurant caterer, Occasions can work with eco-conscious couples to create an all-local, all-organic menu using sustainable or seasonal ingredients. Dishes might include grilled organic figs with acorn-fed prosciutto or rockfish ceviche.

PROVISIONS CATERING
Silver Spring, 301-949-6100,
cateringbyprovisions.com

Owner Bunny Dwin and chef Ivan Escobar put new spins on American classics, such as scallop-topped tortillas and lobster BLTs, as well as designing international menus. Popular miniature desserts include cheesecake lollipops and shot-glass sundaes.

R&R CATERING
Springfield, 703-451-2798,
rrcatering.com

Now in its 20th year, R&R regularly hosts tastings and open houses for couples to sample. Stations featuring Spanish paella or sushi allow food to be prepared to guests' orders; for dessert, the flambé station is a flashy way to serve caramelized fruit.

RIDGEWELLS
Bethesda, 301-652-1515,
ridgewells.com

Ridgewells has been serving the DC area for over eight decades. Their wedding menus can include grape-topped pizzetta hors d'oeuvres, organic sage-crusted chicken, or apple panna cotta tart with apricot coulis.

RSVP CATERING
Fairfax, 703-573-8700,
rsvpcatering.com
RSVP creates personalized menus for elegant, innovative Washington weddings. The

company hosts periodic open wedding tastings.

SARA MCGREGOR'S CAPITOL CATERING

Alexandria, 703-739-1030,
capitolcatering.com
Capitol Catering can provide couples with its signature cocktails and tasting entrées, which consist of 3 to 5 smaller entrées on an oversized plate. Their weddings have been featured in InStyle and Grace Ormonde Wedding Style magazines.

THE SHALOM GROUP
Wheaton, 301-946-6500,
theshalomgroup.com/signature
The Shalom Group's catering division, Signature Catering, creates kosher customized menus under the supervision of the Rabbinical Council of Greater Washington. They specialize in Asian fusion, Mediterranean, Latin, and European cuisines.

SUGAR
NE Washington, 202-832-8887,
ordersugarfood.com

ONE TO WATCH Sugar's upscale soul food and Caribbean-influenced dishes can be found on the menu; popular items include the jerk chicken wings, crab-stuffed salmon, and jumbo lump crabcake.

SUSAN GAGE CATERERS
Oxon Hill, 301-839-6900,
susangage.com
Custom designed menus include local seasonal menu choices. Owner Susan Gage assigns each couple a day-of-wedding valet, and the staff make a point to be there until the very end of the event.

WELL DUNN CATERING
SE Washington, 202-543-7878,
welldunn.com
Well Dunn has catered events at the White House, the Capitol, the Library of Congress, and the Supreme Court. Couples like the creative cocktails, such as the Prosecco with peach nectar, white peach, and grapes.

WINDOWS CATERING
Alexandria, 703-519-3500,
catering.com
EDITOR'S PICK Its service, Modern American cuisine, and glatt-kosher division keeps Windows on top. Their pastry chef, Laurent Lhuillier, won the National Pastry Team