



347 Clarence Street London, ON N6A 3M4

Winter 2010 Newsletter

Winter is not celebrated as a time of change. We think of Spring with its greening of the earth as a natural time of change. Summer with its maturing crops. Even fall with the harvests could be seen as a natural time of change. Winter is static, it just is. The weather, cold, often wet, snowy or slippery also does not entice us to make changes, but rather to hunker down.

Well, in this wintery circumstance, Elegant Catering is making a big change. We are welcoming new people into the business: Chefs Dani Gruden and Joan Brennan welcome Mike Niederman aboard as the new owner. Wendy Faubert will be doing our office work. It may be Wendy's voice that will greet you when you phone us.

To reflect these changes, our name will be Elite Catering by Design.

We are moving the catering shop to 347 Clarence St., in the same building as Brennan's Beer Bistro. Our new email address is: info@elitecateringbydesign.ca and our new phone number is 226-289-2899.

Please use these changes, effective immediately.

Brennan's Beer Bistro is also owned by Mike Niederman with his partner Blair Stirling. It should be a good move for all, as Elite Catering will supply all food services for the new pub. Brennan's (I am honored to be its namesake!) will be an unpretentious place where good food at reasonable prices will be standard. The pub is well-situated to serve great lunches to the downtown office workers, as well as being a "local" for the downtown residents. If you haven't yet had a chance to have a relaxing drink on our patio, please come and check it out. If you remember Strange Angels Restaurant, the late great restaurant that Chef Brennan had in the 80's, I think you'll appreciate Brennan's.

But not quite yet! We are still building. Once the construction dust has cleared away, watch for your invitation to our opening!

There's still time to order for Valentine's Day. But we do need the orders by Tuesday Feb. 9th.

Elite Catering

Valentine's Day in your home

This Valentine's Day consider our special menu for your special someone.

Imagine: an intimate dinner for two, fully prepared with easy instructions for reheating, which you can pick up on your way home! You can have a really good bottle of wine and the price of the meal and the wine is nowhere near what you would pay in a restaurant. You can also have your meal delivered.



Appetizers:

- Exotic Mushroom Pate
 - Dried Cranberry Scones with Stilton Cheese
 - Open-faced Spinach, Olive and Gruyere tarts
 - Scallops & Couscous with Roasted Vegetables and Curry Sauce
 - Fresh Fennel Vichyssoise
 - Wheat Berry Salad with Red and Green Onions and Balsamic Vinaigrette
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Mains:

- Brazilian Style Cod with Vegetable Stew and Coconut Milk
 - Cabbage -wrapped Salmon with Hot Mustard Sauce
 - Tagliatelle with Shrimps and Arugula
 - Lamb Slow-cooked with Red Wine
 - Chicken Breasts Stuffed with Herbs with Orange Vermouth Cream
 - Maple-glazed Ham with Cranberry, Sour Cherry and Grapefruit Chutney
 - Flank Steak Marinated in Red Wine with Roasted Chestnuts and Caramelized Onions
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Starches and Sides:

- Savoury Smoked Salmon or Sun-dried Tomato and Olive Cheesecake
 - Artichoke Flans
 - Roasted Mini Red Potatoes
 - Vegetable Confit
 - Horseradish Mashed Potatoes
 - Tuscan Potatoes - roasted with Herbs, Olive Oil and Cracked Black Pepper
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Desserts:

- Chocolate Souffle Crepes
- Mint Pesto Panna Cotta with Blackberry Sauce
- Lemon Snow Mousse with Macerated Strawberries
- Caramelized Ginger Upside -down Cake with Icewine Sabayon

\$50.00 pp for 4 courses. \$45.00 pp for three courses. \$10.00 in addition, if delivery required.

The Gay Wedding Shows, for gay, lesbian and alternative couples

In case someone you know, or you! is getting married and would like to meet up with some fantastic suppliers for their wedding, there are two new shows. The first is in Kitchener–Waterloo on Feb. 28. It's at The Delta Hotel. The second show will be on May 16 at Windermere Manor.

Also in London, Tru Restaurant will be hosting Hitched, our pre-party. Proceeds go to The Sexual Assault Centre and The Canadian Autism Society. This fun event will be held on May 6, 2010.

More information can be had at www.gayweddingshow.ca

Why not try some Winter Preserving when you can appreciate the extra heat from your stove?

Carrot Orange Marmalade

3 lemons

2 oranges

3 c. water

5c. sugar

3 c. grated carrots

Scrub lemons and oranges in hot soapy water; rinse well. Cut in half; squeeze out juice and set aside. Cut lemon and orange halves into 3 parallel strips. Cut crosswise into thin strips.

In large Dutch oven, bring lemon and orange strips, juice and water to simmer over medium heat. Cover and simmer until mushy when pressed between fingers, about 45 minutes.

Add sugar and carrots. Bring to full rolling boil over high heat. Boil hard, stirring

constantly with long wooden spoon, until thickened, setting point is reached and 1/2 tsp (2 mL) dropped onto chilled plate wrinkles when pushed with fork, 8 to 12 minutes. Remove from heat. Let cool for 5 minutes, stirring to distribute fruit and skimming off any foam.

Using sterilized metal funnel and 1/2-cup (125 mL) measure, pour into hot sterilized 1-cup (250 mL) canning jars, leaving 1/4-inch (5 mm) headspace. If necessary, wipe rims. Cover with prepared lids; screw on bands fingertip tight.

Process in boiling water canner for 10 minutes. Transfer to rack; let cool, undisturbed, for 24 hours. Check for seal, ensuring that lids curve downward. If not, refrigerate; use within 3 weeks. Store in cool, dry, dark place for up to 1 year.

Problems? Give Joan a call! 226-289-2899