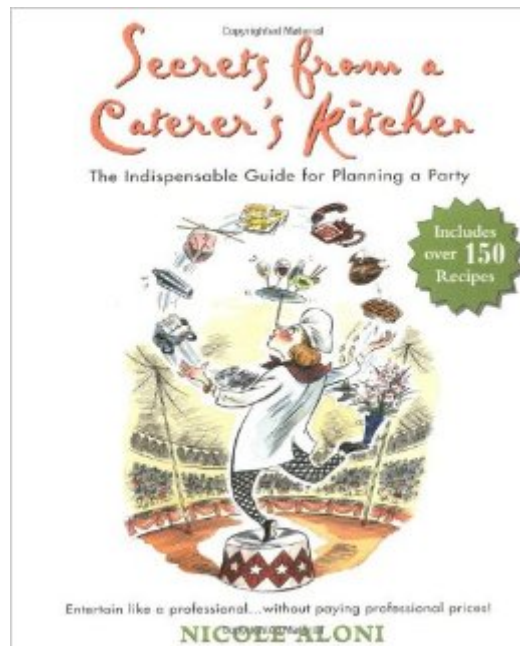


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# Secrets From A Caterer's Kitchen: The Indispensable Guide For Planning A Party



## Synopsis

During almost two decades of catering everything from the Academy Awards to a fete for Queen Elizabeth to an intimate dinner for Julia Child to a "Roller-Disco" • Bat Mitzvah, Nicole Aloni has learned more than a few tricks-of-the-trade. And whether you're planning your umpteenth dinner for twelve, or you've only just figured out that there's a kitchen in your apartment, *Secrets From a Caterer's Kitchen* is the manual on entertaining. This comprehensive, accessible and easy-to-use book offers insider tips and guidance about: Menu preparation for both large and small gatherings Finding special locations for events Decorating advice for "theme" • festivities Creating invitations Maintaining a budget Over 125 tried-and-true party recipes Whether it's a candlelight dinner, a kid's birthday party, or a holiday extravaganza, you can put on a show like a pro and keep your guests guessing with *Secrets from a Caterer's Kitchen*!

## Book Information

Paperback: 352 pages

Publisher: HP Books; 1/16/01 edition (February 1, 2001)

Language: English

ISBN-10: 1557883521

ISBN-13: 978-1557883520

Product Dimensions: 7.4 x 0.9 x 9.2 inches

Shipping Weight: 1.4 pounds (View shipping rates and policies)

Average Customer Review: 4.5 out of 5 stars [See all reviews](#) (40 customer reviews)

Best Sellers Rank: #137,853 in Books (See Top 100 in Books) #15 in [Books > Cookbooks, Food & Wine > Entertaining & Holidays > Party Planning](#) #29 in [Books > Cookbooks, Food & Wine > Cooking Methods > Large Quantities](#)

## Customer Reviews

Paris-trained Nicole Aloni offers help for every aspect of party planning from weddings to barbecues, from invitations to centerpieces to table settings and cooking utensils. Extensive menu plans include timelines and organizing suggestions, skill levels and presentation ideas. She provides advice on incorporating ready-made foods and utilizing outside services. There are lists and lists and tips on making your own lists. With all this detailed and inspiring advice, Aloni doesn't even get to the 150 recipes until halfway through the book. From hors d'oeuvres to dessert, each recipe is prefaced with serving suggestions and symbols indicating various factors, including complexity, price, do-ahead, last minute prep and more. Many also offer variations and leftovers

ideas. Aloni's world view includes substantial spectaculars like Carpaccio, Rack of Lamb with Tapenade, Tandoori Flavored Chicken, Shrimp Ravioli with Saffron Cream Sauce, Mushroom Strudel; familiar dishes like Baba Gannoush, Grilled Scallops with Bacon, Gravlax, Herb Garlic Crostini; lots of less familiar ideas like Porcini Broth with Creamy Polenta, Balinese Dumplings, Fish Tacos, and tweaked recipes like Chicken Liver Pate with Cherries and Pecans, Roast Tenderloin of Beef with Gorgonzola, Pear and Potato Gratin with Horseradish. There are side dishes - Spinach with Black Bean Sauce, Creamy Chard with Feta, several varieties of mashed potatoes and a short chapter of spectacular desserts: Coconut Mango Crème Brulee, Cappuccino Tart. Aloni likes to play with recipes and presentations and offers adventurous cooks the benefits of her experience. Her book is full of ideas to wow guests or wile away an afternoon as an armchair party-planner.

What a book! Fun to read--not only is Nicole Aloni a witty and graceful writer, but with her background, she has hilarious and hair-raising tales to tell (Roast Duckling for Forty, anyone?) Add to that the incredibly interesting and not horrendously complicated recipes (think Chicken with artichokes and Olives) and her great tricks that you might figure out for yourself after working as a caterer for 20 years--everything from what to keep in your pantry to how to keep drinks cold without watering them down with melting ice to party theme and decorating ideas--all this and a sense of humor! A must read if you love to cook for friends.

If you follow Nicole Aloni's advice, you too will soon be considered an accomplished hostess. Full of practical advice on everything from Table settings, Menu planning, theme ideas, rental requirements, hiring staff, to a fantastic Food Quantity chart ~ which will once and for all unravel that mystery of HOW much food you need to serve 25 on a buffet anyways. For me, this chart alone makes the book a gem of a purchase. Add to all this information some hair raising stories, creative ideas, and Mrs. Aloni's witty sense of humour and you've got yourself a book that's a must have addition for everyone from the most novice hostess to the most experienced caterer. This is not a Martha Stewart book, you don't have to make everything from scratch, purchased food items and decorations are welcome, even recommended, encouraging you to focus on areas that you have the most skill in, leaving other areas to professionals ~ very sound advice. Also included are over 150 creative and tempting recipes to add to your repertoire. I can't wait to try the Coconut Shrimp. This is one of those books that will be dog eared, highlighted, and marked in many places with sticky notes.

I am planning on catering my own wedding with the help of an acquaintance who does catering on the side. I have been looking for books that could help me plan a meal for 200 people, but without cheesy boring recipes. The reason I'm doing the cooking is we wanted some original and tasty menu items without breaking the bank. I also needed some practical information on how to pull off cooking for a large crowd without going crazy. This book is it, and it's the only catering book I found that fit the bill. Every other book I found had recipes like chicken kiev and casseroles. Snore! Even if you're having 10 people to your home, you can't go wrong with the tips and techniques mentioned in this book. It gives ingredient quantities as well as fabulous recipes and tips. There are even decorating and presentation techniques as well along with ratios for stocking the bar. The writing is crisp and intelligent without being stuffy and dull. All in all, a great book. A must buy for anyone planning a dinner party to hosting a large reception.

I enjoy cooking for 2 to over 20 people, and there can be so much to remember to have the entertaining/dining event turn out "just right". Perhaps you have been to some terrific parties, many "ok" ones, and rarely to some you would uh, rather forget as well... so following this book's advice will better ensure that your event is among the memorable fun events! This book has the commonsense keys to planning and carrying out all plans for the event, from scheduling the event, writing out clear and occasionally fun invitations, budgeting dollarwise for a simple picnic lunch or 7 course dinner's expense (\$6 or \$60 per person), budgeting for the right quantity of each food, whether it's lobster tails at a buffet, or ounces of turkey for a sit-down meal... it's all in here! Learn correct place settings, kitchen equipment to bring along, bar setups and liquor amounts, rental of extra chairs and tables, where to put the buffet for best effect, ah, it goes on and on! Did you remember to order flowers, when appropriate? Hire a bartender and or a DJ for larger gatherings, so you can mingle with your guests? Freeze and make flavored ice cubes, instead of diluting drinks with melted water from regular ice? Think of fun ways to "theme" decorate your event? Timelines are included so everything is prepared and placed in order, and making having your list to follow ensures that nothing is forgotten until the end, because it was "hidden in the refrigerator", or "left in the shopping bag". Don't want to be embarrassed halfway through the event by "Why didn't we think of that?" Well, get this book, and profit from Nicole Aloni's many years of great parties, and learn from her rare bloopers. And, it has an ample number of over 150 "tried and true" recipes, as a bonus.

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