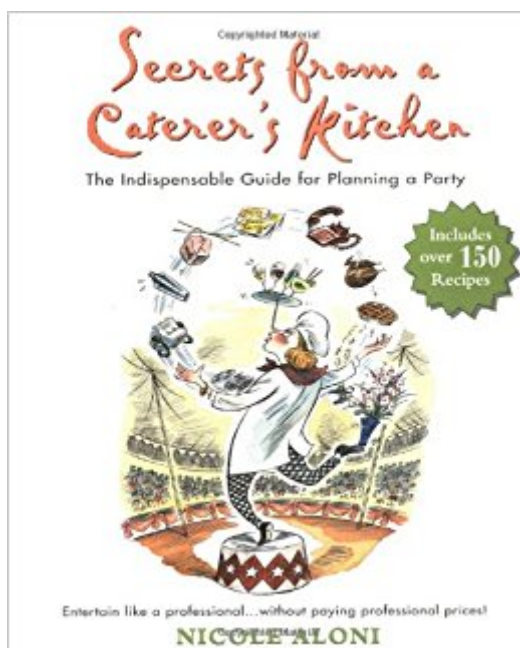


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Secrets From A Caterer's Kitchen: The Indispensable Guide For Planning A Party



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 "a 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

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Customer Reviews

Aloni's book is funny, practical and creative..the bible on entertaining. All 150 recipes sound divine. Includes party themes, -- Decor & Style Magazine, March 2001 The chapter called "What Every Caterer Knows" and the detailed food-quantity and beverage-service charts make it invaluable! -- Bon Appetit Magazine, October 1, 2001

Nicole Aloni, author of *Secrets from a Caterer's Kitchen*, is a 15-year catering pro whose sold-out cooking classes are held throughout the country. She's appeared on local and national television

and radio, including the Food Network. She lives, cooks, and entertains in southern California.

I am a professional chef and this book help me set up for a couple small and large caterings after first coming out of culinary school and only having limited access and experience with these types of large events! This book covers a lot of the basics and a few of the most stressful and informative tasks about a large catering! You get a planning of menus for both large and small events, information about the where to have or host the event, decoration advice, creating innovative invitations, and most importantly, maintaining a budget!!! I do wish it had more information on how much to purchase for a certain amount of people. It does cover some recipes but a set number of protein, number of hotel pans, or weight for a specific guest count could also be useful but other than that this book was a life saver!! Timelines are added and a little on set up and equipment is also touched!! This is a great book if you're having guest soon!! Click YES if this review was helpful. If not, or if you have a question, leave a comment and I'll answer you! Feedback helps me improve my review! THANKS

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.

great book! wish I had gotten it years ago! It would have been a great help to organizing parties. The only improvement I would suggest are more actual worksheets to help organize.

A friend gave me this in advance of a series of big parties that I'm dealing in the next few months, including my daughter's wedding which we are debating catering ourselves. I found this very useful, with an onslaught of great tricks and tips. She covers small things such as considering table height of dishes (she recommends using cake stands) to recipes and why some foods simply don't lend themselves well to quantity cooking. Her writing style to the point, friendly and confident. In short, like someone I'd want to have cater an affair! I found this useful in planning a big event such as a wedding, too - you learn a lot about how caterers think, and some fundamentals about pulling off a big event, whether you're planning to do it yourself or hire someone.

I was hoping it would be something it is not. If you want to cater a huge party with pre-made menus and such, it's probably great. I wanted practical advice for up-sizing recipes and for throwing parties for approx 30 people, which I do regularly. The information on quantities to cook for groups is probably worth the purchase price but most of the information and recipes I will never use.

I just used this book to host a party of 165 people. I took advice from every chapter and found the conversion tables particularly helpful. I doubt I would have had the confidence to take on this major event without this book--it was a confidence builder for sure. The gazpacho recipe (without the mussels), the blue cheese pate, and the idea for making a crisp for dessert all factored into my own menu. I ended up using the e-vite conversion for beer and wine. I think that a better alcohol section for large outdoor parties would be a good addition to the next edition. The author's advice to hire servers and to engage one more than you think you need was instrumental in the success of our party and in allowing me to be a true hostess. What a gem of a book!

Excellent tips and recipes.

VERY SATISFIED WITH THIS PURCHASE!

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