

side UC & BP's
-for-broke
ofuel venture
aimal Yogis

101 shortcuts to elegant, no-stress entertaining

The best caterers, cocktails, takeout, and more

EXT
EVE
gow
that
noti

San Francisco



FÊTE ACCOMPLI

BY ERIKA LENKERT
WITH JAN NEWBERRY

The 101 essential Bay Area resources, recipes, regalia, and reinforcements you need to toss a truly memorable party this holiday season—or, come to think of it, at any time of year.



SET THE MENU

WHETHER YOU'RE PLANNING A SIT-DOWN DINNER FOR 8 OR CANAPÉS FOR 80, THE FOOD WILL MAKE YOUR PARTY. HERE ARE THREE WAYS TO GUARANTEE YOUR GUESTS WILL BE THRILLED.

On the cutting edge: Ethan Mantle, executive chef and owner of Emeryville's *Componere Fine Catering*, stays ahead of the culinary curve with such trendsetting tricks as his coveted Anti-Griddle, a portable appliance that instantly freezes the surface of food without cooling the center (think hot molten chocolate cakes with chilled crusts). But he's also firmly grounded in eco-aware basics, including beautiful cuisine made from sustainably grown organic ingredients, composting, and biodiesel transportation. \$100 per person minimum. 510-420-0900, COMPONEREFINECATERING.COM