

6. GONE-IN-AN-INSTANT

APPETIZERS



Small Fries To pay tribute to one client's English heritage, caterer Kate Paul of Food Ink in L.A. created mini servings of codfish tempura and chips for guests to nosh on during the cocktail hour.



Edible Elegance Proving that gourmet can be accessible, Vorce served sesame miso cones filled with tuna tartare, wasabi foam, and double caviar. Waiters passed the decadent apps in custom trays.



Slurp's Up! Guests at this late-autumn wedding warmed themselves with shots of savory butternut squash soup. Vorce chose the mini, no-spoon-required mugs for easy sipping.

7. STATEMENT CAKES

Gem of an Idea
Inspired by the jeweled detail on one bride's gown, baker
Amy Berman of Santa Monica's Vanilla Bake Shop designed a simple white-frosted cake accented with sugar jewels dusted with charcoal and silver luster.



The request was strange but specific: a cake that featured figs and looked like bark. Together, San Francisco planner Alison Hotchkiss and Napa bakery Perfect Endings dreamed up this one-of-akind design.

