

GO COASTAL INVITE GUESTS TO THESE BEACHSIDE RESORTS
FOR A TASTE OF PARADISE (16)

EXCITING EATS 8 NEW FOOD AND BEVERAGE TRENDS
TO INDULGE IN THIS YEAR (23)

california

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CALIFORNIA'S MANY URBAN CENTERS

(30)





Tasty INNOVATIONS

**CHEW ON THESE FOOD TRENDS FROM ACROSS THE STATE
TO BRING A FRESH BITE TO YOUR UPCOMING GATHERINGS.**

By Shelley Levitt

Just when farm-to-table is starting to sound like a cliché, catering pros across California have a new menu of food and beverage offerings to bring to your fetes, retreats and banquets.

Feast on these new ideas.



INDIAN
LAMB
TACOS



No
1

GLOBAL FUSION

Executive Chef David Man of Island Hotel Newport Beach loves treating guests to what he calls “farm-to-fire” California coastal cuisine. That means simply prepared, often grilled, classic dishes that highlight local, fresh ingredients. “But when groups come here for multiple days, they want to experience other types of menus, too,” Man says. “That can mean food from where they’re from or traveled overseas.” He offers bold and authentic flavors from the Middle East, Asia, Morocco and South America, but with a distinctly California twist. Take, for example, the Indian lamb tacos. Man prepared a lamb stew with the traditional techniques of Indian cooking and spices like garam masala, cumin and turmeric, and served it with house-made naan bread, tortillas for soft tacos and toppings like riata, hummus and micro cilantro. islandhotel.com