

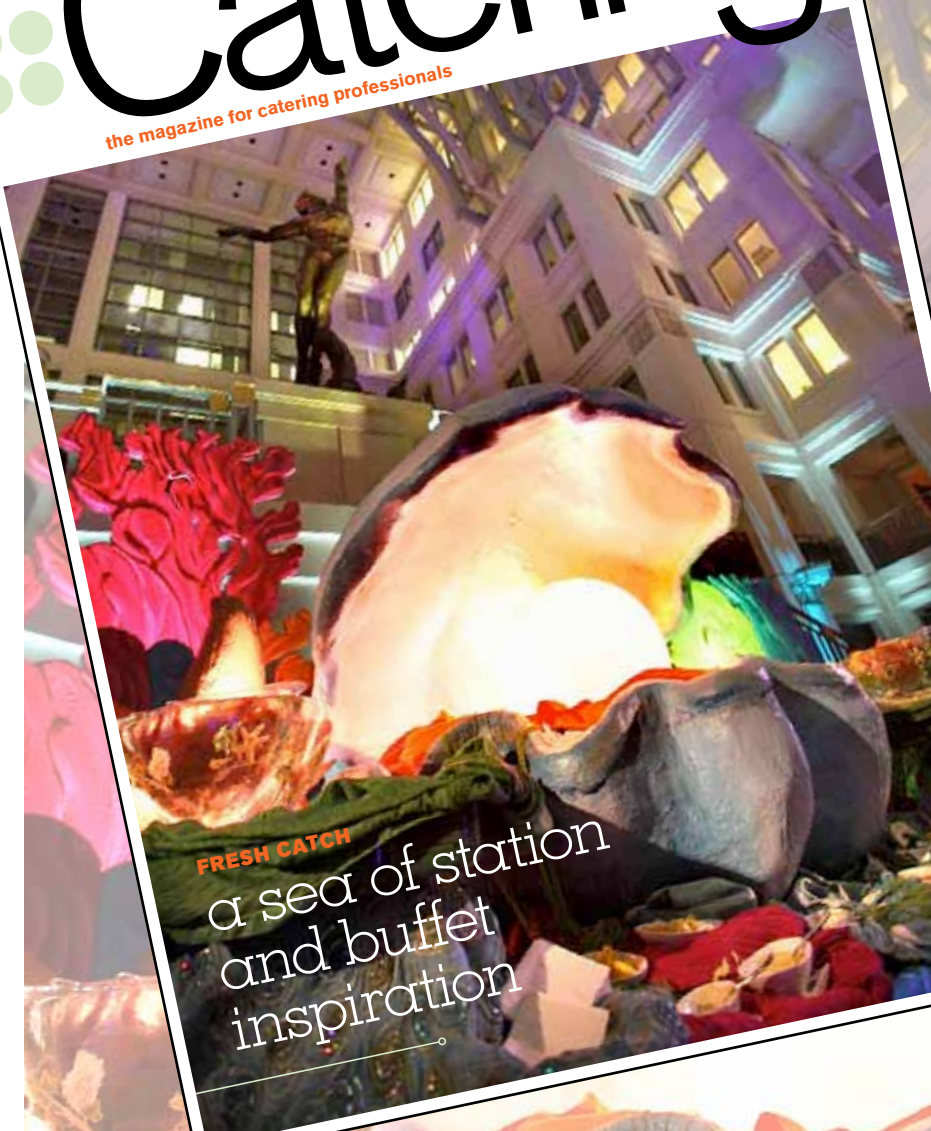
As Featured On The Cover of...

Catering

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FRESH CATCH

a sea of station
and buffet
inspiration

Windows Catering Company, Alexandria, Va

At the milestone celebration of the Commercial Real Estate Women organization of Washington, D.C., Windows Catering Company demonstrated how picking-up on little details can result in great creative success.

Inspired by the tradition of supplying pears for a 30th anniversary, Chris Dunn, senior event planner, spun the event into an under-the-sea wonderland.

All 400 guests were greeted with imitation pearls as they arrived. Gold fish crackers and Swedish fish gummies speckled cocktail tables in a lounge, which also featured a treasure chest as decor, spilling out pearls and shells.

A custom-made sheet metal bar showcased two rows of lighted fish tank globes containing live gold fish. The evening's specialty drink was garnished with a Swedish gummy fish.

The buffet table, draped in aqua linen and tiered with risers on opposite sides of a giant oyster shell centerpiece, was draped with sequin-embroidered linen and held carved ice bowls of shrimp.

Heaps of oysters and crab legs circled the circumference of the ice bowls. On the lower tier of the buffet, a selection of condiments were provided, including traditional cocktail sauce, mustard sauce, Cajun remoulade and lemon wedges.

The adventurous buffet table centerpiece was custom made by the Window's team out of cardboard, then painted shades of purple and blue, filled with orange linen and donned with a glowing lucite globe that resembled a pearl.

A unit of cardboard cut-outs made to look like coral, splashed in bright fuchsia, lime green, neon orange and electric blue colors were propped up directly behind the buffet table. *

