

A Feast for All Seasons

*Four caterers celebrate New England's bounty
with colorful, locally sourced first courses.*

PHOTOGRAPHS BY TOAN TRINH

SUMMER

Crispy pork belly
with sweet potato
pierogi and summer
vegetables, Season to
Taste Catering.

WINTER

Savory caramelized-onion-and-apple tart with chicory salad and bacon, Chive.



SPRING

Maine crab salad with spring vegetables and pickled mustard seeds, the Catered Affair.



FALL

Burrata with arugula, fall squash, and apple chips, Forklift Catering.

