

pancakes than a dish of pasta. Omelet stations, croissants and a bevy of other breakfast table fare can be enjoyed any time of the day.

Dim sum

Dim sum allows guests to sample different foods without filling up. Carts of dumplings and other small plates of appetizers can be wheeled around so everyone can choose what they want and what they want to avoid.

Gourmet comfort food

People love familiar comfort foods, but now gourmet comfort foods are shaking up wedding receptions. Mac-and-cheese with gouda and brie or chicken pot pie with a puff-pastry crust are a few offerings that can add glamour to down-home cooking.

Food with a show

Instead of passed foods or buffet stations, couples are opting to make food an experience for guests. An oyster bar with a chef serving fresh seafood or a dessert master whipping up flambé is a feast for the eyes and mouth.

Interesting buffet stations

Keep guests on their toes with various meal stations. A bountiful display of artisanal cheeses, fruits and breads will be a cheese lover's dream. These stations also can be appetizing focal points around the room and ensure all guests get a bite of what they like best.

Family style

Rustic and informal weddings have grown in popularity. Rather than food being brought to the guests or participants lining up in

buffet lines, family-style dining allows guests to share conversation and pass the peas at the same time. Larger, rectangular tables allow more guests to sit with one another and serve themselves food from community plates located in the center of the tables.

Food and beverage pairings

Food-forward wedding couples are offering guests mouthwatering appetizers matched with a cocktail. A slider and a craft beer or a dumpling and a shot of saki are examples of this trend.

Nontraditional 'fake' cakes

Instead of a multi-tiered cake or the cupcake fad that is starting to fizzle, couples are now opting for something new. Desserts that mimic the look of cake, but aren't quite that combination of sponge

and frosting are trending. Crepes, pies, cookies, and doughnuts are acceptable and can add a creative spark to the cake-cutting ceremony. When offered along with dessert stations, guests can certainly get their fill of sweets.

Vegan and gluten-free options

Chances are one or more people attending the reception will be on a restricted diet. Rather than relegate these guests to dining on side dishes and patchwork meals, certain couples are building entire offerings around vegan and gluten-free foods.

Couples are getting creative with their food and beverage offerings at their weddings. Guests never know which culinary wonders they will encounter as they gather to wish the newlyweds well. —Metro

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