

Flights of Fancy

Flavorful flights offer your guests more flavors to love.

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Part of the challenge of planning a wedding is choosing from so many stunning options of flowers, dresses, venues and, yes, flavors. More than ever, when it comes to their celebratory feast, savvy brides are opting to give their guests flights, or several items of a similar kind, presented in a series.

"Brides are drawn to creativity and love to have options, so flights give them that," says chef Alison Lueker of Decatur-based Sun in My Belly, who has seen the trend really take off. One recent bride wowed her guests with a series of sliders, including meatloaf on herbed focaccia with horseradish cheddar, pulled pork barbecue on a cornbread muffin and lamb with feta and green olive tapenade. Another request was a flight of soups, which included

SUN IN MY BELLY'S FOOD FLIGHT
Clockwise from top left: A textural trio of cheese and fruits includes a triple creme camembert, medjool dates, brown sugar roasted walnuts, Van Gogh gouda, nectarine and honey glazed blackberries. Delicate soup sips of tomato bisque with garlic crostons, watermelon soup with lump crab and green apple brunoise and a fava bean offer a range of flavors. Bruschetta topped with garlic roasted tomato, fresh chevre and basil chiffonade, smoked ratatouille and mushroom and gruyere tantalize taste buds.

tomato bisque with tiny grilled cheese sandwiches, spicy three-alarm chili with cornbread muffins, and chicken pot pie with mini buttermilk biscuits. As a result, Lueker and her team have acquired a vast new crop of inventive serving dishes, such as demitasse cups (for sips of soup), jelly jars and petite Mason jars.

For event superstar Tony Conway of A Legendary Event, the trend of serving flights at a

wedding is really an evolution of the ever-popular chef station. He and his team love presenting these inventive little trios, including tastings of wine, mini ice cream cones and even French macarons. "It gives us lots of creativity and gives the guests lots of options to try," he says.

Bold American Events often takes the flights to a new level by offering quartets of items for guests to sample as they celebrate a happy couple. In their entree quartet, four proteins (scallops, pork belly, quail and filet mignon) are served on one segmented plate and dressed with decadent wines from a favorite vintner, fully customizable to a couple's tastes.

After all, it's the one day in a couple's life when they—and their guests—should have it all.

Fly Off

Star chefs and caterers can create flights to make your wedding feast one to remember.

A Legendary Event

Conway can be supercreative with presentation, including adorably tiny shot glasses of chilled soups (think cantaloupe, strawberry and watermelon), served in shaved ice. legendaryevents.com

Bold American Events

For a sweet finish, Director of Sales Stacy Zeigler recommends the decadent candy bar quartet, a flight of the chef's homemade take on Almond Joy, Reese's Peanut Butter Cup, Twix and Snickers. boldamerican.com

Sun in My Belly For Lueker, the sky's the limit in terms of creativity, as she's always game to try her hand at a vintage family recipe or incorporate a treasured ingredient to make a bride's dreams come true. suninmybelly.com