

BLISS

WEDDING MAGAZINE

SUNDAY, SEPTEMBER 29, 2013
Advertising Supplement

➔ **MINI MEALS**
A specialty at One Atlantic
page 6

**THE LOOKS
OF LOVE**
This season's newest trend
page 16

**WEDDING
BELL BLUES**
Timeless color for accessories
page 4

DELUXE TUXES
Popular fall styles for men
page 14

**VEILED
THREADS**
As seen on local models
page 10

Plus 2013 FALL BRIDAL FASHIONS INSIDE page 12

The Press
OF ATLANTIC CITY
pressofAtlanticCity.com

FOOD



Above:
Fresh fish tacos
served with
margarita shooters

mini morsels

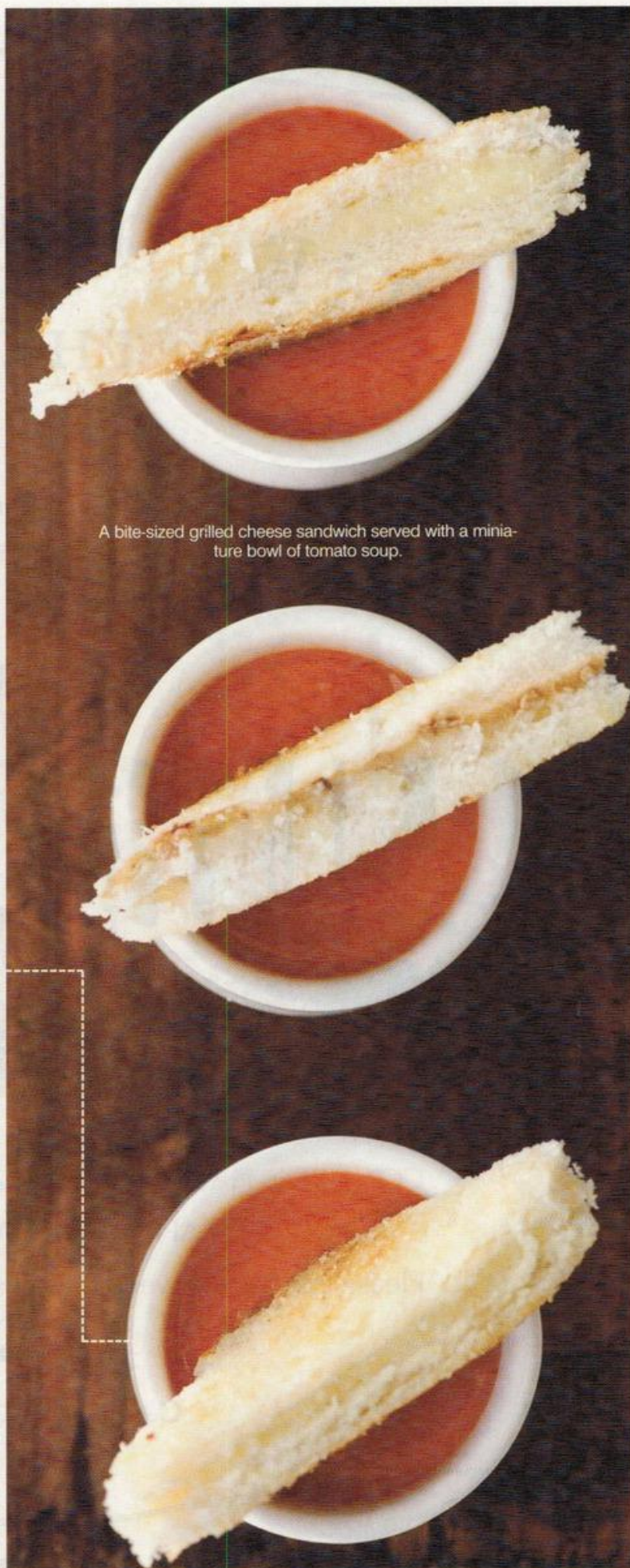
AT ONE ATLANTIC, EVEN ENTREES & DRINKS CAN BE SERVED IN MINIATURE

BY NINA SOIFER
PHOTOGRAPHY BY DAVID MICHAEL HOWARTH

When searching for current food trends to set a wedding apart, consider an approach to dining that has swiftly caught on: small plates. Many of us enjoy appetizers before our meals, and some prefer to eat them in place of hefty entrees that sometimes leave us feeling too full. More and more, we're seeing tapas-style menus in restaurants where the focus is on sharing, but how does this type of



Left: short ribs on a spoon topped with demi-glace and a pineapple chip



A bite-sized grilled cheese sandwich served with a miniature bowl of tomato soup.

dining fit into a banquet setting, and how do we plan a wedding menu accordingly?

Elizabeth McGlinn, director of One Atlantic an elegant catering facility atop The Pier at Caesar's in Atlantic City says Executive Chef Bill Fausey and Sous Chef Rocky Pellerito have been cooking this way since the venue opened in June 2010. As a matter of fact, it's their area of expertise. Of course, they provide regular-sized meals as well, but serving petite portions of a wide variety of specialty items gives them an opportunity to take their guests on a culinary journey every time they host an event.

"Hors d'oeuvre receptions have consistently been very popular among clients," says McGlinn. "It's like having a five-hour cocktail reception. The total amount of food is equivalent to a sit-down dinner, only it's presented differently. For instance, we will serve a scaled-down portion of a meat, fish or poultry with a

starch and a vegetable on a 5-inch plate with a fork. Any main course can be downsized to a bite or two."

McGlinn says ingredients are brought in on the day of the function, prepped and served immediately.

"Our staff can turn out meals for 200 people in less than eight minutes, so no one is left waiting for their food," she says. "Freshness is foremost. We are certified as a level-two green restaurant and even our building is designed to be environmentally friendly."

As best as they can, Fausey and Pellerito adhere to what they call a "100-mile menu" using vendors within 100 miles of the Jersey Shore, such as small, organic farmers, artisan cheese produc-

ers and sustainable seafood purveyors.

At One Atlantic, celebrity chef nights are not what one might imagine. Fausey invites his clients' family members to cook with him in the kitchen on

- Continued on page 8



Sous Chef Rocky Pellerito serves up mini brownie sundaes topped with whipped cream and a cherry and scoop of vanilla ice cream topped with chocolate sauce

The *Difference* is in the *Details*

Bridal • Special Occasion • Mother of the Bride/Groom Dresses
Bar/Bat Mitzvah Dresses • Jewelry • Belts • Accessories • Designer Headpieces

Anniversary Sale October 24, 25, 26
30% off Storewide Sale 3 days only* and 10% off New Orders*
*Excludes Maggie Sottero and Sottero and Midgley
*Some exclusions apply. Cannot be combined with any other offers, previous sales, and excludes sale items.

Wedding Belles
Antique Bridal and Special Occasion Boutique

The Plaza, 1205 Tilton Rd • Northfield, NJ 08225 609-241-0134
www.weddingbellesboutique.com

Find us on Facebook

RAM'S HEAD INN
Elegant Weddings, Exclusively Yours

9 West White Horse Pike • Galloway, NJ 08205 • 609-652-1700
www.RamsHeadInn.com

601 9th Street Ocean City, NJ, 08226
(609)-399-6999 • abellasalon.com

Receive 20% OFF any service never experienced at A Bella Salon

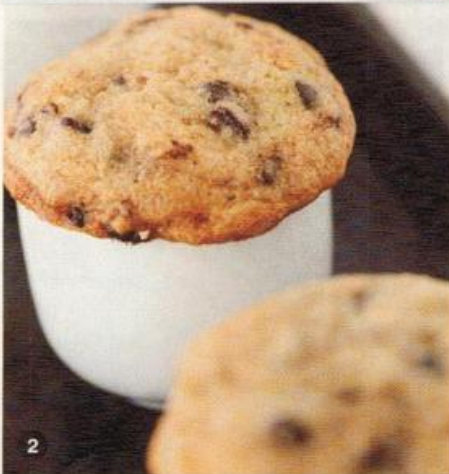
Some restrictions may apply

f t

FOOD



1



2



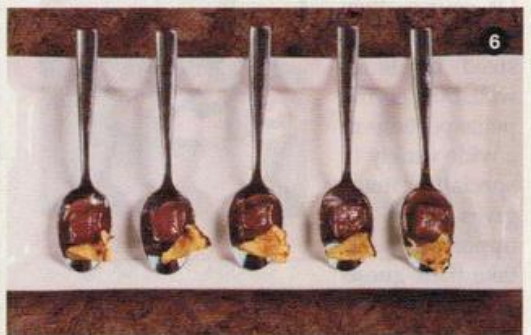
4



5



3



6

1. Meatloaf with mashed potatoes and pea puree 2. Warm cookies with shots of cold milk 3. Mini ice cream cones with rainbow sprinkles for dipping 4. Fork-spins of spaghetti and meatballs 5. Tiny brownie sundaes 6. Short ribs on a spoon topped with demi-glace and a pineapple chip

– Mini morsels, continued from page 7

the day of the pre-tasting, which is typically held seven months in advance and is a chance for customers to sample various menu selections. The twist to this tradition is that Fausey and his "guest chefs" will recreate a family recipe from scratch, so that he can duplicate it the way the family remembers it.

"While growing up, food was always a big part of my life, and daily family dinners were very important," he says.

To a wedding couple's delight, Fausey will turn a family's time-honored Friday

night dinner into a featured entree or even a "nibble."

Fausey also will accommodate any dietary concerns, whether it is gluten-free, vegan or kosher (One Atlantic has a separate glatt kosher kitchen), and he is especially adept at international cuisines, an influence that began when he was young and permeates his work ethic to this day.

"We had a ritual at home where one weekly meal was shaped by a different country and culture," he says.

Each customer is treated to a unique menu tailored to his or her personal taste

and heritage.

"We're all about relationships and recipes," says McGlinn, who loves to describe some of the miniature dishes available, both savory and sweet. There is meatloaf with mashed potatoes and pea puree; short ribs on a spoon topped with demi-glace and a pineapple chip; fresh fish tacos served with margarita shooters; fork-spins of spaghetti and meatballs; tiny brownie sundaes; warm cookies with shots of cold milk; and, teeny ice cream cones with rainbow sprinkles for dipping.

"Inventive presentations are important," McGlinn says, "but if the food doesn't taste great, it doesn't matter. Our food is delicious."

In addition to a reputation for high-quality, imaginative tidbits like corned duck with cranberry slaw and Russian dressing on an everything bagel, and quinoa sushi rolls, One Atlantic is known for service and ambiance. With the facility extending 100 yards over the ocean and floor-to-ceiling windows everywhere, views of the beach and the city skyline provide the perfect backdrop for any occasion. ■