

# Fête-Worthy Fare

*If you're caught in a holiday this season, hand the cooking reins over to the experts at one of these reputable caterers.—Laurie Levy*



BOUTIQUE BITES, PHOTO BY SCOTT THOMPSON



ETHIOPIAN DIAMOND CATERING



BERGHOFF CATERING

## BOUTIQUE BITES

At **Boutique Bites** (5717 N. Elston Ave., 773.313.3211, boutiquebites.com), parties depend on Elaina Vazquez, a Chicagoan who followed her Culinary Institute of America training to five-star Chicago restaurants such as Tru (676 N. St. Clair Ave., 312.202.0011) and Avenues (108 E. Superior St., 312.337.2888, peninsula.com), then to Las Vegas under MGM Grand's Joel Robuchon. Success in the Vegas catering business led her back home to the Windy City. Here, she currently customizes events such as huge soirées and multicourse dinner parties with miniburgers and tapas ("duck confit tacos") and entrées such as wild mushroom risotto or desserts like molten-lava chocolate cake. You're sure to have a lovely holiday meal.

## ETHIOPIAN DIAMOND CATERING

The star attraction at **Ethiopian Diamond Catering** (6120 N. Broadway St., 773.338.6100, ethiopiandiamondcuisine.com) is the healthy Ethiopian menu with "no artificial preservatives, no butter, no eggs, no milk [and] no honey!" Owner and chef Almaz Yigizaw prepares her grandmother's recipes to cater everything from holiday bashes to Bar Mitzvah dinners. Fans adore *Doro* or *Yebeq Tibs* (chicken or lamb in mild or spicy versions) in addition to vegetarian dishes. Use Yigizaw's *Injera* (Ethiopian teff flour bread) to scoop up mild Shrimp Alichia; finger food includes *sambusas* (thin dough shells stuffed with meat or vegetables).

## BERGHOFF CATERING

Chicago's oldest restaurant, **The Berghoff Catering & Restaurant Group** (17 W. Adams St., 312.480.0200, theberghoff.com), has been serving local families for more than a century, so owner Carlyn Berghoff knows how to throw a party. "The holidays are the busiest times of the year, but we can eliminate pressure as well as long buffet lines by setting up multiple carving, risotto, grazing, charcuterie and other stations," she says. "Bourbon-glazed short ribs [are popular, as is the] chocolate Sacher torte by our pastry chef Chon Reynozo."