



Trending Food Options That Can Wow Your Wedding Guests



What types of wedding menus are popular right now? A fantastic dining experience that will wow your guests.

The menu options for weddings have changed significantly from the standard and simple selections to delectable cuisines and top-quality food. But because nothing lasts for very long, culinary preferences have also changed and are now influenced by a thirst for innovation.



Going Vegan:

Some couples are planning entire events around meatless dinners, rather than just offering vegetarian options to those who don't eat it. So don't be shocked if the menu features salads, root vegetable poke, black beans, beet tartare, and a vegetarian savoury crepe comprised of eggplant, tomatoes, mushroom, feta, and mozzarella.

Going Organic:

More and more couples are requesting locally grown, in-season, and ethically sourced cuisine for their wedding guests in support of sustainable agriculture. This demonstrates how concerned most brides and grooms are about the origin of their meals and how important fresh and organic foods are to them.

Wedding Menu Based on Theme:

Your wedding food can be created to match your choice of a gothic or dark colour scheme for the event. You can absolutely include the popular black food trend in your wedding meal given how popular it is on social media. Your dinner party guests will be in

awe when served charcoal ice cream and black ingredients like blackberries and black rice.

Dramatizing Desserts:

Breaking the tradition when it comes to sweets is one approach to create a presentation that will be remembered by everyone. Serve innovative plated options instead of the traditional wedding cake and sweet pastries.

Don't limit yourself to cupcake towers and chocolate tarts. Go all out with savoury and sweet crepes that are made in front of the guests. It will give your guest a desert experience that is hard to forget.

Depending on the ingredients they prefer the most, your guests get to decide what kind of crepe they want to be prepared. Anybody for crepes with nutella? What about a mozzarella, prosciutto, parmesan, arugula, and basil pesto crepe?

Catering Of Paris offers savoury and sweet crepes that are prepared in front of your guests at the location of your wedding celebration. We know some of your guests might have dietary restrictions, hence we ensure our crepes appeal to all of your guests. We develop perfect recipes for Vegan, Gluten Free, Dairy free, kosher and more.

Looking for a [Best Crepes Catering service](https://www.crepesofparis.com/) that can assure the success of your event? You can visit www.crepesofparis.com

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