

Recommending caterers is about as risky as referring doctors. Skill is presumed but the real chemistry comes from individual style and tableside manner. Herewith, then, is a source list of a few of the best, categorized by their approach and style.

CACHET CATERERS

Design Cuisine—headed by the ever-dapper Bill Homan who consistently gives the best. (703) 979-9400.

Occasions—creative and personalized with the charm of its dynamic duo of owners. (202) 667-0888.

Susan Gage—hottest rising star in town providing distinctive events with uniquely delicious food. (301) 839-6900.

SMALL, SUMPTUOUS, AND STYLISH

Carol Mason Food Originals—doyenne of the one-pro-chef firms, haute trained but always au courant with new trends. (202) 333-2448.

Barbara Witt Designs—impresario of the late-lamented Big Cheese Restaurant and just about the best food service consultant in town with exciting food to match. (301) 229-4969.

Ann Amernick Pastries—an award-winning dessert specialist, with rarefied talent at pulled sugar work and painting on sugar for the ultimate in catered works of art. (202) 537-0414.

Movable Feast—ranked by the *Washington Business Journal* as one of the area's top ten caterers. (301) 559-2111.

OLD LINE FAVORITES

Ridgewell's—the legacy of the brothers Ellis, including the purple trucks, is alive and well. (301) 652-8771.

Sue Fischer & Co.—owner involvement in every party and the added bonus of Randy Watts floral designer. (301) 251-9070.

B&B Washington's Caterers—exceptional results at parties both large and small. (202) 829-8640.