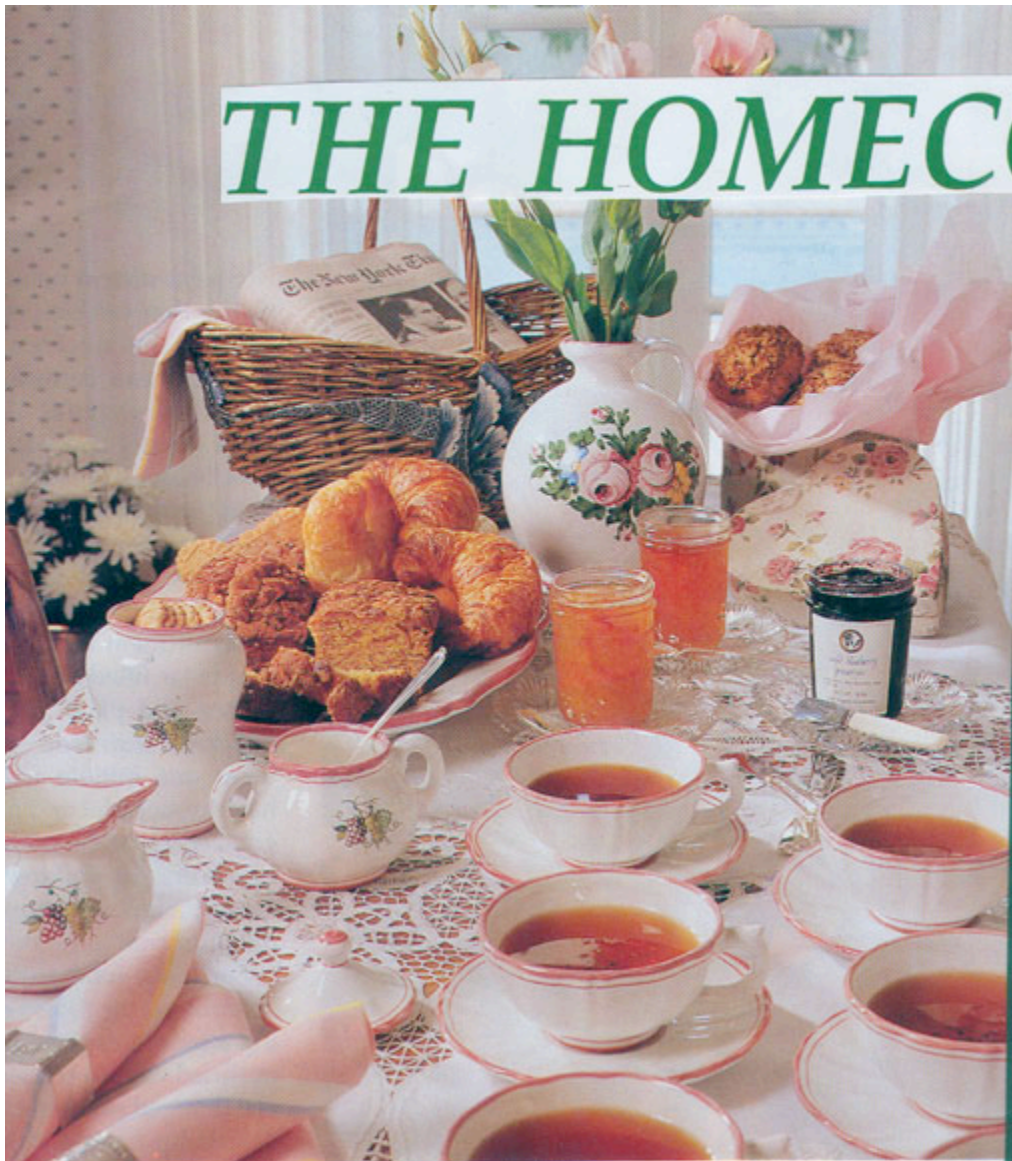


PALM BEACH LIFE

CATERING



THE HOMECOMING



As Linda is a new mother and a business woman, there is hardly time to cook for this group, which usually numbers 10. She depends on the expertise of Palm Beach's C'est Si Bon Catering Service for her culinary needs.

Working closely with the staff, she designs menus for casual luncheons, one or two picnics, early evening suppers and one special evening. On this occasion, special friends old and new are invited to join the family for an elegant salmon filet with ginger sauce, fresh asparagus, a creamy rice pilaf and, for dessert, tangy lime mousse served in small china cups.

Days begin with breakfast set out on a large pine table in the kitchen. Guests help themselves to muffins, fruit breads, buttery croissants, assorted jams and fine English tea. The morning papers and delicious foods are usually taken by the side of the pool.

After a full morning of bike riding, tennis and swimming, hungry visitors return to a handsome table of tenderloin sandwiches on freshly baked rolls, pasta salad, big chocolate cookies and fresh fruit.

Afternoons are free for striking out to the Flagler Museum or the Norton Gallery or a few hours of shopping.

The evening meal, served in a casual yet elegant manner, might be roast veal with a dried fruit stuffing or deep-dish chicken pies, with small individual pies topped with tiny pastry chickens served to the children. Strawberry-rhubarb, pecan and sugar-crust blueberry pies often are served on the upstairs terrace.



Acknowledgements: A special thank you to Russell Clackner, Patricia Voyer and the innovative chefs of C'est Si Bon Catering Service for the beautiful food photographed at the McGillicuddy residence.

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