

December 2, 2010

Dear Engaged Couple,

While planning your wedding, you'll spend hours picking out the perfect shade of linen and getting the flowers just right. You'll learn that invitations can be printed on 437 different types of stationary, and that no two varieties of wine can be served in the same shape glass. You'll probably lose sleep over your wardrobe. You'll attend to every little detail with surgical precision, and in the end, you'll be amazed at how well it all came together. It'll all look so perfect!

If you hire Michelle and Peter to handle your catering, though, you shouldn't expect your guests to notice. *All they're going to remember is the food.*

Sure, a few patronizing souls will go out of their way to compliment the décor. "I love your table cloths," they'll say, but what they really mean is "I happened to notice that the table was covered while I was drooling over Michelle's Habanero-Honey tartlets." Most will spend the whole time gushing over the mouth watering prime rib and chicken skewers, and the perfectly tender asparagus spears.

If it's especially important to you that guests not be distracted from their enjoyment of your centerpieces, Panache is not the caterer for you. If, however, you want a menu that will make your mouths water when you sit down, long after your wedding, to write a testimonial like this one, we cannot recommend Panache any more highly.



Photo By Dottie Millwater Photography

We hired Panache to cater our wedding in August 2010. Michelle and Peter were accommodating, professional and friendly as can be. They helped us find local vendors, adjusted quickly to a host of food allergy and "I'm a vegetarian" quibbles with their menu, and managed to cook delicious gourmet food under a tent (in the rain!). We could not have been happier with them. We **highly** recommend them, and have no doubt that you will be just as impressed.

Good luck with your wedding!

Sincerely,

Lura + Brian

Lura Muns & Brian Ross
Arlington, Virginia