

TREND SPOTTED

2013 Preview: Caterers Predict Food Trends



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Acadian Caviar

"For years, sturgeon caviar was difficult to source and prices soared. Now, fishermen on the East Coast have developed a sustainable system for farming sturgeon. After nine years, the stock has matured and is ready to produce large yields of Acadian caviar. We are looking forward to using it throughout our menus." —Sebastien Centner, director of Eatertainment Special Events and Catering, Toronto

Photo: Courtesy of Eatertainment Special Events and Catering