



PHOTO BY STEVE E. MILLER

Events Coordinators Gayle Powers and Claire Adler

Catering Unlimited Delivers Authentic Culinary Experiences

BY KATHY MARCKS HARDESTY

Ryan Comerford, founder of CateringUnlimited.com, will never forget the day his team of chefs catered a cover shoot for "Vanity Fair" magazine. Famed photographer Annie Leibovitz was shooting Jude Law in Pismo Beach so Ryan showed up with a six-pack of Stella Artois to share. "When I arrived at the shoot I was shocked to see Jude busying dirty dishes for the entire crew," he remembers. The unpretentious actor accepted a beer and invited him to a Beverly Hills party that night.

Ryan, a consummate gourmet, created Catering Unlimited to offer the finest dining experiences on the Central Coast. If you want a premier caterer that will give your guests the red carpet treatment, choose the one that's preferred by the stars. This gourmet service has blossomed over the last few years, and the testimonials they receive from actors, film producers and foodies tell why. What started as a small business testing the waters with about 25 events monthly has blossomed into a sophisticated dining service that creates epicurean meals for 700 to 800 events annually.

No job is too small or too big, they regularly serve small intimate groups and parties up to 1,500 guests.

Now this specialized catering service has evolved into three distinct entities: Catering Unlimited offers full services for every event, at Dairy Creek or Morro Bay Golf Courses, or on location; Epic Catering focuses on multi-course, epicurean meals for people of discerning tastes planning smaller, intimate parties up to 100 guests; and Wine Picnics, delivers gourmet picnic baskets to wine lovers at wineries and hotels.

Their talented, certified chefs, Albert Zgarka and Beto Gonzalez, create the

menus for Epic Catering which lists epicurean choices titled: Adventure, Bold, Passion, Journey, Gaia and Triumph. Two menu selections, named for Zgarka and Gonzalez offer their signature menus.

"I've had a passion for food as long as I can remember," said Albert, "which I accredit to my father who allowed his children to experience haute cuisine while we were still toddlers." He's worked in top restaurants in Toronto and Italy, and attended the post graduate program at the culinary center for Italian cuisine in Parma. Here's one of this expert's creative dishes: veal sous-vide layered with onion marmalade, mushroom and black truffle puree on sesame crisps.

"I'm thrilled to be part of Epic Catering when I can apply my creative ideas and show off my specialty, Nuevo Latino cuisine," explained Beto, who graduated from a Washington State Culinary and Hospitality Management Program and was awarded, "Culinary Student of the Year." This is just one of his intricate dishes: plantain-encrusted sea bass with sweet pepper sauce, and cilantro-citrus basmati rice topped with plantain crisps and mango relish.

Visit CateringUnlimited.com where you

can view over 100 distinctly different menus online. They offer one stop shopping for business retreats, anniversary celebrations, jet catering, and they are a favorite for their excellent banquets. Members of the Central Coast Wedding

Professionals, events coordinators Claire Adler and Gayle Powers offer expert advice for floral arrangements, photographers and selecting the right wines. When you want the finest dining experience for your party or wedding, Catering Unlimited delivers.

CateringUnlimited.Com
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