

REAL weddings & HONEYMOONS

MARTHA STEWART



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PARTY BITES

APPS FOR EVERYONE

Make sure all your guests enjoy the hors d'oeuvres at cocktail hour by choosing delicious options, like these from contributing editor Peter Callahan, creative director of Peter Callahan Catering in New York City. They *just happen* to be naturally gluten-free (and two are vegetarian as well). Clockwise from top left: crisp shiitakes topped with Brie and morels; Stilton cheesecake wedges with bacon-onion marmalade; smoked trout on potato pancakes with tomato confit; beef carpaccio and truffled arugula on Parmesan crisps; and chèvre and lavender-honey stuffed figs. For recipes, go to marthastewartweddings.com/gluten-free.

SIGNATURE MOCKTAILS

BOOZE-FREE BUBBLY

At least a few of your guests (and all the kids at your reception) will want to toast the occasion without alcohol, but with plenty of fun fizz. Callahan's solution: Have your caterer boil fresh fruit and herbs with sugar to create sweet syrups for flavoring seltzer. (From left: lemon-sage, pomegranate, and lavender-lime.) Fresh garnishes will also get them festive-looking, and then it's "Cheers!" all around. Find syrup recipes at marthastewartweddings.com/mocktails.

