

FOR IMMEDIATE RELEASE

## Catering company partners with local farms to create Farm to Table menus

**6/15/2011. Boulder, Colo.** Local catering company A Spice of Life recently announced its partnership with local farms in order to provide clients with Farm to Table menus for their events, further demonstrating the philosophy that sustainability is complimentary to exceptional cuisine.

"Many of us at Spice have been shopping for ourselves and our families at local Farmers' Markets and by joining Community Supported Agriculture programs for years," Dan Bruckner, co-owner of A Spice of Life, says. "I realized that it might be possible to produce larger events this way as well."

A Spice of Life is sourcing seasonal vegetables from Aspen Moon Farm in Hygiene, mushrooms from Hazel Dell in Fort Collins and dairy products from Diamond D Dairy in Longmont. From these locally sourced and fresh ingredients, the chefs create monthly menus featuring dishes such as Apple Cider Brined Long Family Farms Pork Loin with Rhubarb Relish served with Hazel Dell Shiitake Mushroom and Organic Asparagus Farrotto.

Following suit, local venues are also contributing ingredients for the events they host. Longmont's Lone Hawk Farm, featured in The Knot's Best of Weddings 2010 as a favorite venue, can supply wedding parties with fresh greens and other seasonal vegetables for their salads.

The philosophy behind Farm to Table is one of sustainability and community. Not only are the ingredients superior and fresh, but communities achieve economic growth and sustainability, says Bruckner.

"Farm to Table is a way to reduce our carbon footprint," says event specialist Lisa Paoletti, who is an advocate for the program. "This program is cutting edge for a catering business, but ten years from now, this will be commonplace," she says.

In addition the monthly menus showcasing seasonal produce and local and often organic ingredients, A Spice of Life also builds custom menus using local ingredients or from specific vendors. If a groom's family has a cattle ranch, the company can use their own beef in their wedding dinner, and requests like this are not so uncommon.

**A Spice of Life Catering and Event Centers:** A Spice of Life was established in 1987 with a goal of providing exceptional food and service to the Boulder area. David Rubin and Dan Bruckner, two veterans of the service industry, joined forces with the common goal of reinventing the catering experience. By infusing their own standards of quality and service, A Spice of Life has grown and flourished into the largest catering company in Boulder County now serving all of Colorado.

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