

Dishes at the Great Arizona Picnic

Written by Written by Julia Swem

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Have your fill of the best of the best dishes and desserts at the legendary Great Arizona Picnic this weekend. Here are some restaurants and chefs you can expect to see there.



Cathy's Rum Cake Caterers

Visit Cathy Bua, owner and chef of Cathy's Rum Cake Caterers, and choose from a selection of different flavored cakes. Bua said she is very excited to debut her brand new cake flavor, Rum Coffee, at the festival. Visitors will definitely receive quality cake from Cathy's Rum Cake Caterers because she has participated in the festival for 33 years and was honored with the acceptance to their Culinary Hall of Fame and received a lifetime achievement award as well. "After 33 years, I still love meeting the people," Bua said. "It is such a treat to greet new visitors and reconnect with the old. The whole festival is really grand."



Los Sombreros

Visit Azucena Tovar, owner and chef of Scottsdale's Los Sombreros, for some exotic flavor at Cooks & Corks. Tovar will be serving Yucatan Cochinita Pibil, a favorite from Mexico. This flavorful dish is composed of pork baked in banana leaves and seasoned with a blend of garlic, onion, vinegar, and orange juice.



Ocean Prime

Visit Jagger Griffin, chef at Ocean Prime, to enjoy multiple courses of expertly prepared dishes. The appetizer will be Duck Confit and a pea-crusted duck breast. The salad will be a warm spinach salad with fennel and smoked bacon. For the fish course, they will have salmon with fingerling potatoes and pinot shallot reduction. The main entrée will be beef tenderloin with wild mushrooms and cabernet jus. Finally Ocean Prime's dessert will be a goat cheese and chocolate Chambord tart.

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