

14th Annual Taste and Tour of the Countryside

DREXEL HILL, PA - The 14th Annual Taste & Tour of the Countryside held on Tuesday, October 16th was a deliciously smashing success! Billed as the premier event for planners of corporate dinners, special events, holiday parties, fun-raiser, galas and business meeting. Over 60 restaurants, wineries, hotels, and catering and banquet facilities showcased to over 2,000 attendees.

Some of the crowd favorites in the Grand Ballroom included tender scallops, pan seared tuna and Cajun seasoned steak. In the Garden Dessert/Beverage Pavilion, four fondue fountains of dark chocolate, peanut butter, caramel and white chocolate were flowing at one time produced by Fabulous Fare and gourmet cupcakes and baked chocolate soufflé were favorites. This year the upscale ambiance lent itself to the creation of 4 festive table displays showing fall colors of blue, orange, black and red created by Eventricity and Choice Party Linens.

The exquisite flavors were not the only highlights throughout the evening. The Grand Ballroom also featured the fiercest, hour-long chef battle in the region. Twelve chefs competed on-stage unaware of what the ingredients would be until minutes before the performance started. Once revealed, they selected their ingredients to impress the 6 celebrity judges. Campbell's Creative Catering and georges' took home the team title of 4th Annual SYSCO Foods Chef Competition Winner, thanks to the genius works of Maria Campbell and Joseph Frost of georges'. The decision was made by six celebrity chef judges, including: Chef Ann-Michelle Albertson, Albertson's Cooking School, Chef Alison Barshak, Alison at Blue Bell, Chef Tom Macrina, American Culinary Federation and Desmond Hotel, Chef Guillermo Pernot, Cube Libre, Chef Philip Pinkney, Restaurant School at Walnut Hill College and Chef Chris Scarduzio, Mia & Brasserie Perrier. "The Sysco Food Chef's Competition has become the staple event for both the Taste and Tour as well as the region" stated Lucy Wright, Event Coordinator from the Brandywine CVB.

Additional judging for the event, was the Hospitality President's Award which was handed to the top booths, Waterford Ballroom/Chumley's at the Radisson Valley Forge was the First Place Winner; Second Place, J. Scott Catering in Malvern, PA and Third Place went to Harrah's Chester Casino and Racetrack, Chester, PA. Best Presentation in the Garden Dessert/Beverage Pavilion went to Cupcakes Gourmet. This delectably stylish and creative evening is one that will go down in the books as one of the most successful corporate event trade and culinary show around.

Sharon Kemble from PCMA was one of our Hospitality Judges

CONTACT: Jim Cohn 215-947-8600, x111 jim@eventsmagazine.com

Angela Delagol 215-947-8600, x105 angela@eventsmagazine.com

Mid-Atlantic Events Magazine / 1800 Byberry Road, #901 /Huntingdon Valley, PA

