

# Lettuce do the food

Getting more food flexibility for your wedding

Your Way

Food, glorious food! Beyond picking the right venue, your food choices and catering services are your next big decision when planning a wedding. But, what most people do not recognise is the venue and the food you choose are very much linked together. The team at Blame Her Ranch have moved away from any catering limitations in order to give the couple extreme flexibility. Here they share how they offer great food ideas...

## 1 FAMILY CATERING

A few of BHR couples have decided that they want a family member to handle the catering, as it's a huge cost saving and our kitchen allows it. In all cases, the family member who oversaw the wedding food brought recipes that were rooted in family tradition. Our favorite was the 84-year-old grandmother who prepared all the food for 200 guests banquet-style. Everyone loved it and was very personal and memorable. But, don't forget about the dirty dishes!

## 2 CHUCKWAGON

To launch BHR to our family and friends, we had an old fashion chuckwagon BBQ. We had everything from brisket, ribs, baked beans, coleslaw, cornbread, and an amazing boysenberry cobbler. All cooked over a real campfire in cast iron pots. Everyone ate in our half-completed barn at the time.

## 3 SIGNATURE BAR SERVICE

At BHR, we allow our guests to offer an open bar as long as licensed bartenders oversee the operations. Couples can offer fun signature drinks beyond soft drinks, beer, and wine. We've seen a tequila and bourbon tasting bar that was a huge hit as well as signature cocktails. We also suggested the BHR Shishito Margarita (the recipe can be found on our website and was also featured in last month's issue).

## 4 PRIVATE CHEF WITH A TWIST

All around the world private chefs are getting attention and celebrity status based on their cooking creativity. Here at BHR, we are blessed to have exemplary Native American chef, Lois Ellen-Frank. With an outstanding menu, Lois and her staff

also give you background on how Native Americans prepared the food, the origins of the ingredients, and at the end of the meal, a tribal song that is unique and inspiring.

## 5 FOOD TRUCK EXTRAVAGANZA

When you think of food trucks, burgers, fries, and shakes come to mind, but that has all changed. Now you can find African-Caribbean Fusion, Pizza and even New Mexican-infused sushi food trucks. We joke all the time that the food is sometimes better than what you get at many 4-5 star restaurants. They are more informal, but have fun with it. Even if you use the food truck just for appetizers, dessert, late night snacks or the Rehearsal Dinner.

## 6 5-STAR DINING

A story about food at a wedding would not be complete without talking about 5-star, 5-course dining. While creativity and uniqueness are important, great food and great service is key. Here in Santa Fe, NM, that company is Walter Burke. They never disappoint! Be sure to ask for the pre-food tasting with your caterer before picking any catering services. [WHI](#)

