

## *The mood setter*

TASTINGS NYC, NEW YORK, USA

Alexandra Morris has been catering to the Big Apple's most discerning hosts for almost two decades, launching Tastings NYC in 2001. Working with Chef Cedric Durand and Sous chef Jeremy Enriquez, Tastings NYC's clients include Upper East Side families, political officials, and fashion brands looking to make a splash with a stylish product launch.

When Margherita Missoni and fashion brand Splendid partnered for a private shopping experience, Morris and her team created a flower crown-making station, and served traditional Italian Aperol spritz, along with savory bites and candy stations piled with colorful Italian sweets.

"It was an event that left everyone smiling," says Morris, who studied marketing and advertising before deciding to focus on her true love: food. "It was exactly what the client wanted and we were delighted to be a part of such a memorable affair."

Tastings has planned and catered events for Dior and Jimmy Choo, the French Consulate, and countless private clients, among them an executive producer for entertainment company Purveyors of Pop, who asked Morris to help throw an elegant summer garden party in the Hamptons.

Her menus are as varied as the events she caters: you might find fresh strawberry gazpacho with yellow tomatoes, lamb burger sliders with yogurt harissa sauce, roasted monkfish loin with fava bean purée, or a simple yet sublime roasted chicken. The choices are limitless, says Morris, and carefully tailored to please each client.

The one thing Morris is a stickler for, even when entertaining at home, is setting the right mood.

"Aura is key—the lighting, candles, flowers, music, the right mix of guests," she says. "People know right away when they walk in a room if they're going to ease into the night or not."

*tastingsnyc.com*

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