

NoCal Cakes & Menus

Truly Inspired How These Cakes Came to Be

A talented designer can turn almost anything that's visually inspiring to you into a gorgeous cake. Bring your ideas—no matter how un-cake-like they seem—to your baker and see what develops. Here, Burlingame-based cake designer **Sonya Hong**, of Butterfly Cakes, shares the inspiration behind three wedding cakes she recently created for area couples.



The bride loved the look of her mother's bracelet so much that she wanted its colors and design to be reflected in her wedding cake.



To honor their alma mater, where they first met, this couple had the sunburst from the Amherst College logo replicated on their cake.



The bride and groom were inspired by the pattern on their retro-looking, psychedelic table linens from resourceone.info.



One-Click Catering



There are two reasons why we love **Greenleaf Platters**, a new food-delivery service launched by Berkeley-based Hugh Groman Catering. First, it makes catering pre-wedding parties or a farewell brunch with tasty, gourmet fare incredibly easy, and second, the company is certified green and uses local, organic ingredients whenever possible.

How it works: Place your order on Greenleaf's website (at least four days in advance), where you can choose from complete menus (decadent breakfast spreads, simple picnic

lunches) or à la carte items (tea sandwiches, fresh salads, cupcakes). The food arrives on beautiful white porcelain platters. **Bonus:** Eco-friendly napkins, plates, cups, and utensils are available, and Greenleaf carts it all away when you're finished. **Cost:** \$500 and up, plus delivery, set-up, and pick-up fees (\$100-\$200). **Availability:** Alameda, Contra Costa, Palo Alto, Santa Clara, San Francisco, and Marin counties only. 510-647-5165, greenleafplatters.com



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