

3. Place a small amount of the butternut squash puree in the middle of the plate and top with three seared scallops. Drizzle the balsamic glaze over the scallops and sprinkle with toasted pumpkin seeds.

Style to spare: “Michelle Cheatham of the **Invisible Chef** is very inventive and can create delicious evenings for 10 to 100 in your living room or poolside,” says interior designer Jean Larette. “She has great style and is often asked to help trim your home with holiday cheer.” 415-922-3663, invisiblechef.com

Tray tempting: Berkeley’s green-certified **Greenleaf Platters** is an easier and generally less expensive alternative to a full-scale caterer. Bite-size servings of breakfast, lunch, hors d’oeuvres, dinner, or dessert are delivered to your home already arrayed on stylish ceramic serving pieces, not frumpy plastic. Think roasted Niman Ranch filet mignon on rosemary biscuits with horseradish cream, or mini-flourless chocolate cakes. \$500, with a 20-person mini-mum, plus \$100–200 for delivery and pickup of trays. 510-647-5165, GREENLEAFPLATTERS.COM

HIRE A CHEF

For a small soirée, you don’t need an army of caterers—one cook will do. These four really know their way around a kitchen.

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made Don Nelson this way?

PUB NOTES

Publisher’s note

When you’re traveling, sometimes knowing what’s ahead is even more exciting than anticipating the unknown.

Slaughterhouse redux

In a follow up to *San Francisco’s August feature* on the future of slaughterhouses, **Incanto chef Chris Cosentino** offers a view of the past with a look at his collection of vintage abattoir photos.

