

Let Uncommon Feasts do the cooking



ELIZABETH LADUCA

Michelle Mulford is the owner and chef of Uncommon Feasts, a Brookline boutique catering company that specializes in intimate home gatherings.

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If you plan to throw a dinner party and want to impress your guests, you might consider delegating some of the tasks, like the cooking. This is where Uncommon Feasts comes in. Helmed by Michelle Mulford, the Brookline boutique catering company specializes in intimate home gatherings. Mulford and her staff plan seasonal menus, sourcing ingredients direct from New England farmers, butchers, and cheesemongers. They are hyperfocused on presentation; even the serving pieces are made by local craftspeople. The company handles larger parties as well, but regardless of size, everything is made from scratch — from cured salmon to pasta and ice cream. Prices start at \$80 per person, depending on ingredients. “For us the joy is in creating each dish by hand,” says Mulford, who worked in restaurant kitchens and for caterers, as a personal chef, and for a stint at Formaggio Kitchen in the South End before starting the business four years ago. A summer menu might include shucked oysters and sweet pea pancakes and pickled vegetable with cocktails, and grilled Moroccan lamb with preserved lemon relish for a main course. In-house wine director Marianne Staniunas enlists the help of local wine companies to find natural wines from small producers. Says Mulford, “We believe strongly in letting the seasons guide our menus — and in creating luxurious yet unfussy food.” www.uncommonfeasts.com.

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