



// A TASTE OF //

LOWCOUNTRY

TANYA GURRIERI OF CHARLESTON'S SALTHOUSE CATERING

SETS THE TABLE FOR CELEBRATION.

PHOTO DANA CUBBAGE PHOTOGRAPHY





TANYA GURRIERI
PHOTO: BANNER PHOTOGRAPHY

From the time Tanya Gurrieri got her start with Atlanta's renowned Bold Catering & Design nearly 20 years ago, she knew that she'd found her life's passion. A "leap of faith" led her to hook up with a chef/partner and launch her own catering firm, Charleston, S.C.'s Salthouse Catering, as a way to "control our own destiny instead of having others control it for us," she says. And control her own destiny she has, as the catering powerhouse behind some of the lowcountry's loveliest wedding celebrations

and special events. About the company's name, Gurrieri says: "Salt is such an essential element historically, and in cooking. House or home is the feeling we want to convey with our food—something comforting and familiar that makes people feel warm and happy." And that's exactly the feeling wedding couples and their guests get when digging in to the Southern-inspired, sustainably sourced, beautifully presented cuisine Salthouse Catering serves up.



SALTHOUSE SALAD
PHOTO: RUSTIC WHITE PHOTOGRAPHY

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"IN THE LAST FEW YEARS, WE'VE SEEN A TREND IN FOLKS COMBINING STYLES OF SERVICE. They may have full seating, a plated first course, then dinner stations. There are really no rules any longer with how you serve food. We love to offer a station-style dinner reception featuring all chef-prepared 'tasting plates.' These small plates are designed to be a 'mini-meal,' complete with sauces and garnish, that the chef prepares and the guest can simply grab and take with them. It's efficient, in that guests don't have to build their own plate and make decisions that might slow down the line."

"WE PRIDE OURSELVES ON BRINGING THE SAME HIGH LEVEL OF FOOD THAT FOLKS COME TO CHARLESTON EXPECTING TO SEE IN OUR GREAT RESTAURANTS, TO OUR CATERED ENVIRONMENTS. A few of our most popular dishes are our slow-braised short rib with a local mushroom ragout, served over Carolina Gold 'middlins' rice (aka rice grits); and our buttermilk-brined fried-chicken biscuits with a bourbon-brown-sugar gravy. We're also well known for our beautiful, bountiful displays, featuring local veggies, house-made pickles, smoked salmon, cured meats and such. Folks love a great charcuterie display, and this is our version of that classic."



PHOTO: DANA CUBBAGE PHOTOGRAPHY



PHOTO: MONIKA GAUTHIER

"THE BAR IS ALWAYS A BIG PART OF ANY CELEBRATION. We love creating a specialty drink that reflects the couple in some way. Maybe it's a beer brewed in their home town, or a cocktail that speaks to where they got engaged. Either way, it's a great way to personalize the occasion. We also love to use a local sweet-tea vodka in a spiked lowcountry lemonade—it's always a hit with guests."

"THE FOOD AND DRINK CAN MAKE OR BREAK THE PARTY FOR SURE! Our goal is to have guests leave the wedding talking about the food the next day, the next time they see the bride...and even the next year. One of the nicest compliments we've received is, 'Not only is that some of the best food I've had at a wedding, that's some of the best food I've had ever!' If the food is good, the bar is well serviced, and the guests taken care of, then the event as a whole will be a success."