

It's merrier when someone else cooks

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Massive amounts of food are an integral part of any holiday celebration, but not everyone has the time or training to pull off a culinary masterpiece.

Fortunately, there are trained professionals ready and willing to take last-minute orders for holiday meals, no matter what flavour or fashion you choose to celebrate.

Orders from these caterers can be specifically tailored for celebrations like Kwanza, Hanukah and Christmas. But why let a calendar date limit your celebrations?

Island flavour

Twist Catering Services

"Food is the hub of all things, food is what makes people happy, it is what makes people together," says La-toya Fagon, owner of Twist Catering Services.

"No matter where you are, if there is food, people are going to come."

Fagon can accommodate almost any food request, but considers herself an Island Chef.

On her menu is ackee and saltfish, Jamaica's national dish.

She also prepares items like coconut rundown (a grated dessert), goat head soup, curried goat and jerk chicken. Fagon learned most of her trade from her mother.

"She will tell you from start to finish" how food comes from earth to plate, she said.

When her mom found work in the U.S., Fagon was 17 and had to cook for her three older brothers and her dad. She later trained at George Brown and top restaurants around the city. She wants to take a few days off during the holidays, so Fagon suggests the last call for holiday foods to come on Sunday or Monday. She is also taking a day or two off around New Year's.

Her company delivers and will try to work with any budget, she said.

"Whether you are making \$20,000 to \$2 million – everybody's got to eat," she said.

"If your budget is \$300 I will tell you what you can get, but you can get something."

To order call 647-887-1477 or send a note to twist@twistcatering.com.
www.twistcatering.com



Twist Catering owner La-Toya Fagon with her version of ackee and saltfish.

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