

Business Briefs



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Westminster Caterers – Services With Heart, Soul & Great Flavor!

CHOOSE YOUR MENU.

For starters: A little antipasto with tart olives and handmade pasta, or some light, crisp coleslaw, or delicate, creamy crawfish bisque.

For the main course: A spicy Italian sausage cannoli, or freshly grilled barbecue pulled pork, or zesty shrimp Creole.

Is your mouth watering yet?

How about topping it off with a rich, cream-filled Napoleon, or large, homemade chocolate chip cookies, or decadent, nutty New Orleans pralines?

These are but a few of the delicious dishes prepared by the various catering businesses

based in Westminster. With a dash of originality and a strong dose of family pride, local caterers serve up a smorgasbord of culinary delights to complement any occasion.

“We offer top quality and reasonable prices, and typically, people don’t run out of food when they buy from us,” said Dino Valente of **Valente’s Deli & Bakery** at 72nd Avenue and Meade Street. “We have one of the largest selections of Italian foodstuffs in the metro area. We’re also a bakery. We bake our own breads, pastries and cookies. And, we’ve

always been known for cutting and selling high-quality meats. We make our own Italian sausage using my grandpa’s recipe.”

Valente’s caters a variety of events, specializing in corporate lunches and family gatherings from 7 to 700 people. While the deli and bakery is also a market and lunch spot, the staff is occupied with delivering nourishment for funerals, birthday parties and business meetings year-round, and is busiest during the Christmas holiday and graduation season. Their most popular meals include cannolis, deli sandwiches and party platters such as antipasto or meat and cheese trays.

“We come out of decades of home cooking and family recipes, passed on through the generations,” said 38-year-old Valente, as he worked side-by-side with his 65-year-old father, Larry, who also worked with his late father, Fred.



ATTENTION TO DETAIL: Lisa Givens of *A Gourmet A-way Personal Chef Service* prepares one of her fresh, healthy specialties from her custom menus.



LEAVE THE COOKING TO US: At top, Westminster chef Lisa Givens not only provides cooking services in homes but caters small events through her business, *Goodies by Lisa*. Below, Dino and Larry Valente (left and right) stand in their Italian market and deli, where they also operate a catering business for family and business events.



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Daddy K’s Catering is another Westminster-based business with a family tradition of good cooking, as well as a reputation for fun service. John Kindsfather, 24, operates the catering service, while his father, Perry, cooks and his mother, Michelle, serves.

“Most of our customers get a kick out of our family and friends who are working together. They are entertained by the fun atmosphere and often say they are impressed by our nice, friendly people,” John said.

Daddy K’s specializes in outdoor cooking for picnics at parks, lakes and other locations. They grill and barbecue meals and serve them up buffet style. Summer is their main season, though they do get booked for a few holiday parties in the fall and winter.

Conversely, Lisa Givens gets busy in the fall and her business doesn’t usually slow down until summer. Through her company, **Goodies By Lisa**, Givens creates and delivers authentic New

Orleans pralines, Bundt rum cakes and sweet potato pecan pies, which are most in demand around the winter holidays. Her personal chef service, **A Gourmet A-way**, offers in-home dinner service and cooking demonstrations, as well as catering for parties and events from two to 100 guests.

Also from a tradition of great family cooking, the 48-year-old New Orleans native trained at Culinary Business Academy, Culinary School of the Rockies and other local cooking schools. She develops customized menus for each client, and can prepare Louisiana Creole cuisine as well as Caribbean, Mexican, Thai, Chinese and other requested styles. She works with special diets such as those with no-salt requirements or with food allergy restrictions.

“I provide a lot of variety compared to a typical caterer. It’s more customer driven versus sticking to a standard menu,” Givens said. “People appreciate my attention to detail, from preparation to presentation. I put a lot of love and passion into the food that I cook. I really focus on what my clients want and need.”

With the holiday months approaching, keep these delicious catering options in mind for your festive parties. **For contact and location information on these businesses and others, see the listings for caterers, restaurants and other food categories in the online Westminster Business Directory at cityofwestminster.us.**