



CALIFORNIA
TABLE GRAPE
COMMISSION

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News Release

FOR IMMEDIATE RELEASE
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Grapes Offer Fresh Inspiration for Caterers in New Guide: *Free Booklet Available Now*

FRESNO, California – Catering professionals can tap into a valuable new resource for ideas and inspiration with “Presenting Fresh Grapes from California for Catering Professionals,” a free full-color booklet produced by the California Table Grape Commission. The just-released booklet offers recipes and tips regarding cheese plates, passable appetizers, buffets, expo stations, steam tables and more.

“We’re seeing so many more chefs using fresh grapes throughout restaurant menus. We felt there was a need to show caterers and catering departments how well grapes can fit into their unique menus as well,” said Cindy Plummer, commission vice president of domestic marketing. “California’s growing season runs from May into February, allowing caterers to utilize California grapes for their signature items and seasonal offerings nearly year ‘round.”

To order a copy of the free catering guide, email your request to info@grapesfromcalifornia.com, call 559.447.8350 or write to:

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To print or view a copy of “Presenting Fresh Grapes from California for Catering Professionals,” visit www.grapesfromcalifornia.com/foodservice.

The California Table Grape Commission was created by the California legislature in 1967 to increase worldwide demand for fresh California grapes through a variety of research and promotional programs.

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