



STATEN ISLAND ADVANCE/MONIKA GRAFF

Chinese Scholar's Garden.

Outdoor as well as indoor seating will be offered at the New York Chinese Scholar's Garden restaurant at the Staten Island Botanical Garden.

to open at Chinese Scholar's Garden

restaurant here so
can come and spend
on or a day, starting
breakfast or lunch
with dinner," said
Rebeck, the Scholar's
caterer.

It would be a wonderful
experience for people enjoying
the gardens here at the
Staten Island Botanical Gar-

Mrs. Reinish of Bulls
Head of The Catered
Word in Manhattan, will oper-
ate an indoor/outdoor cafe
seating for about 64 peo-
ple on page 4 on the Snug
Gardens.

Every day, in an invited
setting highlighted by
brass chandeliers and copper
accents, is next to the gift
ticket sales area on page 5.

Every day will offer both
dining with wait
staff as well as foods to be
served at casual tables
and bars.

A concession stand with
sandwiches and snacks will be
operating during the
weekends during the
festivals, wraps and

other sandwich selections are
expected to become garden-
goer favorites.

Bistro fare is on the menu
and is an eclectic mix of ethnic
foods, including Oriental
Chicken Salad, Tuna Nicoise,
Polenta Pizza and an all-
American Botanica Burger
served with savory sweet po-
tato fries.

Early visitors to the Staten
Island Botanical Garden can
look forward to a breakfast of
fresh juices and smoothies,
fruit cups with yogurt, waf-
fles, pancakes, homemade
granola and eggs. Lunch spe-
cialties on Saturdays and Sun-
days will include brunch
items.

Customers will sip speci-
alty coffee drinks, such as
cappuccino and espresso, at
any time of the day.

The children's menu will
spotlight old favorites, like
fried chicken strips, corn
dogs, popcorn shrimp and
macaroni and cheese.

For those on the go, the
cafe will prepare box lunches
and buffet items ordered in
advance for tour groups and
special events.

Weddings, anniversaries,
baptisms and other special oc-
casions celebrated at the Sta-
ten Island Botanical Garden
will be catered by Mrs.
Reinish, beginning in Novem-
ber.

Mrs. Reinish, who has been
in the catering business for
about 15 years, operates out of
a professional kitchen on Ave-
nue B in Manhattan. She cat-
ers about 250 events each
year, primarily corporate and
private parties in Manhattan.

The Catered Word, which
toots its horn at events for the
New York City Transit Mu-
seum in Grand Central Sta-
tion, has a client list that reads
like a Who's Who of the rich
and famous in show business
and films.

Although not profession-
ally trained as a chef, Mrs.
Reinish was inspired to fur-
ther her career in food service
by working as a bookkeeper at
LeCirque in the 1970s and at
other popular Manhattan res-
taurants in ensuing years.

Mrs. Reinish gradually built
her customer base by serving
as general manager of the for-
mer Word of Mouth, a gour-

met and specialty foods shop
then located at 72nd and Lex-
ington avenue in Manhattan.

"Customers would ask,
'Could you come to my
house?' That's how I started
catering," Mrs. Reinish re-
called.

When she first started her
business, said the Staten Is-
land resident, she began by
preparing all the food herself
in her Bulls Head kitchen. In
time, the business outgrew
the space and she eventually
moved to the Manhattan site.
She now employs four chefs
to be sure the food is pre-
pared according to her speci-
fications.

"I'm the owner, but I work
every party and I use a profes-
sional, mature staff," Mrs.
Reinish said, adding, that
she's proud the catering busi-
ness lives up to its slogan: "Be
a guest at your own party."

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