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PERFECTION IN PLANNING

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A Pastry Chef's Most Popular Desserts

Meet and Eat Sweet Treats

Forget dieting: Meeting attendees can't afford to miss the creations of award-winning Giuseppe Panepinto, executive pastry chef at Long Island, N.Y.'s 280-room Garden City Hotel. Panepinto was named Pastry Chef of the Year at the 15th annual U.S. Pastry Competition in March for his "Tin Soldier and the Jack in the Box," sculpted out of sugar and chocolate.

The most popular of Panepinto's desserts among groups, according to director of catering Joseph Borbely, is the almond apple tart served with caramel sauce, freshly made cinnamon ice cream and a chocolate garnish.



Giuseppe Panepinto

"It's a lovely presentation, and it's super-tasty," says Borbely. The ginger pear tart, a similar dessert but served with fresh vanilla ice cream or pineapple sherbet, also is quite popular.

Another favorite ending is a simple- but delectably rich-Brooklyn-style cheesecake served with raspberry sauce.

For those meeting planners who can't bear to choose just one indulgence, a plate of three to five minideserts can be ordered for each attendee, allowing everyone a sample of the creamy, the fruity, the chilly and the chocolaty, all created by this prodigiously gifted chef.

■ Jonathan Vatner