

William Rini explores culinary and catering trends forecast for 2019

Cleveland area luxury catering firm boss William Rini explores top culinary and catering trends expected to take off during the coming months.

STRONGSVILLE, OHIO, USA, January 14, 2019 /EINPresswire.com/ -- Owner of successful luxury catering company A Taste of Excellence Catering, [William Rini](#) is well known and highly respected in the Cleveland area for his innovative approach to the latest food and drink trends. Here, and to kick off the new year, Ohio native Rini explores a trio of culinary and catering industry trends expected to make waves in 2019.



"With vegetarian and vegan plant-based diets continuing to grow in popularity, meat-free dishes are likely to further evolve over the coming year," says Rini.

While far from a new trend, Rini suggests that plant-based cuisine options this year are likely to begin incorporating newer, more experimental flavors than ever before. "Strong, savory umami flavors are making waves at the moment within vegan and vegetarian cuisine," he explains, "with heavily flavored alternatives to meat dishes, and in particular snack items, such as pork rinds, jerky, and bacon-based or flavored foods, set to be among the next big trends in plant-based eating."

More traditional avocado and hummus dishes, he says, for example, along with the likes of tahini and coconut water, will, however, remain popular as ever as the plant-based food and drink trend continues.

A more standout trend, according to [William Rini](#), will look toward 'sea greens' as both core and accompanying ingredients, as well as in snacking, as the year goes on. "Seaweed butter and kelp noodles, as two examples, are growing in demand," he reveals, adding that snacks made from water lily seeds are already available—and increasing in popularity—while traditional fish-based dishes are seeing alternatives crafted from algae, for example, take their place as, following on from his previous trend, people continue to switch to more plant-based dining options.

Of perhaps the biggest culinary and catering trend forecast for 2019, however, Rini points toward a growing desire among clients and diners for Pacific Rim flavors, with both he and many others in the luxury catering industry expecting flavors from the region to develop into a top trend this year. "Dishes inspired by or utilizing Pacific Rim fruits and accompanying flavors, in particular, are already growing in popularity," says Rini, "and it's a trend which will only pick up further momentum as we move into the warmer summer months."

It's a trend which has found its way into savory dishes, too, says the A Taste of Excellence

Catering owner. "Pork dishes originating in the Pacific Rim, various types of shrimp, and cuttlefish can all be expected to make a prominent appearance on upmarket catering company and luxury restaurant menus as we make our way through 2019," he adds, wrapping up.

To learn more about [William Rini and A Taste of Excellence Catering](http://www.taste-food.com/), please head to <http://www.taste-food.com/>.

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