



# Anders Catering Satisfies Foodies and Party Goers

BY SUSAN IRBY

**H**e's the coolest guy on the planet. In a blue tie dyed shirt and 501s, one might say he is down and dirty. Yet, he is really clean and chill. One would ask, "He is in the catering business?" And the answer is Big Time, for over 30 years.

From the stage to the football field, a former Miami-based music instructor and choreographer, Larry Anders moved west and landed in Orange County in 1982 where he went to work for well-established chefs, event and catering companies such as the Four Seasons and Main Event Catering which emphasized what he calls "Martha Stewart-style Catering," classic, elegant and sophisticated. Soon, Larry parlayed his talent for design, his passion for music and his food survival instincts into founding the Orange County Art and Jazz Festival, a nonprofit organization supporting music and art education. The festival welcomed "first call" musicians from top Los Angeles studios, with names like Grammy Award Winning Poncho Sanchez, Tierney Sutton and Eric Marienthal. The Festival was held at esteemed locations around the county including the Fullerton Arboretum, Santa Ana Zoo and the Irvine Spectrum.



“Producing the festival,” shares Larry, “meant collaborations for an elaborate two day event filled with musical and visual artists, sound stages, styled posters, marketing and multiple food vendors.” The OC Art & Jazz Festival production required a lot of “colorful balls in the air,” explained Larry, and led to his focus on special event catering centered on “top of the line” full service event production. And thus, Anders Catering was born, earning a reputation of being one of the best caterers of the best in Southern California.

“Anders Catering goes beyond what the customer is expecting,” Larry explains. “As with the festival, we strive to be ‘Your First Call Caterer’ – meaning, when someone needs a caterer, Anders is the first one that gets the call.”

What separates Anders Catering from the rest of the crowd? Simply Larry’s personal service, overseeing each event, the food styling, the way the food is served, transporting and delivering it with the utmost confidence in quality, seasoning, texture, flavor, and temperature... hot food is hot, cold food is cold, the breading stays crispy.

Anders gourmet chefs work together, creating recipes from scratch on site, in the professional kitchen that resides within a tucked away strip center in Santa Ana that also happens to serve EATS BBQ. More on his new BBQ in a moment. Anders Catering has been a leader in the industry for decades serving many of Southern California’s Fortune 500 companies, and when asked what was the pivotal factor in his success, Larry responds simply, “Our Website.” Suddenly the boutique caterers and event designers could get more eyes on their products and services.

Adds Larry, “The internet was a game changer for all business. We could be seen professionally, compete against larger companies... it evened the playing field and made it possible to stand out through design and implementation online.” But, the good ‘ole web is no replacement for quality and design. You won’t see Larry donning a chef coat and hat and leather portfolio presentations are a thing of the past. Today, it’s all click, click, click, design, design, design, create, create, create and wow the crowds, which is what Anders Catering does best, “Making A Culinary Statement”.

Whether it’s Larry’s truly amazing “Ceviche de Mango Martini” or his signature “Southern Surf & Turf” starting with his house made dry rubbed Angus Filet Mignon wrapped with Smoked Applewood Bacon and topped with Crispy Cajun Fried Shrimp, the food has to pop off the plate visually and please the palate with every bite. From menu design to theme parties, food to staff, service with excellence in the industry and always performing at the highest level is what Anders Catering is all about. Corporate and Private Events are their specialty; from his own custom-made RED pit-crew “service staff” jumpsuits for car events to booking national name entertainment, Anders will orchestrate your perfect party. No event, location or theme is too broad or elaborate for Anders. “The best aspect of our event catering,” says Larry, “is we meet the most interesting people and we make them happy, pleased and smiling with our tasty foods

and service. Life doesn’t get much better than that in the catering world.” And on EATS BBQ, the classic Killer Sloppy Joes recipe is from Ms. Helen, Larry’s Sweet Southern Belle Mom.

Over the years, clients would ask, when are you going to open a restaurant? Great question, and after reviewing the orange county culinary landscape Larry decided to put his personal spin on one of his favorite foods – Southern BBQ. “I wanted the best of both BBQ worlds, traditional and beach style BBQ.” Yes you will find tender Smoked Baby Back Ribs, and you will also discover four delicious flavors of mouth watering smoked pulled pork sandwiches. Opened two years ago, EATS BBQ began serving a different style of BBQ. They are open for lunch Monday through Friday from 11am to 2pm and it’s worth the trip in. Not solely for the BBQ but for the iconic history and artifacts to peruse while you dine. Indulge in the comfort of EATS “Smoked BBQ Pot Roast piled over Creamy Ortega Mac N’ Cheese” WOW! and who knows, you may find yourself booking your next themed party with them and it will be quite the enjoyable, delicious tasty ride. Oh, and yes Larry still keeps in step and in tune by playing his beloved jazzy trumpet.

#### Anders Catering

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