

BEST CATERED EVENT - CATIE AWARDS 2024
A GOLDEN HOUR GATHERING



SYNOPSIS

When celebrating a huge milestone for an incredibly successful national brand, where do you celebrate when the company was literally born out of your kitchen? At home, of course!

To honor the friends and family who supported the organization's vision from day one, a beautiful celebration was created to embrace what the founder has always held near and dear: comforting food, warm hospitality and a surprise around every corner.

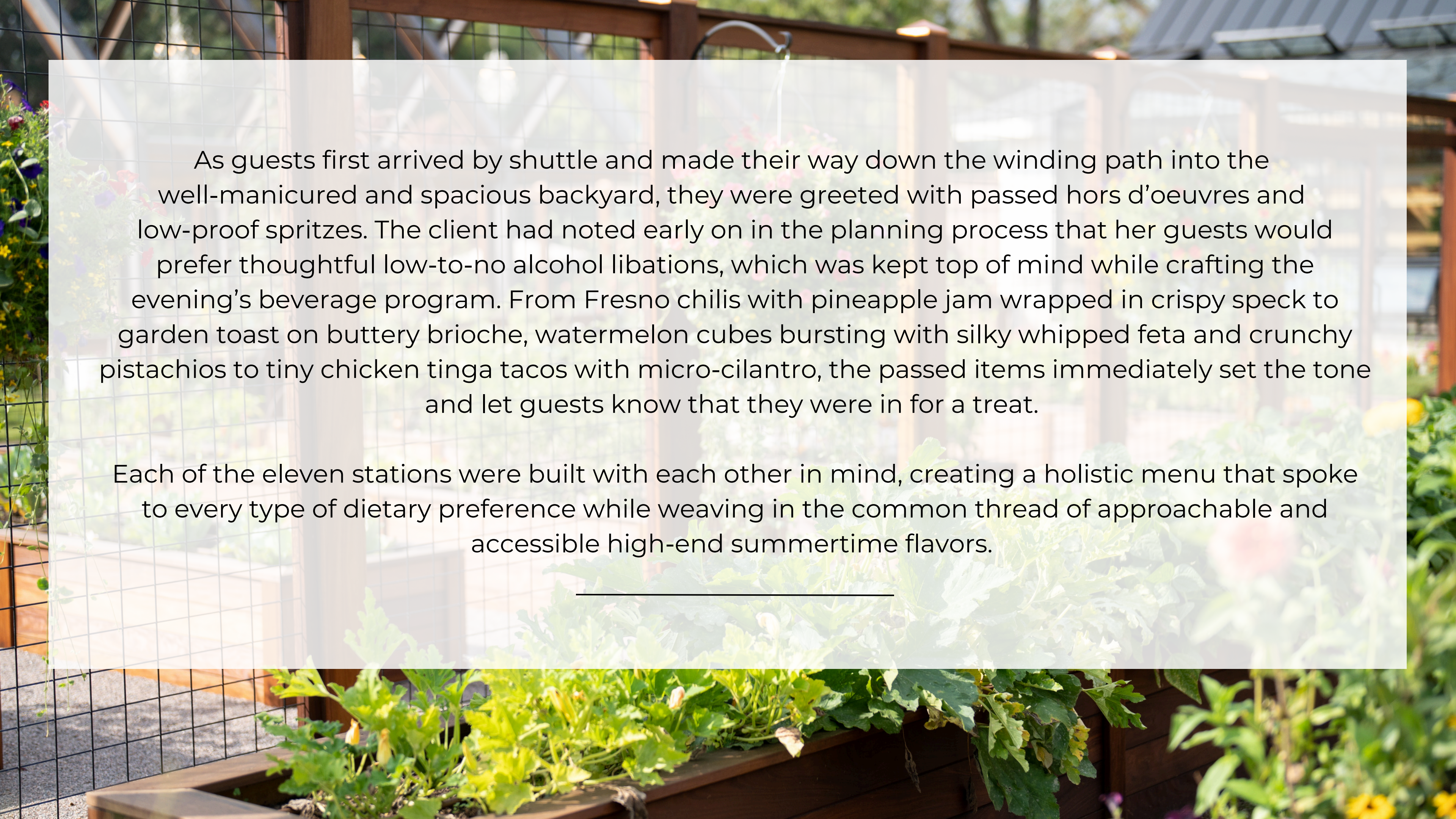




THE CONCEPT

The concept of the event was simple – shower guests with love and appreciation through delicious bites, beautiful drinks, a jaw-dropping landscape and a celebrity or six.

The inspiration for the menu was a compilation of things straight from the client's bountiful gardens and delicious, crave-worthy summertime favorites. With two high-powered Food Network chefs brought onto the team, their recipes were developed first and the rest of the menu was built around these to create a well-rounded experience for guests.



As guests first arrived by shuttle and made their way down the winding path into the well-manicured and spacious backyard, they were greeted with passed hors d'oeuvres and low-proof spritzes. The client had noted early on in the planning process that her guests would prefer thoughtful low-to-no alcohol libations, which was kept top of mind while crafting the evening's beverage program. From Fresno chilis with pineapple jam wrapped in crispy speck to garden toast on buttery brioche, watermelon cubes bursting with silky whipped feta and crunchy pistachios to tiny chicken tinga tacos with micro-cilantro, the passed items immediately set the tone and let guests know that they were in for a treat.

Each of the eleven stations were built with each other in mind, creating a holistic menu that spoke to every type of dietary preference while weaving in the common thread of approachable and accessible high-end summertime flavors.

Imagine a warm, late-summer afternoon where the setting sun illuminates everything in gold and the distinct aromas of the season surround you. This was the experience guests had as they were drawn in with a smoky, mouth-watering tomahawk grill station. Brushed with melted butter from a mop of herbs, the unctuous small plate was finished with a variety of homemade sauces and cups of elote featuring freshly grilled corn bursting with lime and chilis.





The client had recently planted a small apple orchard that inspired the next station. In the center of the orchard, farm tables were brought in to line an open air the pergola to create an “apple moment”. Stunning floral and produce, décor accompanied the variety of apple recipes, featured to honor the location. Earthy golden beet cups with local goat cheese, local apple cider donuts dusted with cinnamon sugar and a spiced pork belly skewer with apple mostarda were just a few of those featured recipes. The star of the show, however, was a savory apple tart with tallegio, hot pepper jam, condimela and rosemary that struck the perfect balance of sweet, tart, savory and herbaceous.

These two stations were prime examples of the standard of care and creativity that went into every station designed for guests. From barbeque salmon to grilled portobello mushrooms, queso crunch burger sliders to lobster potato salad, wood-fired pizza to summer-inspired crostinis there was no shortage of options for guests. Those craving something sweet were met with shave ice featuring locally pressed juices, a variety of gourmet ice cream treats and pies featuring blackberry key lime pie and French silk pie with a cookie crust.





When it came to keeping guests' thirst quenched, a beautiful white bar was set up alongside the large pond on the property. While full beer, wine and spirits were available, signature cocktails from the Food Network chefs were also available as were a variety of high-end canned mocktails. Outside of the bar, a separate station featuring fresh, bright agua frescas in flavors like tart hibiscus, sweet cantaloupe and prickly pear helped keep everyone hydrated in the late summer warmth.



With the dinner portion of the celebration coming to a close, guests were invited to continue on and settle into a variety of chairs, hay bales and blankets placed on the adjacent lawn that backed up to the property. A huge stage featuring a luminous LED screen was ready to provide entertainment for the remainder of the evening. A bar had been built into the seating area, and a snack station featuring five varieties of popcorn (fiery cheddar, dill pickle, Chicago mix, parmesan garlic and buttered) as well as classic concert candies were available. Once guests were settled, the talent took the stage and a beautiful evening was capped off with comedian Nate Bergatze, the infamous duo of Steve Martin and Martin Short, and the legendary James Taylor closing the show.



THE VISION

The overall vision of the event was to provide a bright, airy experience for guests filled with warm hospitality, delicious food, engaging entertainment and a deep sense of gratitude for the community that supported the company's founder from day one. This vision was enhanced on every level, starting with a commitment to the freshest local ingredients and meticulous sourcing of specialty wares. With these building blocks in place, the next layer to elevating the event came into play with the hospitality team onsite. With several pre-meetings and walk throughs taking place with the service and culinary teams ahead of the event, the staff onsite at the celebration brought incredible energy, enthusiasm, culinary knowledge and warm hospitality to each and every guest they interacted with.

THE CHALLENGES

As with all events that take place outside of a venue, especially those that are built in a field or backyard, the biggest challenge is always the unknown. While client meetings and site checks are an essential key to solid preparation, there are no guarantees that the environment present at the site check will be the exact environment at the event.

An example of this centered around the weather the days leading up to the celebration. Late August in the upper mid-west is generally dry, but anyone from the region will tell you that nothing is certain, especially if you're counting on it. Because this event was entirely outside with 200 guests expected (not to mention approximately 100+ staff between all vendors), it was critical that the atmosphere cooperated. While thankfully event day was spectacular, the days leading up to it were decidedly not. 36 hours before guest arrival, a severe storm blew through the area and destroyed a large section of the custom fabricated stage not to mention destroyed some of the landscaping, felled large limbs from the trees and soaked the newly laid sod. Shoot.



There were numerous pieces of kitchen equipment to load in ahead of event day – behind the scenes items like refrigerators and hot boxes, but also guest-facing equipment like grills and Blackstone flat tops that were to be set on the lawn well in advance of the event. Due to the storm, schedules were quickly reorganized to allow for the time needed to clean up the property and dry out the new sod...or in some areas, replace it. When all of the stations were finally built out, a few tricks were put into play like laying down pathways of plywood to create solid paths for equipment, or using metal plate covers for different purpose than normal – to stack and support banquet table legs from sinking into the soggy ground.

Once the infrastructure was finally set (and not sinking), it was time to tackle the next challenge – creating eleven different stations that were aesthetically cohesive while still focusing on the ingredients and menu items that each had to offer. With much pre-planning, multiple weeks spent sourcing wares and high-end disposables and two days ahead of the event spent packing up each station on clearly labeled carts and speed racks, things felt organized. To the credit of a few logistics masters on the team, each station was deftly set up by the experienced hands of both the front of house and chef teams, with aesthetic assistance from the design team. An incredibly impactful tool was a design deck that outlined each station, the tables and equipment needed at each, the wares required and any floral, produce or garnishes needed to complete the table.

Another challenge faced was ensuring that warm, thoughtful hospitality was delivered at every turn. Even in the midst of a weather event, solving soggy sod conundrums and organizing almost 75+ service and culinary team members, there were – as there naturally always are – requests for small touches to be included on the fly here and there. Whether it be a different type of tea provided for the band supporting the musical talent, or a comedian very kindly requesting a club sandwich be waiting for them upon arrival with 30-minute notice, there was an inherent challenge in ensuring hospitality was always at the forefront when there were many other logistical hurdles to navigate. With intuitive preparation and an intentionally scheduled front-line hospitality team, these requests were not only met but done so efficiently and with ease.





This event was unique and well executed in that the client's vision was supported through the meticulous exploration and management of details. Equal attention was paid to what off-set spatulas were purchased to make the perfect smash burger as was the detail that went into perfecting the ratio of taleggio cheese to apples in the savory tart.

From training the 75+ team members onsite with a virtual meeting featuring a detailed PowerPoint to specially designed tray liners for passed hors d'oeuvre platters, custom staff uniforms to a sample of every station left in the client's fridge at the conclusion of the event, no detail was too big or too small.

GOLDEN BEET CUPS

12 small golden beets
1/2 apple
3oz goat cheese
12 candied walnuts
1oz butter
0.5oz brown sugar

Steam beets until tender. Peel and using smallest plastic ring mold cut barrel shape approximately 1.5 inches tall.

Brunoise apple and saute with small amount of butter and brown sugar, cool.

In bottom of cup put small amount of apple, pipe in goat cheese, top with candied walnut.



APPLE TALEGGIO TART WITH CONDIMELA

1 sheet Puff Pastry Dough
½c Sugar
1tsp Water
¼c Condimela

1 Shallot
2 Sprigs Rosemary
5 Honeycrisp Apples peeled and
cut in half top to bottom

2tbsp Apple Pepper Jelly
2tbsp Apple Butter
4oz Taleggio

Tart Shell

Roll out a 5 x 10 rectangle of puff pastry dough and press into a rectangular tart pan that has been sprayed with pan spray. Spray the back of another pan and set that inside to help the shells form.. Blind bake the crust for 8minutes at 350F. Pull off the top tart pan and allow to cool.

Filling

In a sauce pot, combine the sugar, water, condimela and shallot together and heat until the sugar is dissolved. Pour into a half hotel pan and place the peeled apples cut side down. Cover with foil and cook for 10 minutes. Flip the apples, replace the foil and cook another 5 minutes. Allow to cool to room temperature then take the apples out of the caramel. Slice the apples crossways and set aside. Discard the caramel.

Assemble

Combine the apple butter and the apple pepper jelly and spread in an even layer in the tart shell. Cut the taleggio into 4 planks and place on the apple butter as the next layers. Shingle the apple slices over the taleggio and bake until the taleggio is slightly melted and everything sets together (about 5-8mins at 350).





MINI PULLED CHICKEN TACO

Chicken Tinga

10lbs chicken breasts
2 cans chipotle
2 Tbls ground cumin
1/2 cup salt
8 cups water

Place all Ingredients in a 4-Inch hotel pan and cover with parchment and foil

Bake In the oven at 375 degrees for 45 min until the chicken can peel apart easily

Take the chicken out and place in a mixer bowl with a paddle attachment add 3-4 cups of the poaching liquid and mix on low speed until the chicken shreds.

Combine shredded chicken tinga, chipotle cream and onions. Fill mini fried corn taco shells with chicken mixture and top with micro cilantro.

Chipotle Cream

5 cups sour cream
2 cans chipotle in adobo, pureed
1/4 cup cider vinegar
salt

Combine all ingredients

Onions for Chicken Tinga

4 cups white onions, julienned

Sautee lightly (do not color). Add to chicken tinga once shredded.



KEY LIME BLACKBERRY PIE

Graham Crust

5oz graham crumbs
2oz brown sugar
1/8t cinnamon
1/8t salt
3oz butter, melted

Combine and press into bottom and sides of pie tin.
Bake at 350 for 5 minutes.
Set aside to cool.

Key Lime Filling

4 gelatin sheets, hydrate in cold water
1 8oz sweetened condensed milk
3/4c heavy cream

Heat key lime juice. Remove from heat and add hydrated gelatin. Mix until dissolved. Whisk together milk, cream, orange juice and zest. Add key lime mixture. Immediately pour into baked shell. Refrigerate until set, at least 2 hours. Optional: swirl 1/4c blackberry preserves into key lime filling.

Cream Topping

1 1/2c heavy cream
3oz sour cream
2oz powdered sugar

Combine and whip to soft peaks.
Spread or pipe over top of key lime filling.
Refrigerate until set and ready to serve.

GUY FIERI'S CALIENTE MARGARITA

Kosher salt, for rimming
1 lime wedge
Ice
4 to 6 cilantro leaves
2 thin slices jalapeno
1.5oz blanco tequila

0.5oz Cointreau
1.5oz fresh lime juice
1.5oz fresh orange juice
1oz agave nectar
0.5oz fresh lemon juice

Spread kosher salt on a small plate. Moisten the rim of a pint glass with the lime wedge. Press the rim into the salt to rim the edge. Fill the glass with ice, add the lime wheel and set aside.

In a mixing glass, lightly muddle cilantro leaves and 2 of the jalapeno slices. Fill 2/3 of the way with ice and add the tequila, Cointreau, lime juice, orange juice, agave nectar and lemon juice. Cap the mixing glass with the shaker tin and shake vigorously for 10 to 15 seconds.

Strain the drink into the rimmed glass. Garnish with the cilantro sprig and the remaining 2 jalapeno slices and serve.



CULINARY VENDORS

- Chef Bobby Flay
 - Rep Katie Renda
 - 203.233.8453
 - katherine.renda@gmail.com
- Chef Guy Fieri
 - Rep Anthony Fong
 - 917.225.2251
 - anthony@guyfieri.com
- Red Wagon Pizza
 - Chef Peter Campbell
 - 612.259.7147
 - peter@redwagon-mpls.com
- Wanna Hava Shave Ice
 - Tanya Sander
 - 952-240-5155
 - wannahava@gmail.com
- Chunk Chunk Ice Cream
 - Kristy Dirk
 - 612.386.6326
 - kristy@chunkchunkicecream.com



MENU

PASSED BITES

Fresno Chili Poppers, Pineapple, Speck (GF)

Caprese Skewer, White Balsamic Pickled
Tomato,
Fresh Basil, Mozzarella, Maldon Sea Salt (GF, V)

Garden Toast, Brioche, Whipped Butter,
Tomato, Shallot, Radish, Fresh Herbs, Edible
Flowers (V)

Watermelon Cube, Whipped Feta, Roasted
Pistachio (GF, V)

Mini Chicken Taco, Chipotle Crema, Cilantro,
Lime (GF)

BAR SERVICE

Guy Fieri's Caliente Margarita

Bobby Flay's Rose Sangria

Local Craft Beer

Pecorari Pinot Grigio, Italy

Les Belles White Burgundy, France

Field Recordings Natural Rose, California

Migration Pinot Noir, California

Lyre's & Per Se Mocktails

Coca-Cola Products & LaCroix

HYDRO STATION

Hibiscus Agua Fresca

Cantaloupe Agua Fresca

Prickly Pear Lemonade

Blackberry Basil Infused Water

MENU

BOBBY FLAY STATIONS

- 1)** Chipotle Mango Barbecued Salmon,
Avocado Tomatillo Corn Relish (GF)

Grilled Portobellos, Goat Cheese, Pesto (GF, V)
- 2)** Green Chile and Queso Crunch Burger Sliders
with Pickled Shallot

Lobster and Green Onion Potato Salad (GF)
- 3)** Spice Rubbed Carrots, Harissa Yogurt, Pomegranate
(GF, V)

GUY FIERI STATIONS

- 1)** Prime Time Tomahawks, Sauce Bar (GF)

Grilled Elote Cups, Lime, Chile, Cilantro (GF, V)
- 2)** Guy's Bacon Mac & Cheese Smash Burger Slider

Chicken Parm Grilled Cheese

MENU

PIZZA STATION

Red Wagon Pizza

Red Sauce, Shredded Mozz and Provolone, Sopressata, Sausage, Banana Peppers, Fig Infused Balsamic

They Call Her Margherita (V)

Red Sauce, Shredded Mozz, Fresh Mozz, Blanched Cherry Tomatoes, Garlic Confit, Fresh Basil, Pecorino Romano, EVOO, Black Pepper

APPLE MOMENT

Savory Apple Tart Slice, Taleggio, Hot Pepper Jam, Condimela, Rosemary (V)

Savory Beet Cup Bite, Caramelized Apples, Whipped Goat Cheese, Sea Salt, Candied Walnut (GF, V)

Spiced Pork Belly Skewer, Apple Mostarda (GF, DF)

Apple Cider Donuts

Apple Cider Shave Ice

MENU

CROSTINI STATION

Summer Pea Bruschetta, Lemon Ricotta, Mint, Shallot

White Bean, Fresh Herbs, Romesco, Olive Oil
Classic Bruschetta, Summer Tomatoes, Basil, Olive Oil

Grilled Strawberries, Goat Cheese, Balsamic

GRILLED MARKET VEGETABLES

Chef attended station live grilling a variety of vegetables, including eggplant, zucchini, yellow squash, onions and bell peppers, drizzed with red wine vinegar, olive oil, oregano and chili flakes

GRILLED MARKET VEGETABLES

Potato enchiladas with salsa roja, salsa verde, pico de gallo, cotija, cilantro and jicama-
pineapple slaw with ginger, cabbage and mango

MENU

PIE STATION

Blackberry Key Lime Pie (V)
French Silk Pie, Chocolate Cookie Crust (V)

ICE CREAM STATION

Homemade sweet treats and ice cream bars
by local ice cream artisan Chunk Chunk

HAND PASSED COOKIES

Large brown butter chocolate chip cookies with
flaky sea salt

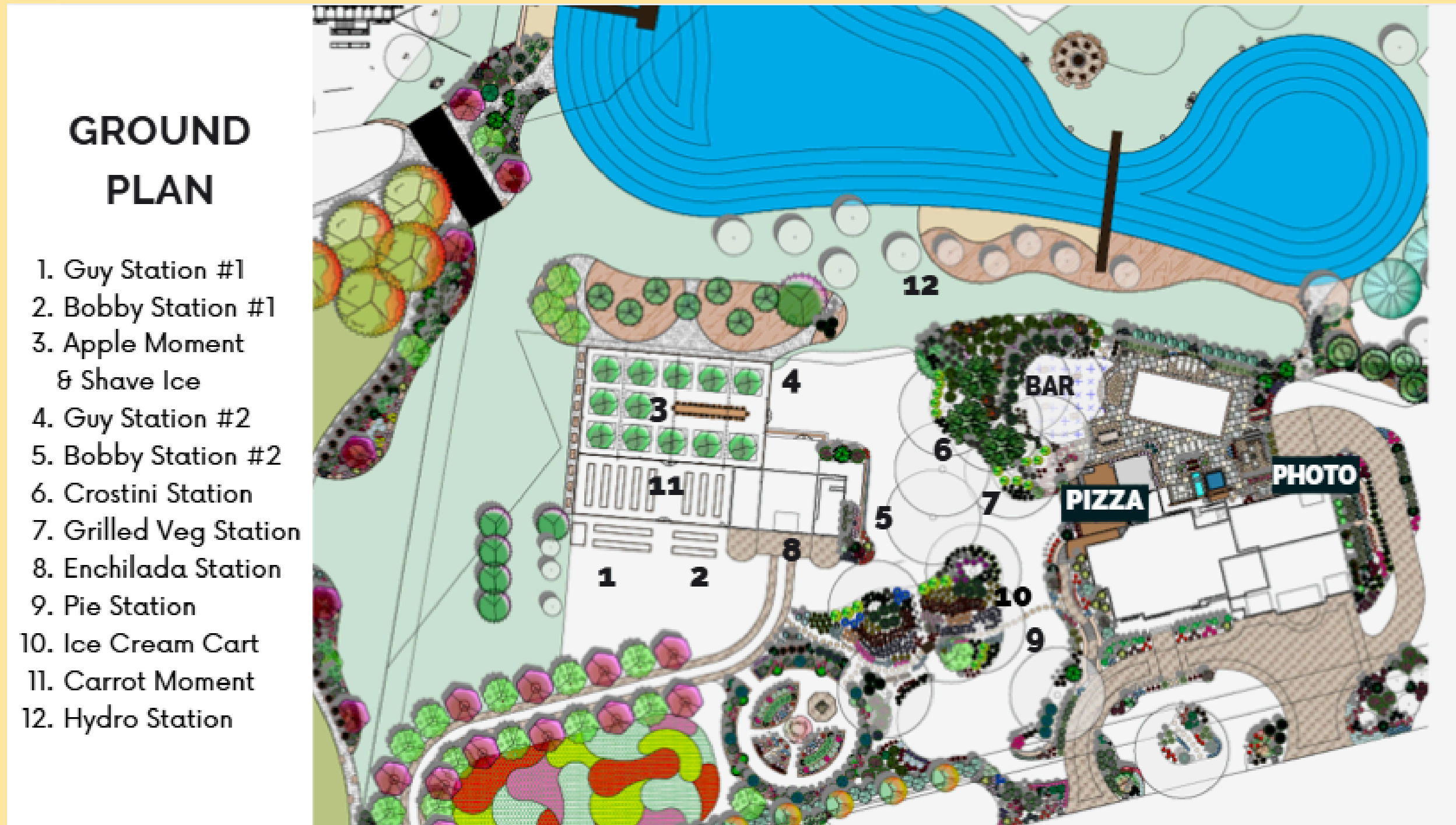
CONCERT SNACKS

M&Ms and Peanut M&Ms
Whoppers
Skittles
Sour Patch Kids
White Chocolate Covered Pretzels
Candy Kabobs

POPCORN BAR

Individual Bags of:
Fiery Cheddar Popcorn
Dill Pickle Popcorn
Chicago Mix Popcorn
Parmesan Garlic Popcorn
Classic Popcorn

ADDITIONAL COLLATERAL



Ground plan for property, outlining where each station is located

ADDITIONAL COLLATERAL

BOBBY STATION #1

Salmon Grill

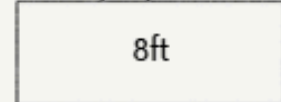
Veg Grill



Chef Assembly Table



Display Table



Guests approach table here

Table Needs:
(2) 6 foot tables
(2) 8 foot tables

Table Linen

Floral Feast Porcelain

Size

(3) 8ft King Drape

Source

Theoni



Menu

BBQ King Salmon, Avocado Tomatillo Corn Relish
Grilled Portabellas, Goat Cheese, Pesto

Wares

6" Leaf & Palm plate (salmon)
4oz Leaf & Palm bowl (mushrooms)
Sleeved forks, white dinner napkin



Hospitality Leads

Service: Danika
Culinary: Chef John

APPLE MOMENT

Guests approach
24' x 6.5' table on
both sides

Table Needs:
(6) farm tables

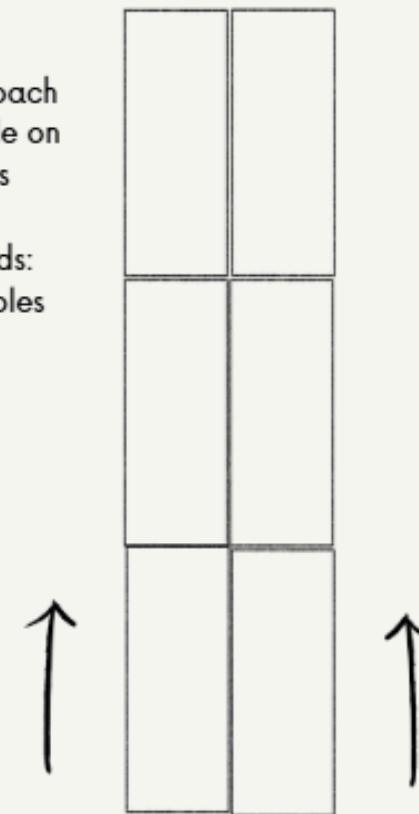


Table Linen

Busy Bee Table Runner

Size

(6) Farm Tables

Source

Collected & Co



Menu

-Savory Apple Tart Slice, Taleggio, Hot Pepper Jam,
Condimela, Rosemary (V)
-Savory Beet Cup Bite, Caramelized Apples,
Whipped Goat Cheese, Sea Salt, Candied Walnut (GF, V)
-Spiced Pork Belly Skewer, Apple Mostarda (GF, DF)
-Apple Cider Donuts
-Apple Cider Shave Ice

Wares

4" Bamboo Square Plate
Cocktail Napkin

Hospitality Leads

Service: Tyler, Maggie & Eric
Culinary: Chef Jan

Samples from the hospitality guide used to guide staff and keep install and service organized

ADDITIONAL COLLATERAL



STAFF ATTIRE

White oxford shirt, half rolled sleeves

Full grey apron (style as pictured)

Clean, well kept dark jeans

Clean, well kept sneakers

Sample from the hospitality guide of custom staff attire and uniform expectations

CLIENT CONTRACT & EVENT ORDER

[Redacted]
[Redacted]
[Redacted]
Client Agreement

This Client Agreement ("Agreement"), effective as of the date the Client signs this agreement or makes the first deposit, whichever comes first ("Effective Date"), between [Redacted] ("Client") and [Redacted] Limited Liability Company [Redacted]. Throughout this Agreement, [Redacted] and Client may be referred to individually as the "Party" or collectively as the "Parties." In consideration of this Agreement's mutual covenants below, the Parties agree as follows:

EVENT DATE	Wednesday, August 28, 2024	AGREEMENT DUE DATE	7/31/2024
ESTIMATED GUESTS*	200 <small>[Redacted] will adjust services to the final guest count. This Agreement is not dependent on a specific number of guests attending the event.</small>	FIRST DEPOSIT DUE DATE	7/31/2024
GUEST ARRIVAL	4:30 pm	FIRST DEPOSIT AMOUNT	[Redacted]
GUEST VACATE	11:30 pm	SECOND DEPOSIT DUE DATE	6/29/ 2024
LOCATION	[Redacted]	SECOND DEPOSIT AMOUNT	50% of Remaining Balance <small>**Deposits are non-refundable</small>
ROOM	OPC 2	REMAINING PAYMENT DUE DATE	8/19/2024
		GUARANTEE DUE DATE	8/19/2024

SERVICES PROVIDED. Client has hired [Redacted] to provide the chosen Services, to be outlined in an Event Order, signed at the time of the guarantee and attached as an addendum to this Agreement at that time (the "Services").

FOOD AND BEVERAGE MINIMUM, RENTAL FEE, TAX AND SERVICE CHARGE. The food and beverage minimum is [Redacted]. For a food and beverage order amounting to less than [Redacted], Client shall pay the difference between [Redacted] and the food and beverage subtotal as a room rental fee. A flat room rental and/or facility fee of N/A applies. All food and beverage orders are subject to tax, and a service charge [Redacted].

DEPOSITS AND PAYMENTS. Deposits shall be made in accordance with the schedule provided above. All deposits are non-refundable and non-transferable, and all other payments are non-refundable and non-transferable once tendered, unless otherwise provided in this Agreement. Upon receipt of the first deposit, [Redacted] will reserve your date and time and begin planning for your event. All payments for your event must be made in full at least five business days prior to the event, unless otherwise noted in this Agreement. [Redacted] will apply any additional charges after the final payment, to Client's credit card on file or it will invoice Client and payment is due 5 days after sending the invoice. If a payment is late, [Redacted] need not provide further Services. Client must return a signed copy of this Agreement and pay the first deposit on or before the Agreement Due Date. Payment may be made by credit card, ACH or cashier's check. Payment by personal check (local banks only) must be made at least two weeks prior to the event. For your convenience, [Redacted] accepts all major credit cards with a 3.99% processing fee.

GUEST GUARANTEE. Client will provide [Redacted] the final number of expected guests on or before the Guarantee due date as set forth above ("Guarantee"). If no Guarantee is received, the original number of estimated guests will be used as the guaranteed number of guests. Should Client reduce the number of anticipated attendees and/or cause any variance in contracted revenues for a given event by more than 30% percent, [Redacted] has the right to renegotiate Client charges or to cancel the event reservation(s) without any liability to [Redacted] or its assigns. Increases in guest count totaling 30% percent or

EVENT ORDER E131512

[Redacted]

CLIENT NAME	Wednesday, August 28,	GUEST ARRIVAL	4:30 pm
EVENT DATE		GUEST DEPARTURE	11:30 pm
BOOKING CONTACT		PAYMENT DUE DATE	8/19/2024
SITE CONTACT		GUARANTEE DUE DATE	8/19/2024
LOCATION		PLANNED GUESTS	200
DESCRIPTION	Passed and Buffet Banquet	GUARANTEED GUESTS	200
SETUP STYLE		SET FOR	
		EVENT PLANNER	

Event Details

Setup Notes

EVENT TIMELINE

Tuesday, August 27th

12:00pm-3:00pm Catering onsite to receive deliveries and load in equipment. Rental vendors arrive.

Wednesday, August 28th

9:00am-12:00pm [Redacted] delivers [Redacted] and catering equipment.

8:00am [Redacted] arrive to residence for set up.

9:00am TBD Catering arrives to residence for set up.

11:00am [Redacted] arrives to residence to get smoker going.

12:00pm Catering chef truck arrives to residence. Design team arrive. Popped Corn drops off popcorn between 12:00-2:00pm.

12:30pm Catering service team wave 1 arrives.

1:00pm [Redacted] arrives. [Redacted] ice loads in. Refreshments for [Redacted] are ready in apartment off of kitchen.

2:00pm Additional chefs arrive, and additional waves of catering staff arrive.

3:30pm Boxed meals are available for vendors.

3:45pm Bar and stations are fully set (stations without finished food).

4:00pm Guys arrives for final walk through. Photography begins.

4:15pm Bar is open.

4:30pm Shuttles drop off guests at Klingman residence in staggered drops. Beverages are passed as guests arrive. Hors d'oeuvres are passed as the first wave of guests get settled in. Passing of hors d'oeuvres will be light to ensure guests are hungry for dinner.

5:00pm (TBD) Refreshments for [Redacted] are set in Farmhouse.

5:15pm Stations set by this time. Catering teams to safeguard stations to ensure guests don't begin eating until after remarks.

5:30pm Passed beverages end. Thank you from Client followed by speeches by [Redacted] AV cues "Sweet Home Alabama" as [Redacted] says "Let's Eat!", followed by stations opening.

7:00pm Beverage station is ready. Popcorn and candy stations are ready in concert area.

7:15pm Detail shots begin of concert area. Concert bar is open.

7:30pm Guests are invited to move to farmhouse stage. House bar closes at this time and will not reopen. Many servers are present with trays along the walk to the concert to clear glassware. No glassware allowed in concert area.

7:55pm Large group photos.

8:00pm [Redacted] takes the stage. All vendors invited to go through dinner stations to eat at this time.

8:30pm [Redacted] take the stage.

8:45pm Station tear down begins after all vendors have eaten.

9:30pm Snack break for guests! Stage change over for [Redacted] and his band.

10:20pm [Redacted] takes the stage.

11:30pm Shuttles take guests back to the hotels once performance ends. Catering breaks down as much as possible and departs.

12:00pm Celebration ends; guests depart.

Thursday, August 29th

12:00pm Catering team arrives for final strike and sweep of property for debris.

SEATING STYLE/TABLES
See ground plan and maps

LINENS/TABLE SET
Catering to provide:
Disposable palm leaf dishes
Rolled silverware in white linen napkins on assigned stations
Sleeved forks with high quality white dinner napkin on assigned stations

CLIENT CONTRACT & EVENT ORDER

Custom station signage
Tray liners for hors d'oeuvres

██████████ to provide:
Rental linens
Embroidered napkins by Client (set at pie station)
Floral
Banquets and quilts for hay bales
T-shirts as give away
Logo'd bags
Flip flops in baskets
Bug spray in baskets
Security

PURPOSE OF EVENT
A celebration for the team and friends/family of the Client

VENDORS
Producer: ██████████

NOTABLES
Vibe: Laurel Canyon, Citrus, Greenery, Bees, Botanical
Doctor onsite if needed, staged in exercise room on lower level

Menu & Service Details

Food/Service/Items	Qty	Price	Total
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REFRESHMENTS FOR ██████████
*Served in apartment off of kitchen at 1:00pm (or when requested)

Smoked Salmon Platter (feeds 2-3) Includes: Smoked Salmon Chopped Red Onion Capers Sour Cream Toast Points Crackers Chef's Choice any other accompaniments	1		
Cheese Platter (feeds 2-3) Includes four varieties of cheese, nuts, olives, dried fruit, olives, cornichon, fig jam and crackers, garnished with fresh herbs	1		
Teas' Tea Unsweetened Caffeinated Green Tea, 500ml	6		
Half Gallon of Coffee, Cream & Sugar	1		
Cakebread Chardonnay (provided by Peter Campbell)			

BOXED MEALS FOR VENDORS
Miso Yuzu Chicken, Rice Noodle Salad, Mint, Basil, Carrots, Cucumbers, Peppers (GF, DF) 4
Includes Fresh Fruit, Chips and Cookie

REFRESHMENTS FOR ██████████

Liter Bottles of Smart Water, Chilled	4		
Ripe Bananas	2		
Bag of Ground Dark Roast Coffee	1		
White Sugar Packets	20		
Paper Hot Cups with Lids	10		
Spoons (by Shannon, exist in kitchen) & Paper Napkins			

BAND
Cheese Platter (serves 8) 1
Includes four varieties of cheese, nuts, olives, dried fruit, olives, cornichon, fig jam and crackers, garnished with fresh herbs; please include knives if including large pieces of cheese

Bottles of Spring Water, Half Chilled & Half Room Temp *NOT Dasani or Aquafina	24		
375ml San Pellegrino, Chilled	6		
Bottle of Unsweetened 100% Cranberry Juice	1		
White & Red Wine (provided by Chef Peter Campbell) *Peter to provide ice bucket for white wine, DC to provide ice, client to provide wine key			
Disposable Cold Cups	12		
Paper Hot Cups with Lids	10		
Real Wine Glasses	8		

FEMALE VOCALS
Bottles of Spring Water, All Room Temp 6
*NO Dasani, Fiji, Evian or Aquafina

Diet Pepsi, Chilled 4

White Wine (provided by Chef Peter Campbell)
*Peter to provide ice bucket for white wine, ██████████ to provide ice, client to provide wine key. Varietal must be Sauvignon Blanc, Pinot Grigio or Pinot Gris, but cannot be from New Zealand.

Real Wine Glasses 2

Electric Tea Kettle with Assorted Tea Bags 1
*Please include one box of caffeine free ginger tea bags - Yogi is preferred

Whole Lemons, Washed 3

Half Pound Unpeeled Ginger Root 1

Disposable Cold Cups 4

Paper Hot Cups with Lids 6

Client to provide:

Clean cutting board
Paring knife
Spoons
Box of Kleenex

STAGE REFRESHMENTS FOR ██████████
Bottles of Spring Water, Room Temp 24
*No Dasani or Aquafina

Plastic Small Bottles of San Pellegrino, Room Temp 6

Small Black Hand Towels (provided by NMR)

██████████ Custom Menu 200

CLIENT CONTRACT & EVENT ORDER

PASSED HORS D'OEUVRES

Priced per piece, minimum of two dozen per item.

Fresno Chili Popper, Pineapple, Speck (GF)

Caprese Skewer, White Balsamic Pickled Tomato, Fresh Basil, Mozzarella, Maldon Sea Salt (GF, V)

Garden Toast, Brioche, Whipped Butter, Tomato, Shallot, Radish, Fresh Herbs, Edible Flowers (V)

Watermelon Cube, Whipped Feta, Roasted Pistachio (GF, V)

Mini Chicken Taco, Chipotle Crema, Cilantro, Lime (GF)

APPLE ORCHARD MOMENT

To include:

Savory Apple Tart Slice, Taleggio, Hot Pepper Jam, Condiment, Rosemary (V)

Beet Cup Bite, Caramelized Apples, Whipped Goat Cheese, Sea Salt, Candied Walnut (GF, V)

Spiced Pork Belly Skewer, Apple Mostarda (GF, DF)

Apple Cider Donuts, Cinnamon Sugar

Apple Cider Shave Ice (no needs from Catering- TBD)

STATION #1

To include:

Barbecue King Salmon, Avocado Tomatillo Corn Relish

Grilled Portobellos, Goat Cheese, Pesto

STATION #2

To include:

Green Chile and Queso Crunch Burger Sliders, Pickled Shallots

Lobster and Green Onion Potato Salad

CARROT GARDEN TABLE

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Spice Rubbed Carrots, Harissa Yogurt, Pomegranate

STATION #1

To include:

Prime Time Wagyu Tomahawks, Sauce Bar - Sauces TBD

Grilled Elote Cups, Lime, Chile, Cilantro

STATION #2

To include:

Bacon Mac & Cheese Smash Burger Slider

Chicken Parm Grilled Cheese

PIZZA STATION (no needs from catering)

To include:

Red Sauce, Shredded Mozz and Provolone, Sopressata, Sausage, Banana Peppers, Fig Infused Balsamic

They Call Her Margherita - Red Sauce, Shredded Mozz, Fresh Mozz, Blanched Cherry Tomatoes, Garlic Confit, Fresh Basil, Pecorino Romano, EVOO, Black Pepper

CATERING CROSTINI STATION

A variety of crostini with fresh, vibrant toppings including:

Summer Pea Bruschetta, Lemon Ricotta, Mint, Shallot (V)

White Bean, Fresh Herbs, Romesco, Olive Oil (DF, V)

Classic Bruschetta, Summer Tomatoes, Basil, Olive Oil (DF, V)

Grilled Strawberries, Goat Cheese, Balsamic (V)

CATERING GRILLED MARKET VEGETABLE STATION

Chef attended station live grilling a variety of vegetables, including eggplant, zucchini, yellow squash, onions and bell peppers, drizzled with red wine vinegar, olive oil, oregano and chili flakes

CATERING ENCHILADA STATION

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Potato enchiladas with Salsa Roja, Salsa Verde, Pico de Gallo, Cotija, Cilantro, and Jicama-Pineapple Slaw with Ginger, Cabbage and Mango

DESSERT STATIONS

PIE STATION

(4) whole display pies with small squares of pie plated and ready for guests to grab. Pies include Blackberry Key Lime Pie and French Silk Pie

ICE CREAM STATION (no needs from D'Amico except service)

A variety of sweet ice cream treats (coordinated through)

-Giggle Bar
-Strawberry Cheesecake
-Mint Chocolate Chip Sammie

BUTLER PASSED DESSERT

Large Brown Butter Chocolate Chip Cookies with Flaky Sea Salt in Pastry Bag

CONCERT SNACKS

CANDY BAR

To include:
M&M's
Peanut M&M's
Whoppers
Skittles
Sour Patch Kids
White Chocolate Covered Pretzels
Candy Kabobs

INDIVIDUALLY BAGGED POPCORN

To include:
Fiery Cheddar Popcorn
Dill Pickle Popcorn
Chicago Mix Popcorn
Parmesan Garlic Popcorn
Classic Popcorn

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CLIENT CONTRACT & EVENT ORDER

BAR & BEVERAGE INFORMATION

BUTLER PASSED AT GUEST ARRIVAL

Hugo Spritz (low-proof) St. Germain, Prosecco, Club Soda, Lime, Mint, Ice, Gold Paper Straw	60
Aperol Spritz (low-proof) Aperol, Prosecco, Club Soda, Orange, Orange Wheel, Ice, Gold Paper Straw	60
Strawberry Basil Soda (non-alcoholic) Muddled Strawberries, Fresh Basil, Club Soda	55

HYDRATION STATION - DINNER

Gallons of Hibiscus Agua Fresca, Pansy Garnish	6
Gallons of Canteloupe Agua Fresca, Canteloupe Garnish	6
Gallons of Freshly Squeezed Prickly Pear Lemonade, Thin Lemon Wheel estimate - billed on consumption	6
Gallons of Blackberry Basil Infused Water, Blackberry Garnish estimate - billed on consumption	6

CHEF SIGNATURE SIPS

Caliente Margarita - Guaranteed	150
Caliente N/A Margarita - Guaranteed	100
Apple Sangria - Guaranteed Served over ice in red wine glass with sangria soaked fruit	150

COCKTAIL HOUR & DINNER BAR SERVICE

Estimated 3 hrs. - Hosted Premium Brand Full Bar Billed on Consumption to include Ketel One Vodka, Bombay Sapphire Gin, Jack Daniels Whisky, Crown Royal Whisky, Jameson Whisky, Johnnie Walker Black Scotch, Jim Beam Bourbon, Bulleit Bourbon, Christian Brothers Brandy, Bacardi Rum, Captain Morgan Rum, Herradura Silver Tequila, Coca Cola Products, Specialty Soda, Sparkling Water, Mixes, Juices, Garnishes, Ice, Glassware, Napkins, Stir Sticks and all necessary Bar Equipment.

Beer Selection:
Coors Light
Fulton Lonely Blonde

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Fulton Sweet Child of Vine
Summit EPA
White Claw

Wine Selection:

Les Belles Roche, Burgundy, France
Pecorari Pinot Grigio, San Lorenzo, Italy
Field Recordings Pet Nat Rose, Paso Robles, California
Yamhill Valley Estate Pinot Noir, Willamette, Oregon

N/A Selection:

Lyres canned Dark 'N Spicy
Lyres canned Amalfi Spritz
Per Se Hibiscus Margarita
Per Se Paloma
Small San Pellegrino
Bottled Water

Bar Notes:

No tip jars, please

Hosted Premium Brand Full Bar Liquor	1
Hosted Premium Brand Full Bar Beer	1
Hosted Premium Brand Full Bar Wine	1
Hosted Premium Brand Full Bar Non Alcoholic Beverage	1

Estimated 3 hrs. - Hosted Premium Beverage Tubs

Beer Selection:

Coors Light
Fulton Lonely Blonde
Fulton Sweet Child of Vine
Summit EPA
White Claw

Wine Selection:

Underwood Pinot Grigio
Underwood Rose

N/A Selection:

Lyres canned Dark 'N Spicy
Lyres canned Amalfi Spritz
Per Se Hibiscus Margarita
Per Se Paloma
Small San Pellegrino
Bottled Water

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TO THE JUDGES

Thank you for taking the time to consider our entry.

We appreciate the time and expertise
that you dedicate to this process!