

SALT + GRAIN

2020 ICA CATIE AWARDS | BEST CATERED EVENT



SYNOPSIS

After serving over 40 years at Serta Mattress, our guest of honor (who is the son of Serta's owner and an owner of our market's top wedding and event venue) truly deserved a celebration that honored his life's current milestones and excitement for the next chapter. Guests traveled in from coast-to-coast to celebrate an evening we titled, Salt + Grain - a blend of the salt of the west coast with the grains of the east coast. From personalized coastal-meets-farmland decor to liquid nitrogen-infused dessert to lighting and serving our entree on fire - we WOW'd our nationwide guests at every moment.





EVENT CONCEPT

Our event concept's foundation was to capture the different chapters of our guest of honor's life through creative food and personalized design. Our guest of honor was celebrating his retirement from Serta Mattress, a company his father originally started, and where he had worked for over 40 years. He also happens to be the owner of the top wedding and event venue in our market. Over the past 40 years, he has traveled and lived in California, Florida and currently resides in Pennsylvania with his family. Guests in attendance had traveled all the way from the opposite edges of the country to celebrate this special man. We were bringing the salt of the west coast to the grains of the east coast all under one roof! As a result, our event concept received a formal title of Salt + Grain.

Since we were serving an elite group of guests that traveled from coast to coast - some who were visiting the East Coast for the first time - it was very important to our client that we showcased the local area and highlight the farm-fresh elements right from the source of our local surroundings. They wanted to surprise their guests with how immensely creative and flavorful cuisine can be using locally-sourced, farmland ingredients right from our backyard. Our team accepted the challenge of creating a culinary experience for our guests unlike anything they've ever seen - one that blended the unique farm-fresh foundation with inventive presentation.





Blood Orange Basil Mocktail
Topped with Sprite, Garnished with Basil & Orange Peel Twist Available at the Cocktail Hour Bar & Dessert Bar



MENU DESIGN IMPACT TO THE EVENT

Our menu design for this event needed to guarantee that our guest of honor and his guests that he was dining to impress, were WOW'd at each course. We incorporated numerous new culinary concepts and techniques - some that our team never executed before. We heightened everyone's senses with our menu presentation by incorporating vibrant and colorful fresh ingredients, creating a unique vertical standing pasta course, infusing liquid nitrogen into our dessert display with ice cream sundae bombs, and really heating up their excitement by incorporating fire into our main course dinner plate.

Additionally, it was just as important to showcase the personalization and meaning behind our menu design. Cocktail hour featured an overflowing farmstand-inspired grazing station highlighting the freshest assortments of local cheeses, vegetables, jams, spreads, and charcuterie. Elements of the sea were incorporated through strolling oyster shuckers and our newly developed honey habanero sea scallop with sweet pea and mint puree, crispy pancetta, edamame, and micro marigolds. When guests were seated for their four-course meal, they were welcomed with a custom-made menu fan that was personalized with their name and fanned out to reveal each course as a representation of a "chapter" from our guest of honor's life.

Our team worked with the client to craft personalized themed names for each course. From our salad course titled, "Summer on the Farm" to a pasta course named "UNC Chapel Hill Baby Blue" that was served on a light blueish-grey plate - each course and plate was thoughtfully designed around a major milestone in our guest of honor's life. And although the ice cream sundae bomb dessert station that featured liquid nitrogen was named "The Best is Yet to Come" - the personalized experience did not begin and end with the food.

The bar and beverage elements of the menu design were just as critical. We created a "Shaken Not Stirred" martini bar that was in honor of our client's father. He always told his son that, "When you retire, you must have a martini." We ensured this bar was decked out with any martini fixing anyone could dream of, and personalized each cocktail with a custom wooden pick that had a monogram our team made for the event branded into the pick. The bar was completed with a personalized photograph of our guest of honor toasting with a martini and his father's quote overlaid on top.



Savory Cornbread Macaron
With Shredded Short Rib & Red
Pepper Mascarpone



Honey Habanero Seared Sea Scallop
Sweet Pea and Mint Puree, Crispy
Pancetta, Edamame, Micro Marigolds



Grilled Watermelon Spoon
With Mozzarella, Mint Caviar Pearls,
Balsamic Glaze





ENHANCEMENT OF OVERALL VISION

With a soft and organic color palette that blended coastal-meets-farmland decor, the event's vision showcased a bond between our guest of honor's past homes throughout the nation - from coastal areas in California and Florida to farmlands in Pennsylvania. We incorporated coastal elements of driftwood, woven rattan chargers, sea-glass inspired glassware, a variety of bottles within netting, and nautical rope. These nautical-influenced materials paired well with farmland textures and elements of rustic woods, wooden crates, x-back farm chairs, kraft paper menus, wooden cutting boards, ceramic milk jugs, and slate presentation pieces. Hues of blue, ivory, taupe, and fresh textural greens were incorporated into the lush floral design.

Additionally, the personalization used within the event's vision was paramount. Our internal Floral and Event Design Division worked closely with our Event Specialist and Marketing Teams to create custom signage for the meaningful "Shaken Not Stirred" Martini Bar, hand paint a full life-size wooden drink menu for the bar, create a custom monogram for the event that was used for custom branded wooden drink picks and painted throughout the event, design and make an acrylic "Your Seat Awaits" sign for the escort card display, and design and produce the individual fanned menu cards that also displayed each guest's name at their place setting. We also placed framed photos of our guest of honor throughout the three different event spaces.





First Course - "Summer on the Farm"
Fresh Vegetable Salad - Golden Beet Spiral Noodles, English Cucumber, Watermelon Radish, Heirloom Tri-Colored Carrot Ribbons, Blood Orange Segments, Lima Beans, Aquaponic Red Vein Sorrel, Meyer Lemon Yogurt - Presented on a Round Black Dinner Plate





Second Course - "UNC Chapel Hill Baby Blue"

Standing Rigatoni - Rigatoni Pasta, Parmigiano Reggiano, Truffle Peelings, Smoked Lobster Cream Sauce * Smoked Portobello Cream Sauce available for Vegetarian Guests * - Staff to Pour Sauce Table Side - Presented on a Blue/Grey Bowl



Third Course - "The Next Chapter"

Flaming Sous Vide Chicken Osso Bucco - Caramelized Carrot Puree, Jicama, Edamame & Poblano Pepper Succotash, Flamed Red Alaea Sea Salt, Nasturtium - Presented on a Round White Dinner Plate





Third Course - Vegetarian / Vegan Option
Mushroom and Quinoa Meatless Meatloaf - Yucca Mash,
Haricot Vert, Lemon Rosemary Aioli, Frizzled Brussel
Sprout Petals - Presented on a Round White Dinner Plate





CHALLENGES

This event allowed our teams to grow outside of our comfort zones. Since we knew we had to amaze our guests by creating an atmosphere and culinary adventure unlike anything they've ever seen before, we had to perform culinary techniques we've never done before. Before this event, we never used sous-vide cooking on site, never created a vertically standing pasta course, never executed liquid nitrogen ice cream sundae bombs outside in the summer, and never imagined lighting and serving a main entree plate on fire.

To overcome these challenges, we worked together as a team and consulted some of our other industry professionals through the International Caterers Association. We received feedback on what was the best equipment to use for sous-vide cooking on-site and how others have implemented that cooking technique. We had to train our culinary team to properly take extra care and time when shaping the standing rigatoni course and then inform our servers to walk softly as they delivered the course down a flight of stairs to guests. If they bumped into anything or walked incorrectly they could knock down the pasta and ruin the whole presentation. The night of the event turned out to be unseasonably warm and presented issues for our ice cream sundae bomb dessert action station. The wow-factor of the liquid nitrogen was evaporating quickly. We had to pull all of the menu items back into our catering prep area and wait until the last second to bring out the menu items. It was all-hands-on-deck from servers to culinary to extra bartenders to get all of the menu items out for the dessert station at one time.

CHALLENGES (CONT'D)

Lastly, serving a plate on fire. This is something we never tackled before due to the sheer safety risk this culinary feat entails. Testing, timing and practice were everything in making sure our main sous-vide chicken osso bucco course was served perfectly (without catching anything or anyone on fire). If we lost the flame, we lost our “wow” factor we were looking to achieve. We also wanted to ensure we could control the size of the flame so it would not intimidate guests.

Prior to the event in our catering commissary, we tested different types of alcohol at different proof levels in addition to how long we needed to soak the salt to achieve the right size flame for the right duration of time. We practiced carrying the plate at different walking speeds so we could direct our serving team with the right pace they needed to walk. On the day of the event, we added in additional preparation time so we could physically walk through the service of the course with live flame.

After much preparation, testing, and rallying together as a team, we were excited to successfully serve our guests an incredible culinary experience that left them applauding.



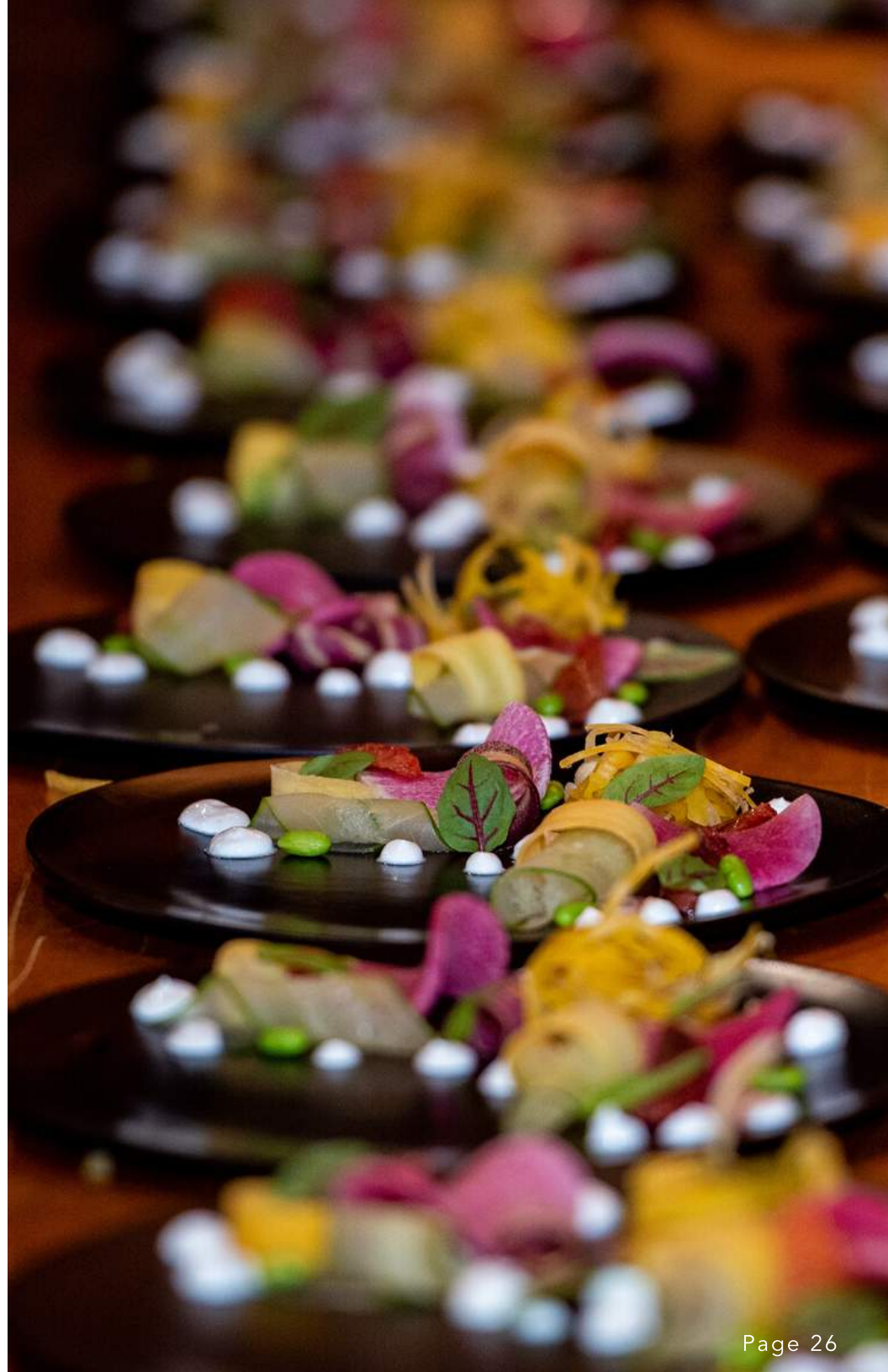


UNIQUENESS + EXECUTION

Our team thrives on constantly innovating new event trends and concepts through transformative design and culinary expertise. We created brand new menu concepts and incorporated a variety of culinary techniques our team never attempted before. Every bite was designed around the personal details of our client's meaning for the celebration and fused together the event concept of Salt + Grain. From the standing rigatoni with lobster cream sauce poured table side to liquid nitrogen infused ice cream sundae bombs to lighting our sous-vide chicken osso bucco plate on fire paired with the personalized touches of the custom martini bar, personal themed menu course names, custom-made monogram, and personalized signage - we successfully created a culinary adventure for our traveled guests that left them speechless and enthusiastic about our locale.

Due to the incorporation of several new culinary techniques for our team, we knew extra time had to be devoted to additional training and practice. New equipment was tested and timed at our catering commissary in order to create a realistic timeline for the day-of execution and cooking times. Every course was plated and tasted numerous times. On the day of the event, additional time was added to our entire crew's setup timeline so we could walk through every step of service for each course and wine pairing. We had our culinary team practice lighting each plate on fire and our service team practiced walking with the flame lit and placing at their guest's place setting. We had to get the distance just right so that the flame would not extinguish by the time the server got to the guest.

With proper timing and preparation, we worked together as a team to learn and perfect new culinary techniques and elevate our level of service.



SALT + GRAIN

VENDOR COMPANIES

- SPECIALTY BLUE GOBLET GLASSWARE FOR GUEST SEATING
 - Event Central Rental and Sales
 - Email - channonallen@eventcentralpa.com
 - Phone – 717-591-7368
- SPECIALTY GLASSWARE AND CHINA FOR GUEST SEATING
 - Party LTD
 - Email - pinkhippo@partyrentalltd.com
 - Phone - 844-464-4776
- SPECIALTY LINENS
 - Special Occassions & Queen Street Linens
 - Email - info@specialo.com
 - Phone - (717) 299-4642
- MINIATURE CUTTING BOARDS FOR INDIVIDUAL BREAD COURSE
 - VerTerra Dinnerware
 - Email - shaun@verterra.com
 - Phone – 212-760-1200
- LOUNGE FURNITURE FOR COCKTAIL HOUR AND DESSERT AREAS
 - Treasured Events
 - Email - treasured-events@comcast.net
 - Phone - 717-283-6218
- LIVE STROLLING OYSTER SHUCKERS FOR COCKTAIL HOUR
 - Email - nathaniel@oystersxo.com
 - Phone – 717-870-3171
- PHOTOGRAPHY
 - Hingework Inc; Mark Buckwalter
 - Email - mark@hingework.com
 - Phone – 252-876-2744

SALT + GRAIN

FULL EVENT MENU

PASSED HORS D'OEUVRES -

Grilled Watermelon Spoon
With Mozzarella, Mint Caviar Pearls, Balsamic Glaze

Honey Habanero Seared Sea Scallop Sweet Pea and Mint Puree,
Crispy Pancetta, Edamame, Micro Marigolds

Cornbread Macaron
With Shredded Short Rib & Red Pepper Mascarpone

Strolling Oyster Shuckers

FARMHOUSE STATION -

(2) Types of Locally Sourced Farm Fresh Cheeses
Bourbon Tomato Jam, Summer Berry Mustard, Hot Honey, Persian
Lime Olive Oil & Tangerine Dark Balsamic Vinegar From Lancaster
Seasons Oil Taproom

Assorted Artisan Breads, Toasted Crostinis, Bread Sticks, Baguettes

Assorted Vegetables Including Pimento Stuffed Peppadew Peppers,
Gorgonzola Stuffed Olives, Grilled Zucchini Spirals

Bruschetta Crostinis Inspired by Stuart's Favorite Restaurant, Casa
d'Angelo

Fresh Bruschetta, Green Olive Spread, Shaved Parmesan Cheese
Atop a Piece of Soft Naan Bread - Displayed Deconstructed for
Guests to Make their Own

Jumbo Shrimp with Bloody Mary Cocktail Sauce, Grilled Lemon
Wedges

PRE-SET PLACE SETTING -

Individual Farmhouse Bread Loaf - Enhanced with a Sprig of Rosemary,
Tied off with Twine and Accompanied with Mango Habanero Sea Salt
Whipped Butter

Still Water & Pellegrino Water

Wine Service through Dinner by Staff - Red & White Wine by Client

FIRST COURSE - "SUMMER ON THE FARM" -

Fresh Vegetable Salad - Golden Beet Spiral Noodles, English
Cucumber, Watermelon Radish, Heirloom Tri-Colored Carrot Ribbons,
Blood Orange Segments, Lima Beans, Aquaponic Red Vein Sorrel,
Meyer Lemon Yogurt - Presented on a Round Black Dinner Plate

SECOND COURSE - "UNC CHAPEL HILL BABY BLUE" -

Standing Rigatoni - Rigatoni Pasta, Parmigiano Reggiano, Truffle
Peelings, Smoked Lobster Cream Sauce * Smoked Portobello Cream
Sauce available for Vegetarian Guests * - Staff to Pour Sauce Table
Side - Presented on a Blue/Grey Bowl

THIRD COURSE - "THE NEXT CHAPTER" -

Flaming Sous Vide Chicken Osso Bucco - Caramelized Carrot Puree,
Jicama, Edamame & Poblano Pepper Succotash, Flamed Red Alaea
Sea Salt, Nasturtium - Presented on a Round White Dinner Plate

Third Course for Vegetarian/Vegan

Mushroom and Quinoa Meatloaf - Yucca Mash, Haricot Vert, Lemon
Rosemary Aioli, Frizzled Brussel Sprout Petals - Presented on a Round
White Dinner Plate

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FULL EVENT MENU

DESSERT STATION - "THE BEST IS YET TO COME" -

Sundae Bombs - Three Custom Sundae Bombs!

Chef to Start with a Scoop of our House Made Ice Cream, Roll with Guest Choice of Their Favorite Topping Mix-In & Chocolate Sauce, Dip into Liquid Nitrogen to Instantly Freeze the Sphere, Finish off the Bowl with a Warm Sauce to Break Apart the Sphere for a Unique Guest Experience!

The Man of Honor's Go-To Sweet Treat – Chocolate Fudge Nut Ball
Vanilla Bean House Made Ice Cream Rolled with Milk Chocolate & Crushed Peanuts, Dipped in Liquid Nitrogen, Topped with Hot Fudge

Not too Fruity, Not too Sweet

Pineapple House Made Ice Cream, Coated with White Chocolate & Toasted Coconuts Finished with a Warm Mango Sauce

The Muddy Pig

Chocolate Fudge House Made Ice Cream, Rolled with Milk Chocolate & Candied Bacon Bits, Hot Caramel to Top it Off

Local Sweet Treats

Assorted Mini Whoopie Pies

Traditional Chocolate & Vanilla, Red Velvet, Peanut Butter, Shoofly Pie Whoopie Pies

SIGNATURE DRINK AND BAR MENU -

Blood Orange Basil Mocktail

Topped with Sprite, Garnished with Basil & Orange Peel Twist -

Available at the Cocktail Hour Bar & Dessert Bar

"When you Retire, you Must Have a Martini"

"Make it a..." Martini Bar - Presented with the Following Available for Guest Choice:

Olives, Extra Blue Cheese Stuffed Green Olives, Olive Juice, Cocktail Onions, Lemon Twists, Maraschino Cherries

Client to Provide Vodka, Gin, Vermouth, Sweet Vermouth, Angostura Bitters

Custom Martini Picks Provided by Caterer - Custom Wooden Picks with the SWH Monogram Printed

Dessert Bar - Scotch - Available by Client

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KEY RECIPES

HORS D'OEUVRES - CORNBREAD MACARON - RED PEPPER MARSCARPONE - Yields 1 QT for 24 Macarons

MEASUREMENT	INGREDIENTS	COST PER INGREDIENT	PROCEDURE
1 cup	Marscarpone Cheese		Combine both ingredients well and place in piping bag with fine tip
1/2 cup	Red Pepper Jam (see recipe)		

MEASUREMENT	INGREDIENTS	COST PER INGREDIENT	PROCEDURE
6 cups	Roasted Red Peppers, Diced		In a food processor, blend together Roasted Peppers and Pepper flakes. In a small bowl, mix together 1/4 cup of sugar with the pectin. In a sauce pot, Stir together your pepper mixture, vinegar, butter, salt and remaining 3 cups of sugar. Bring to a boil over high heat, then continue to boil for 5 minutes. Gradually stir in pectin mixture, whisking constantly. Continue to stir and boil for an additional 2 minutes or until mixture slightly begins to thicken. Remove from heat and let cool.
2 tsp	Red Pepper Flakes		
3 tbsp	Pectin		
3 1/4 cups	Sugar		
1 cup	White Wine Vinegar		
1 tbsp	Butter		
3/4 tsp	Salt		

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KEY RECIPES

FIRST COURSE - FRESH VEGETABLE SALAD - MEYER LEMON YOGURT

MEASUREMENT	INGREDIENTS	COST PER INGREDIENT	PROCEDURE
12 tbsp	Butter, unsalted and cubed		<p>In a heavy saucepan over medium heat, combine the butter, sugar, lemon juice and lemon zest and cook, stirring until the sugar dissolves and the mixture just comes to a simmer. In a separate bowl, whisk together the eggs. Slowly add the hot lemon mixture to the eggs, whisking constantly. Pour that mixture back into the same saucepan and cook over medium low heat, stirring constantly, until the curd thickens (do not boil). Immediately pour the curd into a sieve, pushing the curd through with a rubber spatula. Let cool slightly in the bowl. Cover with plastic wrap, pressing it directly onto the surface of the curd to prevent a skin from forming. Refrigerate until chilled, at least 4 hours. To finish, fold in greek yogurt and combine well. Cover and chill</p>
1 cup	Sugar		
1 cup	Meyer Lemon Juice, Fresh		
2 tbsp	Meyer Lemon Zest		
6 Large	Eggs		
1 1/4 cup	Greek Plain Yogurt		

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KEY RECIPES

SECOND COURSE - STANDING RIGATONI

MEASUREMENT	INGREDIENTS	COST PER INGREDIENT	PROCEDURE
1 lb	Rigatoni Pasta		<p>Bring a pot of water to a boil and drop dry rigatoni pasta and cook, stirring occasionally until pasta is al dente, about 6 to 8 minutes. Strain pasta and let completely cool. While you are waiting for your pasta to cool, combine Transglutaminase Rm and water to make a slurry. Using a 1/3 hotel pan, lay a single layer of pasta down side by side, not to overlap any. With a spoon, drizzle slurry over pasta to make sure each piece has some on it. Then stack a second layer on and repeat this process until you reach the top of the hotel pan. Once done, wrap pan tightly and place in the cooler and let sit overnight to let the transglutaminase start to glue the pasta together. Check in morning to make sure pasta is glued together. Remove pasta from pan and trim one side very carefully with a sharp knife to ensure the rigatoni will stand straight up</p>
2 tbsp	Transglutaminase RM		
1/2 cup	Water, cold		

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KEY RECIPES

SECOND COURSE - STANDING RIGATONI - SMOKED LOBSTER CREAM SAUCE
 Yields 1 Quart

MEASUREMENT	INGREDIENTS	COST PER INGREDIENT	PROCEDURE
1 lb	Maine Lobster, cut into small pieces		Put the Lobster, shallots, liquid smoke and butter in a sauce pan and cook on medium low heat for 3 to 5 minutes until the shallots soften and the butter starts to take on a pink color from the lobster. Add in flour, lemon zest and parsley and cook another minute. Turn up the heat to medium and add the wine and reduce the liquid by half. Add the heavy cream and lemon juice and simmer sauce on medium heat for 3 to 5 minutes or sauce thickens. Finish with salt and white pepper to taste. Chill and cool the sauce and refrigerate over night to let the flavors combine.
3 tbsp	Shallots, diced		
3 oz	European Butter		
1 tsp	Flour		
1/2 tsp	Lemon Zest		
2 tbsp	Parsley, minced		
1/2 cup	White Wine		
3 cups	Heavy Cream		
1 tbsp	Lemon Juice		
2 tsp	Liquid Smoke		
1/2 tsp	Kosher Salt		
1/2 tsp	White Pepper		

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KEY RECIPES

THIRD COURSE - FLAMING SOUS VIDE CHICKEN OSSO BUCCO - SOUS VIDE CHICKEN

MEASUREMENT	INGREDIENTS	COST PER INGREDIENT	PROCEDURE
4	Bone In Chicken Thighs		Salt and Pepper Chicken Thighs and sear them skin side down on high heat for a nice golden color. Let cool. Add Chicken, tomatoes and juice from can, chicken stock, veggie stock, onions, carrots, celery, wine and bay leaf in a vacuum sealed bag and seal in vacmaster. Set Sous Vide cooker to 148 degrees and place chicken in water bath once temperature is ready. Cover water bath and cook for 12 hours. Remove chicken and all contents from bag and finish in oven set at 450 degrees for 6 minutes right before you are ready to serve it
14 oz	Diced Tomatoes in a can		
1/2 cup	Chicken Stock		
1/2 cup	Roasted Vegetable Stock		
1 cup	Onion, Finely diced		
1/2 cup	Celery, diced		
1/2 cup	Carrot, diced		
1/2 cup	Pinot Noir		
1	Bay leaf		
	Salt and pepper Blend		

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KEY RECIPES

THIRD COURSE - FLAMING SOUS VIDE CHICKEN OSSO BUCCO - JICAMA, EDAMAME, AND POBLANO SUCCOTASH - Yields 2 1/2 Quarts

MEASUREMENT	INGREDIENTS	COST PER INGREDIENT	PROCEDURE
3 cups	Sweet Corn Kernal		Put all Ingredients into a large mixing bowl and toss until completely combined.
2 cups	Jicama, peeled and small diced		
2 cups	Grape Tomatoes, quartered		
2 cups	Edamame, Shelled		
2/3 cup	Poblano Pepper, seeded and finely chopped		
1/2 cup	Cilantro, chopped		
1/4 cup	Olive Oil		
2 tsp	Lemon zest		
2 tsp	Garlic, minced		
1 tsp	Smoked Paprika		
1 1/2 tsps	Salt and Pepper Blend		

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KEY RECIPES

THIRD COURSE - FLAMING SOUS VIDE CHICKEN OSSO BUCCO - CARMELIZED CARROT PUREE

MEASUREMENT	INGREDIENTS	COST PER INGREDIENT	PROCEDURE
8	Carrots, Large, peeled		Heat the oven to 400 degrees. Toss the carrots with 2 tbsp of olive oil and season with salt and pepper blend. Bake until tender, about 40 to 45 minutes. In a medium sauce pan, heat 1/4 cup olive oil over medium heat. Add the shallots and garlic and cook until soft and translucent, about 6 to 8 minutes. Add carrots and white wine and cook until the wine has almost completely evaporated. Pour in carrot juice and 1 cup of water and bring to a simmer. Simmer carrots on medium low heat for about 25 minutes. Add carrots and juice from pan to a blender and blend slowly adding remaining olive oil until the puree is completely emulsified. Add lemon juice and season with salt and pepper if necessary.
2 cups	Shallots, sliced		
1/4 cup	Garlic, chopped		
1/2 cup	White Wine		
2 1/2 cups	Carrot Juice		
2 cups	Olive Oil		
2 tsp	Salt and Pepper Blend		
1 tbsp	Lemon juice		

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KEY RECIPES

DESSERT STATION - VANILLA BEAN ICE CREAM

MEASUREMENT	INGREDIENTS	COST PER INGREDIENT	PROCEDURE
2	Vanilla Bean		<p>Halve the Vanilla beans lengthwise and scrape seeds out into a saucepan and also stir in pods, cream, milk and sugar. Bring mixture to a boil, stirring so often and then remove from heat. In a large bowl, lightly beat eggs. Add hot cream mixture to eggs slowly while whisking. Pour mixture back into saucepan and cook on low heat, stirring constantly until heated to 170 degrees. It is important not to let this mixture boil. Pour Custard mixture through a sieve and cool. Chill custard mixture for 3 to 4 hours and then pour cold mixture into Ice Cream maker and churn. Store Ice Cream in air tight container in freezer until ready to serve.</p>
3 cups	40% Heavy Cream		
1 cup	Whole Milk		
1/2 cup	Sugar		
3 Large	Eggs		

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EVENT CONTRACT

CATERING COMPANY is Proud to Present Proposal # 3 to
The CLIENT INFORMATION Family
For Client's Retirement Celebration
On Friday, July 19, 2019

This quote was based on a guest count of 64.

Event Specifics ~ The following outline provides the specific details of your event. Please let your event specialist know if there are errors and changes to the information.

EVENT DETAILS

Type of Event/Theme:	Dinner Reception
Date of Event:	Friday, July 19, 2019
Time of Reception:	6:00-10:30 pm
CATERING COMPANY Arrival Time:	1:45 pm
Number of Guests:	64
Location:	Farm at Eagles Ridge 465 Long Ln, Lancaster, PA 17603

CLIENT CONTACT AND BILLING INFORMATION

Invoice Number:	E40850
Booking Contact Name:	CLIENT INFORMATION
Booking Phone:	CLIENT INFORMATION
Booking Contact Email:	CLIENT INFORMATION
Billing Contact Name:	CLIENT INFORMATION
Billing Address:	CLIENT INFORMATION
Billing City, State, Zip:	CLIENT INFORMATION

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EVENT CONTRACT

Date	Time	Action
7-18-19	2:15-3:30 pm	Rental Arrival * Treasured Events on Site during this time
7-19-19	9:00 am	CATERING COMPANY Floral Team Arrival
7-19-19	1:45 pm	CATERING COMPANY Catering Crew Arrival
7-19-19	6:00 PM	Guest Arrival
7-19-19	6:00-7:15 PM	Cocktail Hour
7-19-19	7:05 PM	Guests invited to Gather in front of Mansion for Group Photo
7-19-19	7:10 PM	Group Photo in Front of Carriage House Entrance * Jeff Frandsen Photography
7-19-19	7:15 PM	CATERING COMPANY Staff to Lead Guests from Cocktail Hour to Dinner
7-19-19	7:25 PM	Guests Seated in Carriage House
7-19-19	7:30 PM	Welcome by CLIENT
7-19-19	7:35 PM	Chef to give Overview of Dinner Courses
7-19-19	7:38 PM	Prayer by CLIENT
7-19-19	7:40 PM	* 1 st Course Served
7-19-19	7:50 PM	First Toast * Most likely to be more than 2 toasts, guests to give toasts throughout & CATERING COMPANY to continue with dinner service as planned
7-19-19	8:05 PM	Chef to Introduce 2 nd Course * 2 nd Course Served
7-19-19	8:40 PM	Chef to Introduce 3 rd Course * 3 rd Course Served
7-19-19	9:10 PM	Toast(s)
7-19-19	9:20 PM	Chef to Invite Guests to Enjoy Dessert Outside Carriage House on Patio
7-19-19	9:20-10:30 PM	Dessert Available
7-19-19	10:30 PM	Event Conclusion * Bar to flip to Self-Serve with Plastic Cups by CATERING COMPANY (confirmed night of by client)
7-19-19	12:00 AM	Caterer Departure
7-19-19	10:30-11:45 PM	Rental Pick Up * Treasured Events return for pickup at 10:30 pm



Event Theme and Color Scheme

SWH Retirement Celebration

"Salt & Grain" - Bringing the Coastal Homestead to Lancaster

Cocktail Hour Set up Arrangements

Set in Carriage House

Cocktail Hour Catering Prep Area

(5) 6' Tables – provided by CATERING COMPANY
Set in Donkey Shed

NO Gift Table

CATERING COMPANY Staff to discretely take any Gifts from Guests and place in Lower Level inside Barn Space

Full Bar

Existing Bar Window with (1) 6' Back Table – provided by CATERING COMPANY
Coordinating Linens and Appointments - provided by CATERING COMPANY
Enhanced with watercolor signage with script lettering that reads, "Sip, Sip, Hooray!" As well as listing out various beverage options

Martini Bar

(1) White Wooden Bar Front (1) 8' Table Back Bar – provided by FAER
Coordinating Linens and Appointments - provided by CATERING COMPANY
Enhanced with a laser cut charcoal wooden signage that reads, "Shaken Not Stirred" for the front of your Martini Bar
CATERING COMPANY to provide Personal Message from Client's Grandfather on Bar – in Frame

Lancaster Farm Stand

(2) 60" Sq. Wooden Tables – provided by CATERING COMPANY
Enhanced with a large lush statement floral piece to adorn the center of the station, with potted herb plants
Set inside Carriage House

Cocktail Tables

(5) 30" Rd High Cocktail Tables – provided by FAER
(5) 120" Round Linens – provided by Special Occasions
Enhanced with Stuffed Sheep with mossy scapes below and a greenery collar around each.

Low Seating Tables

(4 Chairs around Each)
(2) 30" Rd Low Cocktail Tables – provided by FAER
(2) 120" Round Linens – provided by Special Occasions
(8) Wooden X Back Chairs – provided by FAER
Enhanced with small lush floral arrangements in vintage glass bottles

Shaken
Not Stirred

SALT + GRAIN

EVENT CONTRACT

Cocktail Hour Set up Arrangements Continued

Lounge

(1) Sofa, (2) Side Chairs, and (2) Side Tables - gifted by Treasured Events
** Not including the Coffee Table in Photo **

*Enhanced with coordinating floral arrangements and décor to enhance the space
Set in Carriage House*



Photos of the Past

Old-time Favorite Photos to portray Client's life.
(10) Framed Photos - provided by Client
To be placed on Bar Tops & Lounge Area

Cocktail Hour Music

Existing Sound Setup in Carriage House – coordinated by Farm at Eagles Ridge

5



Butlered Hors D'oeuvres

Grilled Watermelon Spoon

With Mozzarella, Mint Caviar Pearls, Balsamic Glaze

Honey Habanero Seared Sea Scallop

Sweet Pea and Mint Puree, Crispy Pancetta,
Edamame, Micro Marigolds

Cornbread Macaron

With Shredded Short Rib & Red Pepper Mascarpone

Strolling XO Oysters

XO Oysters

(1) Female & (1) Male Shucker

XO Oysters to provide all Oysters and Accruements needed



Farmhouse Station

Lancaster Crafted Cheeses

(2) Types

Bourbon Tomato Jam, Summer Berry Mustard, Hot Honey
Persian Lime Olive Oil & Tangerine Dark Balsamic Vinegar
From Lancaster Seasons Oil Taproom
Assorted Artisan Breads, Toasted Crostinis,
Bread Sticks, Baguettes

Assorted Vegetables Including

Pimento Stuffed Peppadew Peppers,
Gorgonzola Stuffed Olives, Grilled Zucchini Spirals

Bruschetta Crostini

Inspired by Client's Favorite Restaurant, Casa d'Angelo
Fresh Bruschetta, Green Olive Spread, Shaved Parmesan Cheese
Atop a Piece of Soft Naan Bread
Displayed Deconstructed for Guests to Make their Own

Jumbo Shrimp

Bloody Mary Cocktail Sauce
Grilled Lemon Wedges



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EVENT CONTRACT

Dinner/Reception Area Set Up Arrangements

Dinner Catering Prep Area

- (1) 6' Table & (4) 8' Rectangular Tables – provided by CATERING COMPANY
- (2) 6' Table & (6) 8' Rectangular Tables – provided by FAER
Set in Catering Prep Space on 2nd Floor of Barn

Escort Card Display

To consist of FAER's 4' Wooden Table, stylized with CATERING COMPANY's Wooden Crates and Wire Baskets, That will provide height variation for the Seating Assignments to be displayed on.
Seating assignments to consist of various types of Glass Jugs, Growlers, and Bottles to list out guest names on each. To complete the design, we will enhance with loose textural greenery and our Monterey Lanterns.
Display signage to consist of an Acrylic Sign that reads, "Your Seat Awaits."



Guests Seating Tables

- (6) Farm Tables – provided by FAER (3 sets of 2 long Wooden Tables together)
Runners – provided Special Occasions
- (2) 60" Round Tables – provided by FAER
- (2) 120" Round Linens – provided Special Occasions
- (64) X-back Farm Chairs – provided by FAER

Place Card and Menu

Place card and menus to be combined into one design with the front cover stating each guest's name and each page following fans out as the menu with each course listed separately.

Place Setting to consist of:

Modern Silver Flatware – provided by CATERING COMPANY
Specialty Blue Water Goblet & Clear Water Goblet for Water Glasses – provided by CATERING COMPANY

- * Clear to be set on Round Seating Tables, Blue to be set on Long Seating Tables *
- Clear Traditional Wine Glass for Red and White Wine – provided by CATERING COMPANY
- Specialty Charger – Water Hyacinth Chargers
- Specialty Napkin – provided by Special Occasions

** No Dinner Bar setup – Bartender & Staff to have Wine Service throughout Dinner **



Tablescapes

We will design a simple, elegant tablescape comprised of taper candles in glass candlesticks with hurricane vases, pillar candles in various heightened cylinder vases, and lush textural greenery intertwined within. For each table we will design simple table numbers comprised of a glass bottle with textural greenery and a tag table number that is tied on.
6 Longs & 2 Rounds



Hanging Installation:

We will design a lush floral install that hangs overhead from the pre-existing barn beam. Installation to hang over the center table in hues of blue, ivory, taupe and greens.



Candle Enhancements:

We will enhance the window sills within the lower level of the barn with various sized pillar candles within glass cylinders.

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Served Short Plate Style Dinner

Dietary Restrictions
(5) Vegetarians

(1 of these Vegetarians to still Receive Lobster Cream Sauce for 2nd Course
(CLIENT INFORMATION))

Pre-Set Place Setting

Individual Farmhouse Bread Loaf

Enhanced with a Sprig of Rosemary, Tied off with Twine
Accompanied with Mango Habanero Sea Salt Whipped Butter

Still Water & Pellegrino Water

Wine Service through Dinner by CATERING COMPANY Staff

Red & White Wine by Client

- First Course -

Summer on the Farm Fresh Vegetable Salad

Golden Beet Spiral Noodles, English Cucumber, Watermelon Radish,
Heirloom Tri Colored Carrot Ribbons, Blood Orange Segments, Lima Beans,
Aquaponic Red Vein Sorrel, Meyer Lemon Yogurt
Presented on a Round Black Dinner Plate



- Second Course -

UNC Chapel Hill Baby Blue Standing Rigatoni

Rigatoni Pasta, Parmigiano Reggiano, Truffle Peelings,
Smoked Lobster Cream Sauce

* Smoked Portobello Cream Sauce available for Vegetarian Guests *
CATERING COMPANY Staff to Pour Sauce Table Side
Presented on a Grey Bowl



- Third Course - The Next Chapter

Sous Vide Chicken Osso Bucco

Caramelized Carrot Puree, Jicama, Edamame & Poblano Pepper Succotash,
Flamed Red Alaea Sea Salt, Nasturtium
Presented on a Round White Dinner Plate



Vegetarian and Vegan Third Course

Mushroom and Quinoa Meatloaf

Yucca Mash, Haricot Vert,
Lemon Rosemary Aioli, Frizzled Brussel Sprout Petals
Presented on a Round White Dinner Plate



Dessert Arrangements

Set on Front Lawn Terrace

Dessert Station

(1) Brown Wooden Bar Front – provided by FAER
Flanked with (2) Copper Shelving Units with Wooden Slabs – provided by CATERING COMPANY
Coordinating Appointments - provided by CATERING COMPANY
Enhanced with canisters of sugar, flour, compotes of baking utensils,
cutting boards, loose textural greenery, etc.

Dessert Bar

(1) Brown Wooden Bar Front (1) 8' Table Back Bar – provided by FAER
Coordinating Linens and Appointments - provided by CATERING COMPANY
Accented with a heightened floral arrangement consisting of
focal blooms, seasonal accents and textural greenery

Coffee Station

Whitman Table - provided by CATERING COMPANY
Accented with Loose Greenery and Focal Blooms.

High Cocktail Tables

(2) 30" High Cocktail Tables – provided by CATERING COMPANY
(2) Café Metallic Linens - provided by CATERING COMPANY

Lighting:

We will provide our wooden light posts and market lighting to provide ambiance and lighting
to the front lawn space. Lighting to be focused over the middle of the patio over the lounge!
We will also provide a mix of our audrey and wooden lanterns around the front lawn space.

Stuffed Sheep:

We will create a fun floral and greenery collar for the life-sized sheep!

Lounge:

(1) Sofa, (2) Side Chairs, Coffee Table and (2) Side Tables – gifted by Treasured Events
Accented with coordinating floral arrangements and décor to enhance the space.
Set on Patio



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Dessert Station

The Best is Yet to Come

Sundae Bombs

Three Custom Sundae Bombs!

CATERING COMPANY Chef to Start with a Scoop of our House Made Ice Cream, Roll with Guest Choice of their Favorite Topping Mix-In & Chocolate Sauce, Dip into Liquid Nitrogen to Instantly Freeze

the Sphere, Finish off the Bowl with a Warm Sauce to Break a Part the Sphere for a Unique Guest Experience!

The Man of Honor's Go-To Sweet Treat – Chocolate Fudge Nut Ball

Vanilla Bean House Made Ice Cream

Rolled with Milk Chocolate & Crushed Peanuts, Dipped in Liquid Nitrogen, Topped with Hot Fudge

Not too Fruity, Not too Sweet

Pineapple House Made Ice Cream, Coated with White Chocolate & Toasted Coconuts
Finished with a Warm Mango Sauce

The Muddy Pig

Chocolate Fudge House Made Ice Cream, Rolled with Milk Chocolate & Candied Bacon Bits,
Hot Caramel to Top it Off

Lancaster Sweet Treats

Assorted Mini Whoopie Pies

Traditional Chocolate & Vanilla, Red Velvet, Peanut Butter, Shoofly Pie Whoopie Pies

Coffee Station

Coffee & Hot Tea

Presented with Cinnamon, Sugar, Sweet & Low,
Gourmet Tea Bags, Lemons for Hot Tea and Half & Half

Bar & Beverage Arrangements

Bartender Charges:

Please note: set up and break down take approximately 3 ½ hours total. Your CATERING COMPANY specialist has factored this in to the total number of hours required of the bartender. All events involving the service of alcohol must have a bartender present. Please Note: There will be a charge of \$50.00 per hour, per bartender, if the event goes over the scheduled end time.

(2) Bartenders during Cocktail Hour

(1) Bartender during Dinner & Dessert

In Blue & White Shirts with Grey Aprons

Mixer Packages: Each package includes all equipment necessary for the type of service requested as well as ice, cocktail napkins and liquor liability insurance.

Full Service Mixer Package:

Glassware: Rocks, Highball, Wine, Cosmo, Champagne

Sodas: Coke, Diet Coke, Sprite, Gingerale, Tonic, and Club Soda

Juices: Orange, Cranberry, and Pineapple Juices

Mixers: Sour Mix, Lime Juice, and Grenadine

Garnishes: Lemons, Limes, Olives, and Cherries

Client to provide Liquor, Beer and Wine



Blood Orange Basil Mocktail

Topped with Sprite, Garnished with Basil & Orange Peel Twist
Available at the Cocktail Hour Bar & Dessert Bar

"When you Retire, you Must have a Martini"

"Make it a..."

CATERING COMPANY to have the Following Available for Guest Choice

Olives, Extra Blue Cheese Stuffed Green Olives,

Olive Juice, Cocktail Onions, Lemon Twists, Maraschino Cherries

Client to provide *Vodka, Gin, Vermouth, Sweet Vermouth, Angostura Bitters*

Custom Martini Picks

CATERING COMPANY to provide Custom Wooden Picks with the SWH Monogram Printed

Dessert Bar

Scotch Available by Client

CATERING COMPANY to provide Rocks Glasses

* CATERING COMPANY to switch to self-serve bar starting at 10:30 pm if Guests are still on property *

-CLIENT IS RESPONSIBLE FOR TRANSPORTATION OF THEIR ALCOHOL TO THE VENUE-

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EVENT CONTRACT

Professional Server/Labor Charges

This charge includes CATERING COMPANY's Professional Servers to set up, tear down, and remain for the duration of your event. This charge also includes all in house labor needed to prepare and execute your event.

Your event will have:

- (1) Event Manager and (8) Servers in Blue & White Shirts with Grey Aprons
- (7) CATERING COMPANY Chefs in chef attire

Please Note: There will be a charge of \$50.00 per hour, per staff, if the event goes over the scheduled end time.

Administration Charges

This charge includes the in house event planning and general administrative time to execute the reception.

*** Client to Contract Photographer for Event ***
 Photographer – Jeff Frandsen Photography
 Contracted 6:00-7:30 pm

CATERING COMPANY Event Rental Charges:

Qty	Item	Use	Price
7	8' Rectangular Tables	7 for Catering Prep Space (Main Prep Area)	
6	6' Tables	5 for Catering Prep Area, Donkey Barn 1 for Full Bar, Carriage House	
2	60" Sq. Wooden Tables	2 for Lancaster Farm Stand	
2	30" Round Tables	2 for High Cocktail Tables, Dessert Area	
1	Whitman Table	1 for Coffee Station	
2	Copper Shelving with Wooden Slabs	2 for Dessert Station	
2	120" Round Café Metallic Linens	2 for High Cocktail Tables, Dessert Area	
64	Specialty Blue & Clear Water Goblets	64 for Seating Tables	
64	Specialty Charger – Water Hyacinth Chargers	64 for Seating Tables	
<i>Delivery, Set up and Break Down Charges Included</i>			

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Venue Rental Items: The following is provided by, setup by, and broken down by the Farm at Eagles Ridge

Qty	Item	Use
8	8' Rectangular Tables	6 for Catering Prep Space (Main Prep Area) 1 for Martini Bar, Back Table- Carriage House 1 for Dessert Bar, Back Table
2	6' Table	2 for Catering Prep Space (Main Prep Area)
7	30" Round Top Tables	5 for High Top Tables, Carriage House 2 for Low Seating Tables, Carriage House
2	60" Round Tables	2 for Guest Seating
1	White Wooden Bar Front	1 for Martini Bar, Carriage House
2	Brown Wooden Bar Fronts	1 for Dessert Station, Front Terrace 1 for Dessert Bar, Front Terrace
1	4' Sweetheart Table Wooden Table	1 for Escort Card Display
6	Wooden Farm Tables	6 for Guest Seating
72	X Back Farm Chairs	8 for Low Cocktail Seating, Carriage House 64 for Guest Seating

Client to Contract/Provide outside of CATERING COMPANY:

Qty	Item	Use
	Photographer	For Event
	XO Oysters	1 Male & 1 Female Shucker, Cocktail Hour
10	Photos	10 Photos of Stuart, to place around Cocktail Hour Space
9	120" Round Linens	5 for High Cocktail Tables, Cocktail Hour 2 for Low Seating Tables, Cocktail Hour 2 for Guest Seating, Dinner
	Runners	For Dinner Guest Seating
64	Specialty Napkins	64 for Dinner Seating

DISCOUNT FOR PAYMENT IN CASH, CHECK OR MONEY ORDER

The CATERING COMPANY Group is pleased to offer a discount to you in the event you choose to pay in the form of cash, check or money order.

Event Cost Summary/Invoice # E40850		Draft # (3) – Monday, July 15, 2019	
Event Specialist			
Item	Price per Unit	Total Cost	Initials And Date
Catering Service Cost:	(64) MG Guests at \$\$ Per Person	\$\$	
Menu prices are based on a "Minimum Guarantee" (MG) number of guests. CLIENT agrees to pay for the MG. A decrease in guest count below the Minimum Guarantee may result in a cost per person increase.			
Professional Server/Labor Charge:		\$\$	
Bartender Charges:		\$\$	
Bar Mixer Package Charges:	(64) Guests at \$\$ Per Person	\$\$	
CATERING COMPANY Event Rental Charges:		\$\$	
Administrative Charges:		\$\$	
Floral & Design Charge:		\$\$	
Subtotal:		\$\$	
Subtotal After CATERING COMPANY Discount:		\$\$	
6% Sales Tax:		\$\$	
Total Cost including Sales Tax:		\$\$	

*If payment is by cash, check or money order, the deposit schedule shall be as follows. All other terms and conditions regarding deposit and guest count schedule still apply.

Initial Deposit Amount:	\$\$
Final Payment:	\$\$
Balance Due:	\$\$

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EVENT CONTRACT

Terms and Conditions

Payment Terms

Payment may be made by cash, check or money order. Client shall determine its method of payment at the time the agreement is signed.

Deposits and Financial Terms

All deposits are non-refundable. An invoice will be sent following the event for your records. This invoice may include a balance for additional charges based on changes made by the client the day of the event, such as staff overtime. The charge for staff overtime is \$50.00, per staff per hour.

Cancellations

In the event of cancellation, the client will be liable for any additional costs that have been incurred by The CATERING COMPANY Group, above and beyond the deposit amount, up to the point of the cancellation.

Leftover Foods

Client has the option of keeping any leftover food items. Any additional food the client does not want will be donated to the Central Pennsylvania Food Bank.

Guests with Food Restrictions

If a client has a guest with special needs, the CATERING COMPANY Kitchen and Bakery staff will attempt to accommodate their needs. However, if a guest has severe allergies to certain and specific food ingredients, CATERING COMPANY reserves the right to not provide special service to this guest.

Alcoholic Beverages (if applicable)

Alcoholic beverages (mixed drinks, beer, wine, cordials) may be served under the terms and conditions consistent with the applicable laws of the Commonwealth of Pennsylvania and policies specific to the facility and/or location of the event.

All alcoholic beverages must be purchased and delivered to the event location by the client. All events that involve the service of alcohol must have a bartender present unless prior authorization is given by The CATERING COMPANY Group.

Rental Items

The CATERING COMPANY Group is responsible for payment of all rental bills secured by them on behalf of the client unless stated otherwise within this agreement. The CATERING COMPANY Group reserves the right to charge additional fees for rental items that are damaged, including breakage and/or misuse, by the client or their guests.

Waiver

The waiver by either party of a breach, default, delay or omission of any of the provisions of this agreement by the other party will not be construed as a waiver of any subsequent breach of the same or other provisions.

Entire Agreement, Amendment, Governing Law

This agreement contains the entire agreement between the parties hereto and supersedes all prior agreements, communications, arrangements and understandings between the parties whether oral or written. This agreement may be amended only by a writing signed by both parties. This agreement shall be construed in accordance with and governed by the laws of the Commonwealth of Pennsylvania.

Signatures and Acceptance

Client acknowledges it has read and understands the terms and conditions set forth herein.

The parties hereto, intending to be legally bound hereby, accept and agree to the terms and conditions set forth herein.

CLIENT INFORMATION

Date

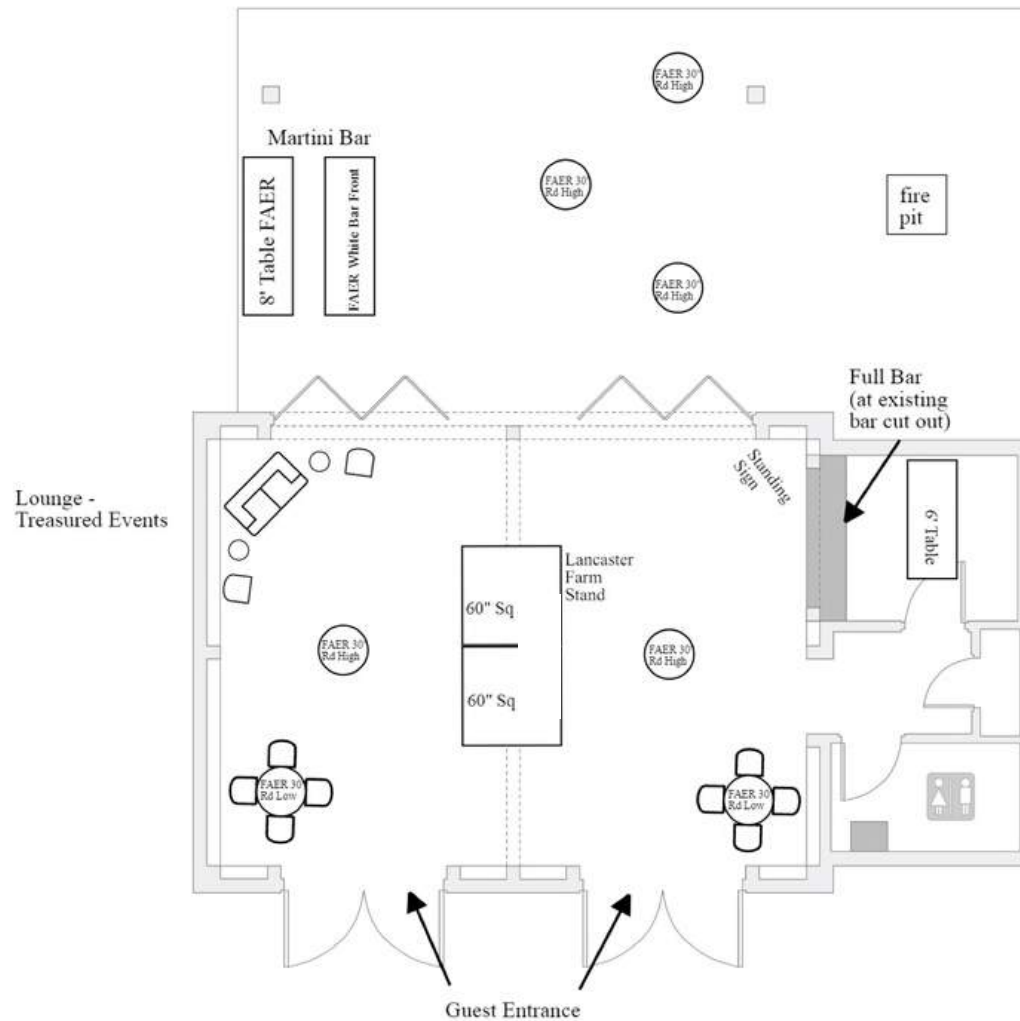
EVENT SPECIALIST

Date

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PRODUCTION DOCUMENTS

Cocktail Hour = Carriage House



Guest Direction from Cocktail Hour to Dinner
after Group Photo in front of Carriage House

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PRODUCTION DOCUMENTS

