

2017 CATIE Awards Sumbission

Best Plated Menu

7-18-16 | Imagination Destination | Synopsis

Imagination Destination is an event concept that was designed for a global travel company's annual conference. We created an international travel experience that took place in one room, during the course of one evening. Guests traveled to five different countries, each of which featured a course of traditional food and beverage pairing.

We focused on details, creating five individual experiences complete with their own colors, menu, costumes, table set, music, centerpieces and entertainers from each country. As the staff switched the room, guests placed masks over their eyes to heighten the element of surprise. When they removed their masks, they were in a whole new country.



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Imagination Destination was a one of a kind dining experience, complete with the sights, sounds, sips, savors and scents from five different countries. The evening catered to a group of world travelers that appreciated the flawless execution required for this event and found all the international flavors familiar.

This was an opportunity to produce an over the top dining experience and create a one of a kind menu that truly reflected our creativity and innovation. With that in mind, this was one of the most intricate and rewarding events we have ever had the opportunity to produce. Each course on the menu was an homage to the featured country. We worked to keep as few allergens on each plate as possible, while creating a menu that would stand up to a rigorous timeline. We used unique plates for each course that were all different shapes and sizes.

Imagination Destination required seamless orchestration behind the scenes from the whole team. Our favorite aspect of this event was all of the small details. Almost the entire menu catered to a multitude of allergies and special requests. With the entire evening simply unfolding in front of the guests they never had to ask once for a special request or inquire about dietary restrictions, everything was planned for and anticipated.

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The whole event was staged behind pipe and drape with each table set ready to be walked into the dining room while guests were blindfolded. Once the old table setting was removed, the guests would uncover their eyes to reveal what country they had traveled to next.



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The evening began at Denver International Airport with guests enjoying flight snacks served by Pan Am flight attendants. Next, Colorado themed bites showed guests a taste of what was to come. Each course began with the “ticket to taste”, a tiny amuse bouche, paired with a cocktail from the corresponding country. A Black Velvet cocktail {Guinness beer and champagne} satisfied in Ireland and chilled sake, served properly in a wooden masu box, impressed in Japan.

In Japan, we paired seared tuna sashimi with traditional chilled egg noodles and vegetables. In Brazil, the true flavor of Brazilian churrasco dining was experienced by guests as chefs served skewered grilled meats tableside.



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THE MENU WAS PRODUCED AS SUCH:

COLORADO

In Flight Snacks: all dry food was prepared and individually packaged as it was a snack to be enjoyed at an onboard cocktail party. All of the snacks were passed on carts resembling airline service by costumed servers. Hot chicken and waffles, cold trout rillette and southwestern tapas were passed.

IRELAND

Beverage: Black Velvet Cocktail

Ticket To Taste: Guinness and Irish cheddar fritter (fried, heated in hot box before service)

Salad Course: duo of chilled butter lettuce salad and traditional colcannon potato salad (plated onsite, held in refrigeration)



JAPAN

Beverage: chilled sake overflowing in wooden masu box with plate underneath (sake poured tableside)

Ticket To Taste: miso soup (made onsite) with smoked tofu (previously smoked at main kitchen, plated onsite to order)

Seafood Entree: sliced tuna (portioned in cling film at main kitchen), Asian noodle salad (prepared onsite, plated all onsite and held in refrigeration)

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BRAZIL

Beverage: acai caipirina (prepared in batch style, poured into glasses tableside)

Ticket To Taste: Pao De Queijo, Brazilian cheese bread (frozen at shop, brought frozen and baked individually onsite to be served warm, 1 per guest)

Meat Entree: sausage, tri tip, chicken (all meat cooked on site in ovens, partially plated in 4 step service in onsite kitchen, sausage carved table side off of Brazilian skewers by chefs)

IBIZA

Beverage & Ticket To Taste: Jell-O shots served in light up flashing shot glasses

Dessert: flaming donut and crepe action stations (food made to order by action chefs)



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We were extremely proud when this group of world travelers applauded each course they experienced. As a leading catering company, we are continually reinventing and evolving the way events are designed and executed in Colorado. This event was logistically challenging to produce but was executed seamlessly through each course due to the extensive amount of planning, practice and dedication from our team. We all gave our very best to produce a unique and very memorable event for everyone involved, not just the guests. We pride ourselves on the talent that we have within our ranks. It feels exceptional to have been part of an event where so many of our team and vendor partners came together to create an unforgettable, one of a kind dining experience.



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7-18-16 | Imagination Destination | Recipes

Menu Item Name:		Trout Rillette		
Recipe Name:		Trout Rillette		
(image)				
Meal Period		#Servings:		
Category		Yield Qty:	3	
Outlet		Yield UOM:	Quart - Dry Measure	
Total Cost		Date		
Portion cost	Cost %	Price		
INGREDIENTS	QTY	UOM	COST	EXT COST
white wine	2 1/2	Quart - Liquid Measure		
minced shallots	1/3	Cup		
fresh boneless/skinless trout filet, cut into 3" pieces	5	Lbs		
house smoked trout, flaked	1	Lbs		
minced chives	2/3	Cup		
mayonnaise	2 1/2	Cup		
fresh lemon juice	3/4	Cup		
kosher salt, finely ground white pepper - TT	1	Table spoon		
1lemon, zested				
trout roe				
watermelon radish				
<p>In a shallow pan, bring the white wine and shallots to a boil. When the shallots are translucent, add the trout and gently poach until it is just barely opaque. Remove trout and shallots gently with a strainer and drain on towels. Cool. Flake trout, gently mix with shallots and chives. Add mayonnaise & lemon juice to taste. Do not overmix. Season to taste with kosher salt, white pepper and lemon zest. Slice watermelon radish on mandolin, place in cold water to ripple. to serve: top radish with trout rillette and couple of trout roe pearls.</p>				

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Event Details				Customer Details			Packing Lists				
Event ID: 101432 Event Date: 7/18/2016 Event Name: Imagine Destination- Seated - 20% Event Times: 6:00 PM - 10:00 PM Event Location: Guest Count: 136							Delivery Date: 7/18/2016 Shop Time: 12:30 PM Leave Time: 1:15 PM Arrival Time: 2:00 PM Dinner Time: 7:00 PM Dessert Time: 9:00 PM Breakdown Time:				
Initial	Start	Done	Qty	Method Of Prep	Notes	Stage	Prod / Equip Notes	Qty	Units	Serves	Qty / Unit
			30074	Chips, Root Vegetable, HBC							
				House made vegetable chips: red&wyl beets, tarro, parsnip, carrot, sweet pot, red bliss pot season with s&p Ratio-.7ozs of each raw weight			in bamboo cone bowls/lentils OR french fry boxes if we have			94	3.67 - GALLON
				NOTE- lay them flat on sheet trays and mix on site in short lexans not too tall or they'll break in crumbs			in bamboo cone bowls/lentils OR POPCORN			94	3.67 - GALLON
			27476	Nuts, Mixed, HBC							
				Mixed nuts- 1.5 weight			pass in bamboo cones bowls/lentils OR POPCORN			105	13.13 - POUND
			202	Vessel, Cone, Bamboo							
				5 inch bamboo cone			for chips and nuts			199	199.00 - EACH
				Lentils or send the bamboo cone holders			for chips and nuts BAMBOO CONE HOLDERS COOL			199	199.00 - EACH
			29798	Fish, Trout, Smoked Rilette, Radish, HPC							
				Smoked trout rilette- see recipe, .25 ozs volume			bite sized			84	84.00 - EACH
				Watermelon radish, slice and then punch out into appetizer disk then place in ice water (make sure not too thick see chef)						84	84.00 - EACH
				Trout roe- (3ozs=\$20 jar from seattle)						84	84.00 - EACH
			10297	Tapas Skewer, HBC							
				Chorizo sausage, green olive and Swiss (mancheao) cheese on skewer						84	84.00 - EACH
				Smoked paprika aioli, squeeze bottle						84	84.00 - EACH
			29503	Chicken, Waffles, HPH							
				Chicken fried oysters- soak in buttermilk, seasoned flour, fry off, s&p, 1 per person						84	84.00 - EACH
				Beer batter waffles, sara's recipe, cut in to passed apt. circles						84	84.00 - EACH
				Rosemary maple syrup- bottle						84	84.00 - EACH
				Bamboo pick						84	84.00 - EACH
				Fresh rosemary garnish						84	84.00 - EACH
			30751	Fritter, Fat Tire Beer, Poblano, Cheese, HPH							
				Guinness- cheddar cheese fritter- make batter			use Guinness beer Please			136	136.00 - PIECE
				Fry off fritter, 100ct scoop- fry off the day of			guinness/irish cheddar fritter- see jenna/on pick			136	136.00 - PIECE
				Scallion garnish-			guinness/irish cheddar			136	136.00 - PIECE
				Onion ash plate garnish-			guinness/irish cheddar			136	136.00 - PIECE
			29821	Salad, Beets, Haricot Vert, Celery, Chips, SS							
				butter lettuce			Irish Pub Salad- See chef jenna for recipe rented plate			136	136.00 - PORTION
				hard cooked hen'e eggs, half egg per salad			half egg per salad			136	136.00 - PORTION
				cucumber, zested, sliced in half on bias			Irish Pub Salad- See chef jenna for recipe rented plate			136	136.00 - PORTION
				heirloom cherry tomato, sliced in half, 3 halves per							
				dijon tarragon vinaigrette (use Bella dijon add a little tarragon) 1 oz per salad, place on plate			Irish Pub Salad- See chef jenna for recipe rented plate			136	136.00 - PORTION
				pickled yellow or chioggia beets, diced, 3 per salad			Irish Pub Salad- See chef jenna for recipe rented plate			136	136.00 - PORTION
				kerrygold or irish comparable irish cheddar, 1 oz per plate, sliced							
				clover leaf micogreen, if possible			Irish Pub Salad- See chef jenna for recipe rented plate			136	136.00 - PORTION
				thin carrots, spiral with teeth 1 oz per			Irish Pub Salad- See chef jenna for recipe rented plate			136	136.00 - PORTION

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			colcannon potato salad (see recipe) 4 oz per guest		Irish Pub Salad- See chef jenna for recipe rented plate		136	136.00 - PORTION
			butter pats, 1 per before serving for colcannon		Irish Pub Salad- See chef jenna for recipe rented plate		136	136.00 - PORTION
					Irish Pub Salad- See chef jenna for recipe rented plate		136	136.00 - PORTION
			miso soup smoked tofu					
			miso soup, pot up				136	136.00 - EACH
			Minced cabbage salad- red, green, carrot, red pepper		to be served in demitasse cup		136	136.00 - EACH
			tofu, smoked, very small dice				136	136.00 - EACH
			rehydrated sea weed (wakame), finely cut for sipping without gagging		use multicolor dried from shamrock if possible		136	136.00 - EACH
			soup/sauce gun				136	136.00 - EACH
							136	136.00 - EACH
			30712 - Fish, Ahi Tuna, Rare, Asian Noodle Salad, SC					
			136 5 piece portions	3ozs sliced ahi tuna- (prefab product from sysco 32-3ozs portions)		2nd course.DECREASED presentation size. See Jenna	272	272.00 - PORTION
				ponzu, thickened with xanthan gum		want it to be loose, but thick enough to not spread all over plate		
				japlapeno very thinly sliced mandolin				
				micro cilantro garnish pinch (noodles)				
				scallion bias cut green only very thin				
				black and white sesame seeds				
				Blanched asian egg noodles- 2-3 ozs per plate		2nd course.DECREASED presentation size. See Jenna	272	272.00 - PORTION
				Blanched snap pea, cut on bias-1ozs		2nd course.DECREASED presentation size. See Jenna	272	272.00 - PORTION
				Julienne carrots-.5ozs		2nd course.DECREASED presentation size. See Jenna	272	272.00 - PORTION
				Shredded coleslaw mix-2ozs		2nd course.DECREASED presentation size. See Jenna	272	272.00 - PORTION
				Soy ginger vinaigrette- 1 ozs put in squirt bottle		2nd course.DECREASED presentation size. See Jenna	272	272.00 - PORTION
				Fried rice paper- brush with egg wash, sesame seeds and fry off, see recipe, 1		one fist sized portion	272	272.00 - PORTION
			30398 - Bread, Brazilian, Cheese					
				Brazilian cheese bread-		Jenna will pick up from Brazilian store	136	136.00 - EACH
			4036 - Sauce, Chimichurri					
				Chunky chimichurri sauce, see recipe		bright green	314	4.90 - GALLON
			1 per plate	orchid garnish				
							314	4.90 - GALLON
			27746 - Beef, Tri Tip, Herb Roasted, 6oz, EB					
				Whole clean tri tip- toss in AP marinade or italian dressing overnight- then season with dry rub, s&p and mark off and re toss in italian dressing (needed \$7.50/#)		3 oz per portion. No ends served. All beautiful 1 oz slices.	136	51.00 - POUND
			27758 - Sausage, Chorizo, BB					
				3" or 3 ozs chorizo sausage link			314	314.00 - PIECE
			30363 - Chicken, Thigh, Roasted, 4ozs, EB					
				4-5ozs boneless, skinless chicken thigh-		marinate, sear	136	34.00 - POUND
			29752 - Cauliflower Steak, Purple, Roasted, V					
				Purple cauliflower- cut into WEDGE (4-6) portions- lay flat on sheet tray with parchment paper, season with olive oil, lemon juice, garlic, s&, chili flakes roast in oven see recipe		wedge ok. Do not overroast. Want color.	136	136.00 - EACH
			30113 - Donuts, Flaming, Gourmet, Station					
				Flaming donut station- (3 flavors in disposable shot glass per serving) manage the quantities similar to the mozzarella station (cost\$3.99)			136	408.00 - ORDER
				Sysco prefab frozen donuts- warm on site, 3 each, 1 per flavor			136	408.00 - ORDER
				Flavored ice creams: (Peaches & cream, Marshmallow, Sea salt caramel) 1.5ozs per each serving, based on meltage-		see jenna for flavors, lets use what we have in house.	136	408.00 - ORDER
				Bacon bourbon sauce- POT UP			136	408.00 - ORDER

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			Vodka berry sauce- POT UP					136	408.00 - ORDER	
			Chocolate mole tequila sauce- POT UP					136	408.00 - ORDER	
			Toppings for the station- to make on site					136	408.00 - ORDER	
			Butter-					136	408.00 - ORDER	
								136	408.00 - ORDER	
			Culinaire cream, put in squirt bottle					136	408.00 - ORDER	
			Speed pourers (3)					136	408.00 - ORDER	
								136	408.00 - ORDER	
			Berries-					136	408.00 - ORDER	
			Sliced strawberries-					136	408.00 - ORDER	
			Garnish for bourbon- bacon pieces					136	408.00 - ORDER	
			Garnish for berry- berry crystals					136	408.00 - ORDER	
			Garnish for chocolate- cocoa powder shaker					136	408.00 - ORDER	
			29714 - Crepe, Sweet, Summer, Station							
			Crepes, use Sysco prefab product, 2 per					105	210.00 - WHOLE	
			Sweeten mascarpone cheese- 1ozs volume					105	210.00 - WHOLE	
			Lemon curd- 1ozs					105	210.00 - WHOLE	
			Mixed fresh berries- 2ozs					105	210.00 - WHOLE	
			Shaved dark chocolate- .3ozs					105	210.00 - WHOLE	
			Whipped cream, put in pastry bag, 1ozs					105	210.00 - WHOLE	
			Powder sugar shaker					105	210.00 - WHOLE	
			MICRO mint garnish					105	210.00 - WHOLE	
			30036 - Jello Shots, SGO							
			neutral pop rocks last minute for shot garnish				place ontop of each			
			2ozs assorted jello shots- (kitchen to provide the alcohol) put in disposable shot glasses or 2ozs souffle cups			1.5 oz cups to arrive at shop on Thursday LED		136	2.12 - GALLON	
			21633 - Coffee, Fresh Brewed							
			non-dairy creamer (note liquid bo is \$10.00 per gal/\$3 per H2O)					105	4.92 - GALLON	