



2017 CATIE Awards >> Best Hors d'oeuvre
Wedding Industry Professional Association - Launch Party

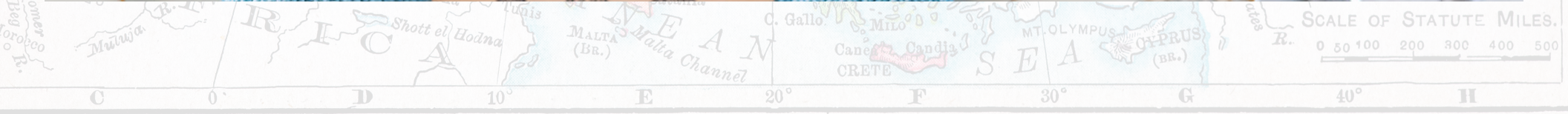
Synopsis

It is such a thrill when we have the opportunity to craft our own design for an event. For this party, we were challenged to break culinary conventions with a unique spin on all touches of the event. We selected the theme of Mid-century airline travel that inspired the menu, presentation, custom food tags, liners, and signage. Our favorite menu item of the day was the hors d'Oeuvre simply known as "toasted".



Concept & Objective

A beautiful tablescape and unique luncheon experience was the overriding mission during our planning phase. The subtle vintage travel theme was incorporated through custom print materials presented at each course. Our chef carefully curated "Toasted", an innovative spin on the individual charcuterie board. We presented this array of ingredients on a wooden paddle fitted with a liner designed to imitate a boarding pass – a fitting first nod to the notion that the guests were ready for takeoff.



Originality of Presentation

The ingredients for this hors d'oeuvre were carefully selected. While each element was familiar to the guests, they had a touch of Spanish flare and were just different enough to surprise and delight. The serrano ham was shaved fresh off the bone just minutes before guests enjoyed; the mission figs were plump and fresh – perfectly in season and the montenebro cheese packed an extra punch versus a typical goat cheese and spread smoothly on the toast. The charred grapes offered great texture and the pickled black mustard seeds were a unique surprise. Each ingredient offered their own texture and color to perfectly complement each other.

Production

Production was carefully simplified on site. Because presentation and uniformity were key, we began by pre-lining the wooden boards with their boarding pass and then each chef was in charge of placing a single ingredient before receiving the final inspection from our Executive Chef.



Challenges or Obstacles

The main challenge at this WIPA luncheon was timing. We had to be spot on to ensure the food's integrity while maintaining guests' interest during the meal. We had the added complication of a tight lunch schedule which included two keynote speakers. With the food presented with a "travel" concept, the guest experience was enhanced by the creativity allowing time to "fly" by. Each food item had a sticker, tag, and in the case of "Toasted", a food liner. The liners fit the board perfectly which created the challenge of making sure that they did not move once the menu item was built on top of them. Our culinary team brings a higher tenacity around food quality, presentation, and flawless delivery and this hors d'Oeuvre preparation overcame all challenges to carry our mission forward.

FlyAirlines



FlyAirlines

AAA

Name of passenger

WEDDING INDUSTRY PROFESSIONAL ASSOCIATION MEMBER

Departure

DENVER

Arrival

BLANC

Flight

123

Gate

A3

Gate closes

2:00

Seat

15A

Date

4.19.16

Time

11:00

Passenger **WIPA MEMBER**

Flight **123**

Gate **A3**

Gate closes **2:00**

Seat **15A**

Date **4.19.2016**

Time **11:00**

Departure **DENVER**

Arrival **BLANC**

AAA

TOASTED / shaved serrano ham, mission figs, montenebro cheese, charred grapes, pickled black mustard seeds, artisan french bread

Enjoy!

Recipe

Ingredients:

- 1 slice baguette (3/4 inch thick)
- 1 ea. mission figs
- 1 oz. montenebro cheese
- 1/4 oz. serrano ham (thin slice)
- 3 ea. red grapes (charred in oven for 8 minutes)
- 1 tbsp. pickled black mustard seeds

Directions:

1. Brush the sliced baguette with Olive Oil and toast in oven for 5 minutes.
2. Top the toast with the sliced Serrano Ham, figs, grapes, and cheese.
3. Scatter pickled black mustard Seeds

SCALE OF STATUTE MILES.
0 50 100 200 300 400 500