

BEST SMALL PLATE  
CATTIE 2020

WILL YOU BE MINE?  
Valentines Treat Box



# SYNOPSIS

Our client wanted a Valentines themed party with all food to be passed on small "plates" although they did not want us to use any plates or china of any kind.

We put our thinking caps on and decided to do a Valentines candy box to serve four precious bites that mimicked what you'd see in a box of the ever popular Valentines candies.

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# DESCRIPTION

The concept was to create interesting and exciting ways to serve small plates of food without using actual plates.

We surprised and delighted the guests when we passed these custom made

## VALENTINES TREAT BOXES

When the guests opened their boxes they smiled at the descriptions on the top of the box and were excited to try the delicious treats reminiscent of a box of chocolate Valentines candy.

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# QUALITIES

## Our VALENTINES TREAT BOX

had all of the qualities that our client had hoped for.

It was creative, whimsical and was NOT served on a plate.

Each of the treats were unique and interesting and appealed to the sophisticated palates of our client and their guests and they each felt like they had gotten a gift.

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# PRODUCTION

We created an assembly line to produce  
*the VALENTINES TREAT BOXES*

First we laid out all of the bottoms of  
the boxes on large sheet pans.

Then each chef was given one of the  
four treats so that we were able to  
produce the boxes in a quick and  
organized fashion. We had another team  
putting the lids on the boxes and sliding  
the completed trays into the reach in  
refrigerators to keep the items chilled.

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# CHALLENGES & OBSTACLES

The initial challenge was to figure out a way to creatively serve all of our small plates with tapas style food in a way that would create conversation, be whimsical and be on theme (and not on a plate) with the Valentines celebration. There truly is nothing quite as iconic as a box of chocolates on Valentines Day which is why we created the design concept for our small plate as a box.

The biggest obstacle we encountered was that the manufacturer of the boxes forgot to mention that they needed to be assembled. Much to our surprise when we opened the carton of 250 boxes, to begin decorating, we realized that not only did we have to glue the hearts to the lids as well as the descriptions of the treats to the underside of the lids, but, that we also needed to completely assemble the lids and the actual boxes which we had not budgeted time for.

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# VALENTINES TREAT BOXES

1. Sweet Potato Tots  
Maple Ricotta & Pepitas
2. Mango Summer Rolls
3. Goat Cheese Truffles
4. Sesame Chicken Roulades

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# Sweet Potato Tots Maple Ricotta and Pepitas.



## RECIPE

### INGREDIENTS

4 large sweet potatoes  
2c ricotta cheese  
½c Maple glaze  
Zest of Lemon  
S&P to taste  
Coconut Oil  
1c toasted & salted pepitas

### DIRECTIONS

Mix together the ricotta, lemon zest, pinch of salt and maple glaze till incorporated. Cover and refrigerate for at least four hours. Slice potatoes into  $\frac{3}{4}$  inch slices. Steam the potatoes, covered for 3 minutes just to soften a bit. Cut tots with a cookie cutter and scoop a small dent into the tops with a small parisienne scoop.. Brush with coconut oil and roast at 400 degrees till golden brown. Top with ricotta and garnish with pepitas.

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# Mango Summer Rolls

## RECIPE

### INGREDIENTS

6 large Carrots Julienne  
6 ripe Mango Julienne  
1 Red Pepper Julienne  
2c. Rice Noodles  
1 Head Napa Cabbage finely chopped  
2T Sweet Chili Sauce  
10 Rice Paper sheets  
1 small box Edible Flowers

### DIRECTIONS

Mix the rice noodles with the sweet chili sauce and season with S+P. Soak the rice paper wrapper in warm water until soft. Lay them flat on a work surface and then sprinkle edible flower petals on the top third of the wrapper. Place cabbage flat on the bottom 2/3 of the wrapper.

In a horizontal line, spread out the mango, carrot and peppers and then the rice noodles. Roll tightly. Slice the ends off and cut the remainder into 6 uniform pieces.



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# Goat Cheese Truffles



## RECIPE

### INGREDIENTS

4 ounces cream cheese, at room temperature  
6 oz goat cheese  
2T finely chopped chives  
1t fresh orange zest  
2 cups toasted and chopped pecans or walnuts  
 $\frac{1}{4}$  cup wildflower honey, for drizzling

### DIRECTIONS

Mix together the cream cheese, goat cheese, chives, and orange rind. Roll the mixture into bite-sized balls a little smaller than an inch in diameter. Place on a parchment lined sheet pan, cover with plastic wrap, and refrigerate for at least 2 hours till firm.

Roll the truffle cheese balls in the chopped nuts, making certain they're evenly coated.

Drizzle with honey and serve!

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# Sesame Chicken Roulades



## INGREDIENTS

## RECIPE

- 1 Red Bell Pepper
- 2 Carrot julienne & blached
- 7 Scallions
- 6 Chicken breasts, pounded thin
- $\frac{3}{4}$  c. Soy sauce
- $\frac{1}{4}$  c. Rice vinegar
- $\frac{1}{4}$  c. Sesame oil
- $\frac{1}{2}$  c. Sesame seeds (we mix white & black)
- $\frac{1}{2}$  c. Vegetable Oil
- $\frac{1}{2}$  c. chopped pickled ginger
- $\frac{1}{2}$  c. hoisin

## DIRECTIONS

Cut pepper & scallions into very thin strips. Julienne carrot. Arrange vegetables in a strip down the middle of the chicken pieces. Roll chicken up firmly and then tie with butchers twine. Mix together soy sauce,  $\frac{1}{4}$  c. rice vinegar & the sesame oil in a bowl. Place the chicken rolls in a baking dish and pour the mixture over, then cover with saran wrap and marinate overnight. Remove the chicken rolls from the marinade and coat completely in sesame seeds. Heat oil in a rondeau. Cook the rolls until golden brown, turning to sear all sides..Chill and slice. Top with the pickled ginger and sliced scallions.



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WILL YOU BE MINE?  
VALENTINES TREAT BOY

