

SIGNATURE CATERER FOR BEST EVENT

AN EVENING AT THE  
FORESTIERE  
UNDERGROUND  
GARDENS



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# SYNOPSIS

Yes, this is underground.

And yes, we were the first to use this space for supper. An exquisite dinner. An unusual location. So. Much. Fun. Fresno's Underground Supper Club brought 45 guests to this State Historical Landmark to experience a dinner unlike any they had experienced before, and we made sure they did. We navigated a hand-built network of underground rooms, courtyards and passageways reminiscent of the ancient catacombs. We battled the 100\* heat of Central California to ensure everyone stayed hydrated. We brought to life the vision of Sicilian visionary and self-taught artist/builder Baldassare Forestiere. The Underground Mediterranean Resort of his dreams was open for one special night!

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# THE CONCEPT/GOAL

## Theme

Fresno's Underground Suppers creates unique, immersive culinary experiences for adventurous foodies in California's Central Valley to escape the stresses of daily life and enjoy tastes they cannot find on the typical restaurant menu. They do this through creative themes, superb surroundings, and intimate guest lists. Seats are available by invitation only, the location is revealed just 48 hours ahead of time, and the menu is kept secret. They came to us with a theme that was based on the location of the dinner - the Forestiere Underground Gardens. What better venue for an Underground Supper Club than, well, one that is literally underground??? We looked to the history of the Gardens and their eclectic owner as inspiration for this one-of-a-kind event.

In the early 1900s, Sicilian immigrant, citrus grower and visionary Baldassare Forestiere began turning what was useless farmland into a vast network of rooms, tunnels and courtyards as a subterranean escape from the sweltering Central Valley summer heat. Using only shovels, picks and other hand tools, Baldassare was inspired to excavate for forty years, going as deep as 25 feet underground and spanning over 10 acres. He grew fruit trees and grapevines underground - many of which are still thriving today. Our goal was to honor his Sicilian heritage as well as that of his adopted home in California's Central Valley.



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# THE CONCEPT/GOAL

## Design

This event was all about hospitality. Guests were greeted at the entrance of the Gardens with chilled bottles of water, italian sodas, and iced tea to provide refreshment from the hot Central California sun. When designing our tablescape, we wanted it to feel like our guests were one of the family, called to dinner by Baldassare himself. We set one long, family style table and used mismatched chairs to create the feeling of a dinner in the Italian countryside, where every guest pulled up the closest seat they could find. We used flour sack towels for napkins, wrapped them with twine, tucked in a sprig of fresh herbs, and set them on top of crisp, white linens. The vintage colored glassware was chosen from several different patterns purposely, so the relaxed atmosphere would be maintained. Our centerpieces were designed with greens, herbs and flowers that might have been picked from the garden, and white candles provided light for our guests. To top it off, we paired the design with the sounds of live violin, mandolin and guitar performed by the talented Eva Skow, the sounds of which called to the guests as they toured the venue prior to dinner and beckoned them to the table.



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# THE CONCEPT/GOAL

## Menu

The Menu was inspired by the Garden's surroundings: earth, nature, gardens, and the citrus and stone fruit trees planted on site by Baldassare Forestiere.

In our first course - Pressed Pork Belly and Snails - we were inspired by the ground, using organic parsley, garlic confit, shallots served with butter toasts. The inspiration for the second course was the garden. Our salad was all gathered greens - we sourced hearts of fire, bulls blood, nasturtium greens, baby lettuces, edible flowers - and made a blood orange vinaigrette and finished with local pistachio dust. The third course we allowed ourselves to take a traditional cut of meat used in Sicily- we used a "Volcano Style" lamb shank - and put our Central Valley "twist" on it. It was served with Gorgonzola polenta and bursted local heirloom tomatoes. We had each lamb shank exploding with Rosemary sprigs and the spicy a jus (or "lava") took its inspiration form the heat and spice of Central California cooking. Fourth Course - Saffron Almond Cake with Plums and Pluots - Inspiration was the grounds of the underground gardens and all the stone fruit trees on the property. We served them in individual cast iron skillets - just like the ones Baldassare would have used himself.



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# THE ORIGINALITY

When we approached the Underground Gardens about using their space for a dinner, we were met with some resistance. Special Events hadn't been held at the location in over ten years, and the family members overseeing the care of it were hesitant to say the least. They did meet with us, allow us to tour the Underground Gardens, and nodded politely when we had visions of holding the dinner inside the caves, rather than in the spacious underground ballroom. When negotiations were completed, we were able to have our "special evening" as long as it was not called a dinner or an event - and we somehow found ourselves setting up tables in an area of the tunnels no one outside the Forestiere Family had ever eaten before.



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# THE CHALLENGES

The biggest challenge we had was getting permission to use the cave as our location. Up until the very last moment we were negotiating with the venue for access - our clients thought it would not be possible and were prepared for a dinner in the outdoor garden. It was a fantastic surprise for both clients and guests when they turned a corner during the tour and saw our table set up, ready for a once in a lifetime experience.

This created its own challenges, however. We had to prepare lighting and decor for two entirely different settings - one for the upstairs outdoor garden, one for the underground location. The Gardens are filled with narrow passageways and zero electrical lighting or even electrical outlets. We had to hand carry all tables, chairs, and decor through the labyrinth to set up, and then back again in the dark to break down.

The space in the cave was also extremely tight. In order to successfully serve our guests, we encouraged them to pass the plates to the center of the table, "family style".



The heat that day was incredible. It was 110 degrees and we were told by the property we had to be above ground and were not allowed to cook underground near the guests. We endured the heat and kept hydrated, using tents and placed iced towels on our necks to ensure we did not get heat exhaustion. With limited power available even above ground, fans were not an option for us.

With our kitchen regulated to being above ground, this meant our guests were located about 120 yards from where the food was being prepared. Our servers had to walk down 40 stairs to cross a large underground ballroom and then into the tunnels that lead to the cave. We had to be very aware of temperatures to ensure cold courses were cold and hot courses were hot. We overcame all our challenges with our positive attitudes and high sense of servitude. We even also gave the guest nice warm towels to wash their hands before dinner





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# TESTIMONIALS



“The Underground Gardens Supper Club dinner was one of the most amazing dinners that we have attended.”

TONY & DON



“We thoroughly enjoyed the tour and dinner! It was well-choreographed and the location of the dinner was really engaging. Met new friends there as well!”

- PAUL AND JENNIFER



“It was the best experience I've ever had! The atmosphere was fun and exciting. My palette had been opened to so many new flavors and foods that I never thought could happen in the valley. The folks that run everything truly care about the guests and they make sure there are no details missing.”

- KYLE



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# VENDORS

## Chair and Glassware Rental

Firefly Vintage Rentals (559) 360-5383  
[fireflyvintagerentals@comcast.net](mailto:fireflyvintagerentals@comcast.net)

## Floral Design

Botanique Floral Artistry (559) 917-3005  
[lesbotanique@gmail.com](mailto:lesbotanique@gmail.com)

## Music

Eva Skow (559) 347-7632

## Photography

DC Photography (559) 284-9003  
[sara\\_dc@me.com](mailto:sara_dc@me.com)

## Tables and Linens

Walker Lewis Rents (559) 438-7400  
[Fresno@WLRents.com](mailto:Fresno@WLRents.com)

## Venue

Forestiere Underground Gardens (559) 271-0734  
[tours@undergroundgardens.com](mailto:tours@undergroundgardens.com)

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# MENU/KEY RECIPES

## Menu

Pressed pork belly and escargot  
with parsley butter and garlic confit topped with buttered bread crumbles and fried parsley

Gathered Greens Salad  
with edible nasturtium, hearts of fire, and variegated geranium leaves

Port wine Braised Lamb Shank Volcano  
on a bed of gorgonzola polenta and oven bursted tomatoes

Saffron Almond Cake with peaches and pluots

Assorted Sparkling Waters, Italian Sodas, and Iced Teas

COURSE 1:  
PRESSED PORK  
BELLY AND  
ESCARGOT

WITH PARSLEY BUTTER  
AND GARLIC CONFIT  
TOPPED WITH  
BUTTERED BREAD  
CRUMBLES AND FRIED  
PARSLEY



# PRESSED PORK BELLY AND ESCARGOT

One full slab of pork belly  
8 cups chicken stock  
2 Tbls whole black peppercorns  
4 yellow onions  
8 large carrots  
1 full stalk of celery  
2 cups cream sherry  
Rosemary, Thyme, Parsley  
Oil for fryer  
100 snails ( you can use canned be sure to rinse 4 times and remove dark parts)  
1 shallot, thinly sliced  
2 cups white wine  
5 heads of garlic, peeled ( confit )  
4 oz flat parsley leaves  
16 oz butter  
Salt and pepper  
baguette slices ( butter and fry in pan )  
snail shells (optional)

Cut and trim pork belly to fit in roasting pan. Add under the belly - onions, carrots, celery , then add chicken stock, sherry and herbs. Cover and Roast for 4hrs at 375F

Remove belly from oven, remove cover and keep braising liquid ( we will reduce it later ). Place braised belly in a clean steam table pan and place a sheet pan on it in walk in and PRESS IT with something large like a #10can of something. Chill for at least 6hrs (overnight is best).

Cut belly into perfect squares ( be sure to trim the sides first to ensure straight edges ). Fry the pork belly squares, drain, and keep on sheet pan - you will need to reheat them on site before serving.

In the small sauté pan, combine the snails, shallot, and white wine and bring to a simmer, then cook for 15 minutes. Drain and set the snails aside.

Combine the garlic and parsley in a food processor and pulse until finely chopped. Add the butter and process until the mixture is a smooth, green paste. Season with salt and pepper.





# COURSE 2: GATHERED GREENS SALAD

WITH EDIBLE  
NASTURTIUM, HEARTS  
OF FIRE, AND  
VARIEGATED  
GERANIUM LEAVES

We took blood orange juice, Dijon mustard,  
honey and champagne vinegar blended for the  
dressing.

COURSE 3:  
PORT WINE  
BRAISED  
LAMB SHANK  
VOLCANO  
ON A BED OF  
GORGONZOLA  
POLENTA AND OVEN  
BURSTED TOMATOES



# VOLCANO LAMB SHANKS

16 to 20 lbs. lamb shanks  
30 cups mirepoix  
6-8 garlic cloves smashed  
6 bay leaves  
¾ cup dry cranberries  
¾ cup prunes or raisins  
1 liter port wine  
6 oz. tomato paste  
1 TBL Worcestershire  
4 cups beef stock  
¼ cup beef paste  
20 sprigs of thyme  
2 sprigs rosemary  
Handful of parsley

Season lamb with salt and pepper. Sear lamb in large rondeau on high heat adding olive oil as needed. Set seared lamb in hotel pan

Add mirepoix to rondeau and sauté until soft

Add garlic, bay leaves, cranberries and prunes. Add port wine and red wine to deglaze

Add tomato paste, Worcestershire, beef stock and tomato paste and bring to boil. Turn heat down to medium and simmer until reduced about half. In the last five minutes add thyme, rosemary and parsley

In deep hotel pans, strain out the contents of rondeau evenly and place seared lamb onto the veggies. Pour all the remaining liquid evenly over shanks. Liquid should just about cover meat (if not add water to cover). Cover pans with plastic wrap and foil to seal

Place in oven @400 degrees 1st hr., reduce to 300 degrees

Remove short ribs from liquid and set on sheet pans



COURSE 4:  
SAFFRON  
ALMOND  
CAKE WITH  
PEACHES AND PLUOTS

# SAFFRON ALMOND CAKE WITH PEACHES AND PLUOTS

6 cups all-purpose flour  
1 cup almond meal  
6 teaspoons baking powder  
1/4 tsp kosher salt  
3 cup unsalted butter, softened  
4 cup granulated sugar  
1/2 cup turbinado sugar  
12 large eggs, room temperature  
4 teaspoons saffron threads  
1 cup whole milk  
zest of 4 lemons  
4 tablespoons pure almond extract  
8 VERY ripe peached, pitted and cut into thick slices (about 1")  
12 VERY ripe pluots, pitted and cut into thick slices (about 1")

Preheat oven to 325F. Sift together flour, almond meal, baking powder, and salt in a small bowl and set aside.

Beat the softened butter and sugar for about 3 minutes, until light and fluffy. Beat in the eggs, one at a time, waiting until each is incorporated before adding the next.

In a saucepan, combine the milk and saffron threads and heat until it boils then immediately turn off. Let steep until the milk takes on a rich yellow hue. Let cool slightly and then pour into the batter along with the lemon zest and almond extract. Slowly add the flour mixture and mix until well blended. Spread the prepared batter into the mini cast-iron pans and smooth out the top.

Arrange the fruit in concentric circles, alternating the pluots and peaches. Sprinkle the fruit and top of cake with the turbinado sugar and bake until a tester inserted into the center of the cake comes out clean.

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# CONTRACT

2437 N Sunnyside Ave  
Fresno, CA 93727  
Phone: 559-443-7199

## Proposal of Service

<b>Prepared For:</b>	Amy Jaye Posh n Posy	<b>Event Date:</b>	6/24/2016 - Friday
<b>Address:</b>		<b>Phone:</b>	Home: (559) 917-7323
<b>Email:</b>	poshandposyamy@me.com	<b>Event Title:</b>	Fresno's Underground Supper Club
<b>Invoice #:</b>	204	<b>Guest Count:</b>	45
<b>Service Style:</b>	Sit Down	<b>Occasion:</b>	Supper Club
<b>Salesperson:</b>			
<b>Venue:</b>	Underground Gardens 5021 w shaw ave fresno, ca 93722	<b>Last Change:</b>	1/23/2017
<b>Venue Contact:</b>	Amy or Jer		
<b>Timeline:</b>	4:00 PM Event Start 9:00 PM Event End		

### Supper Club Dinner

#### Pressed Pork Belly with Escargot

Braised pork belly - pressed and fried  
Escargot - parsley butter  
Garlic Confit

#### Hand Gathered Mixed Green Salad

#### Braised Lamb Shank

Lamb Shank slow braised in cabernet, mirepoix , tomatoes, stock and fresh herbs

#### Saffron Plum and Pluot cast irons

#### Food

Qty	Description	Unit Price	Total
45	Supper Club Dinner		

Food Subtotal

Charges:

Payments:

Total Due:

2437 N Sunnyside Ave  
Fresno, CA 93727  
Phone: 559-443-7199

## Contract for Service

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<b>Venue Contact:</b>	Amy or Jer		

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### CONTRACT

Catering Contract

**DEPOSIT** \_\_\_\_\_  
A deposit of one-third of your estimated proposal is due at time of booking unless other arrangements have been made.  
\$ \_\_\_\_\_

**FINAL PAYMENT** \_\_\_\_\_  
Final Payment of your event is due 10 days before your event date for all events. If final payment is not received event will be cancelled for non payment.

**FINAL GUEST COUNT** \_\_\_\_\_  
Final Guest Count, not subject to reduction, is due 10 days before your event date(s). If you need to increase your guest count, within 10 days of your event, we will make every effort to accommodate your request and revise your final payment details.

**TIME OF SERVICE** \_\_\_\_\_  
Start Time: \_\_\_\_\_  
Estimated Finish Time: \_\_\_\_\_  
These are the agreed upon service times and will be reflected in your event order and staffed accordingly. Last minute staffing changes that add minutes or hours to the above times will result in additional labor charges.

**PAYMENT METHODS** \_\_\_\_\_  
We accept Cash, Check, Credit Card and Wire Transfer.

**CREDIT CARD** \_\_\_\_\_

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Credit card payments are accepted for DEPOSITS ONLY. Final payments are due in the forms of Cash, Check or Wire Transfers.

**CONFIDENTIALITY** \_\_\_\_\_  
We hold your information private and confidential and do not share your information with other vendors without your approval.

**CALIFORNIA STATE TAX** \_\_\_\_\_  
charges the current rate on all listed services within your Event Order unless valid tax exemption information is provided.

**LABOR CHARGE** \_\_\_\_\_  
charges 30% service charge on every event, unless otherwise indicated within your Event Order. We do not add gratuity to our billing; we leave that up to our clients.

**TIMELINE** \_\_\_\_\_  
You MAY be billed for additional staff hours if your event does not reasonably adhere to the agreed upon timeline contained within your Event Order.

**CANCELLATION BY CLIENT** \_\_\_\_\_  
All prepayments and deposits are non refundable and if event is cancelled 7 days before event by client full balance of event is due.

**CANCELLATION BY THE PAINTED TABLE CATERING** \_\_\_\_\_  
reserves the right to terminate this contract for any reason. If The Painted Table terminates this contract all deposits and prepayments will be returned in full within 10 days.

**CHANGE OF EVENT DATE or VENUE** \_\_\_\_\_  
will apply the entire balance of your deposits and prepayments. Subject to our availability. All costs are subject to change.

**DAMAGE** \_\_\_\_\_  
assumes no responsibility for ANY damage or loss of any merchandise, alcohol, equipment, furniture, clothing or other valuables prior to, during or after the event. We will do everything possible to ensure that all of your supplies, rentals and equipment are cared for and maintained in good working order and without any damage.

I, the client, understand that by using or providing items I own or provide or by hosting an event in my home/office that accidents/breakage and damage may occur. I release \_\_\_\_\_ for any loss unless the damage or loss was caused by the willful actions or misconduct of \_\_\_\_\_ or it's employees.

**THIRD PARTY LIABILITY** \_\_\_\_\_  
assumes no responsibility for the conduct of guests members and third parties hired to provide services.

**INSURANCE** \_\_\_\_\_  
maintains General, Automobile and Alcohol/Liquor Liability Insurance.

**ASSIGNABILITY** \_\_\_\_\_  
This contract is not assignable without the written consent of \_\_\_\_\_.

**UNLAWFUL ACTIVITIES** \_\_\_\_\_  
The client will comply with all the laws of the United States and the State of California, all municipal ordinances and all lawful orders of the police and fire departments, and will not do anything on the premises in violation of any laws,

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ordinances rules or orders. If unlawful activities are occurring on the premises and the event is cancelled there will be no refund of any kind from The Painted Table to the client.

**STORAGE** \_\_\_\_\_  
Prior approval from \_\_\_\_\_ management is required for any items stored before or after an event.

**BAR/BEVERAGES** \_\_\_\_\_  
Client assumes the right to provide all or part of their bar/beverage supplies as needed. OR, \_\_\_\_\_ may provide a partial or full beverage service and bar support staff as indicated within your Event Order.

**RENTALS** \_\_\_\_\_  
You may provide all or part of your own rental items for your event. \_\_\_\_\_ will give you an estimated cost/list of rentals for your event. You may change/cancel those items 10 days before your event to avoid cancellation fees. This information will be specified in your Event Order. Any loss or damage to ANY rentals will be billed to you after your event. Rental Audits are done for each event and if there is a mis-charge or discrepancy an additional bill may be sent to you for payment.

**MENU/FOOD QUANTITIES** \_\_\_\_\_  
\_\_\_\_\_ will prepare between 5-10% overage based on the final number of guests we receive from you. If you use any overage you will be charged for that usage. We do not feed vendors or staff from your guest count. If you wish to feed vendors you must add to your guest count.

Working with Coordinator's \_\_\_\_\_  
I agree and ensure that all information regarding my event will be shared with \_\_\_\_\_. I agree and ensure that my Coordinator will communicate with the \_\_\_\_\_ in all aspects of running the event and day of activities. I release \_\_\_\_\_ for any miscommunication due to the coordinators negligence of communication or last minute changes. However \_\_\_\_\_ considers an event a "TEAM EFFORT" when working with an event planner or event coordinator.

**KIDS/CHILDREN** \_\_\_\_\_  
Children under the age of 5 years old are charged \$10.00 per child for catering unless specified differently within your Event Order.

**LEFTOVERS** \_\_\_\_\_  
(or you and guests) may package up all leftovers you have purchased. You are responsible for providing appropriate containers to place leftovers into. If you do not have appropriate containers, all food will be disposed of or taken back to our kitchen and disposed of there. You can purchase the planned overage (5-10%) if you wish and will be billed after event. In accordance with California Health Codes, \_\_\_\_\_ reserves the right to discard any food items where there is a reasonable risk of food borne illness to occur. \_\_\_\_\_ assumes no responsibility for food leftover at your event once we have left the premises and a food waiver form is signed and kept on file at \_\_\_\_\_ office.

**MENU COST** All menu prices are subject to change within 10 days of your event.

\_\_\_\_\_ If a drastic change in an ingredient within your menu is established you have two options:  
A New cost (maintaining your present menu) will be assess based on current market prices and you may agree to the new price.  
Substitute menu items will be presented to you in order for you to maintain the agreed upon (per person/platter) menu price within your Event Order.

**GUEST COUNT OVERAGE** \_\_\_\_\_  
You will ONLY be charged for the guaranteed number of guests. If you have more guests that are in attendance at your event and we must use the planned overage of foods and beverages you will be charged and billed after your event.

**GUEST COUNT REDUCTION** \_\_\_\_\_  
If your final guest count is reduced 20% or more than your latest estimated proposal your menu cost may increase

proportionally (based on our present prices).

I have read this contract and understand and agree to the rates and terms and conditions of this contract. Remember to keep a copy for your records.

Today's Date: \_\_\_\_\_  
Deposit Amount: \$ \_\_\_\_\_ .00

Authorized Client Signature: \_\_\_\_\_  
Client's Printed Name: \_\_\_\_\_  
Client's Title: \_\_\_\_\_  
Business Name: \_\_\_\_\_

Event Date: \_\_\_\_\_  
Event Venue: \_\_\_\_\_

Representative: \_\_\_\_\_  
Printed Name: \_\_\_\_\_