



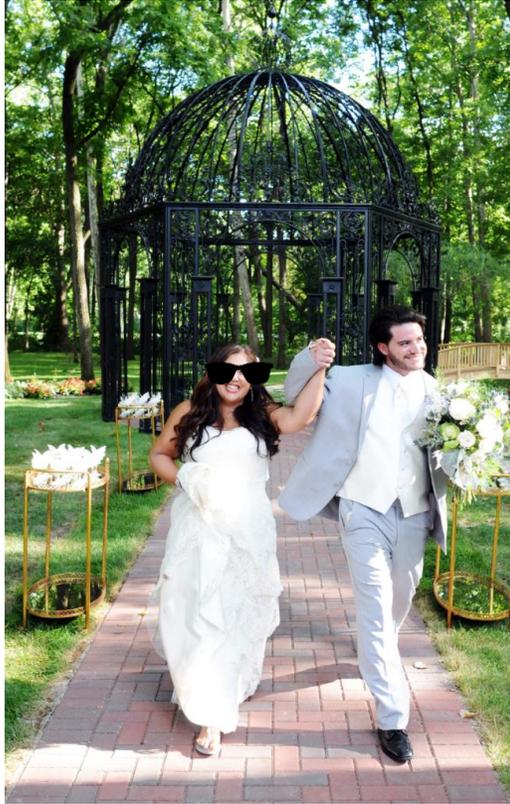
# CATIE Awards 2017

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Signature Caterer for Best Wedding

We Loving call this one

“The Royal Wedding”



# Synopsis

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- The Bride (a chef) and Groom (a waiter) met, appropriately, in a restaurant. So, it was important that food was the focal point of their wedding reception. Every design and culinary element was intertwined with an elegant sophistication. They wanted their guests to experience their world and share in their passion for food.



# Description

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- Event Concept
- The Bride & Groom are both very non-traditional so they wanted the spaces utilized throughout the grounds to be decorated in a non-traditional way. The wedding took place on a beautiful 13-acre estate with three spaces to be used; “The Woods”, a perfect ceremony space tucked away in the back area of the estate; “The Gardens” which was utilized for cocktails; and “The Grand Ballroom”, which was for dinner and dancing. All 3 spaces would combine rustic elements with elegant elements.







## Design Elements

- As guests arrived for the ceremony, they passed through The Gardens. This space was to be used fully later in the event as the cocktail area filled with food and beverage stations. We didn't want the guests to be passing by empty stations, or stations with food that they couldn't enjoy. So, we used hedge walls to hide the stations. We knew the bride would not settle for the ordinary. Green walls by themselves were no big deal, so we decorated them with a mixture of heart-shaped and vintage mirrors as well as pictures of the happy couple displayed on each one. The pictures were complete surprise to the bride and groom, so as each of them walked passed the walls to the ceremony, their reaction made the effort well worth the trouble.



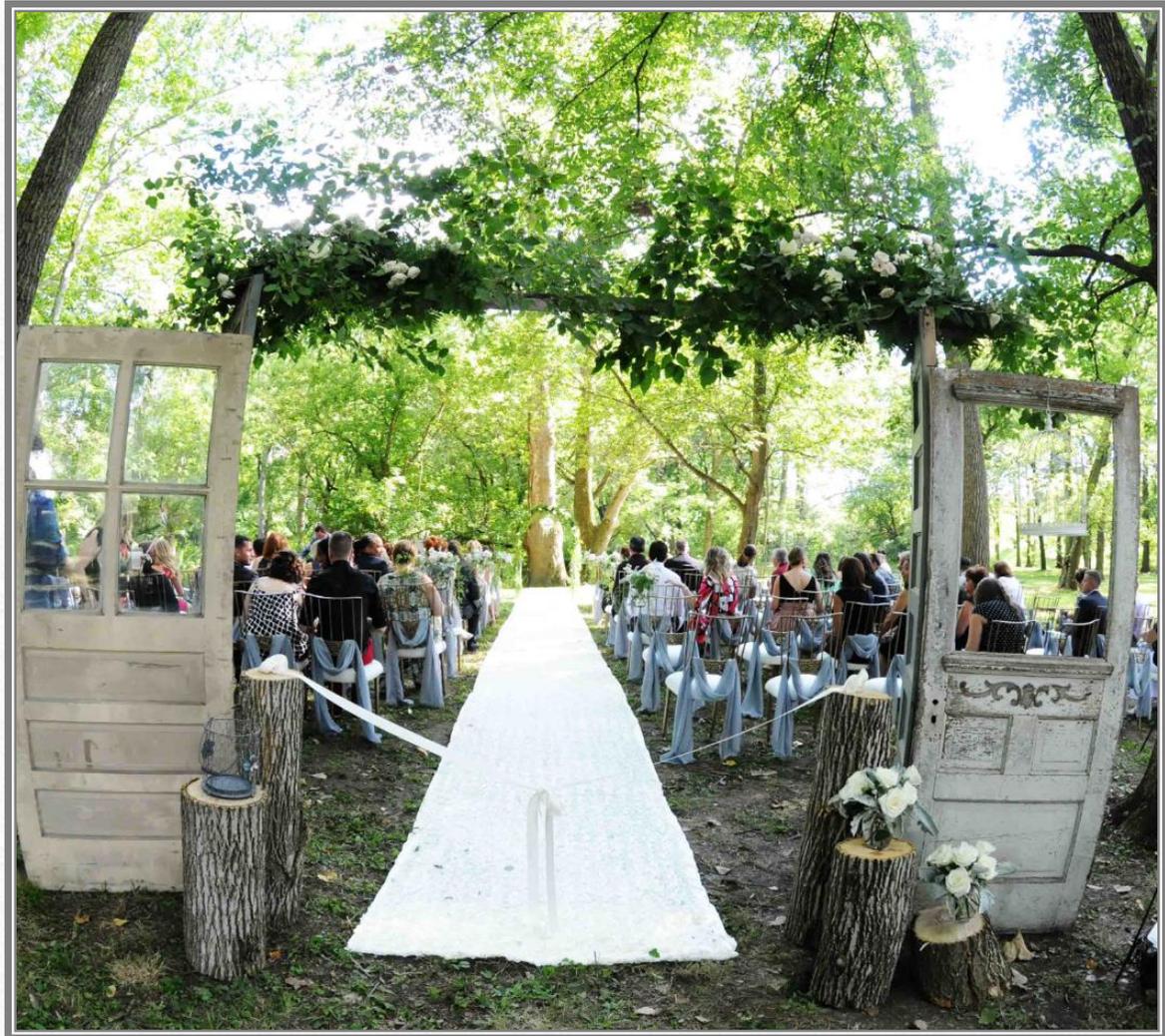


## The ceremony in “The Woods” was whimsical-elegant.

- The bride had pinned a lot of romantic and emotional sayings, so we found numerous signs which we staked in the ground. As the guests walked over the bridge to the ceremony, they first saw the signs along the path with well-wishing quotes to set the romantic mood. Also along the path, we re-purposed candle holders which were staked in the ground. Candles were not going to have much of an effect in the daytime, so instead of the candles we filled them with florals and cascading crystals.

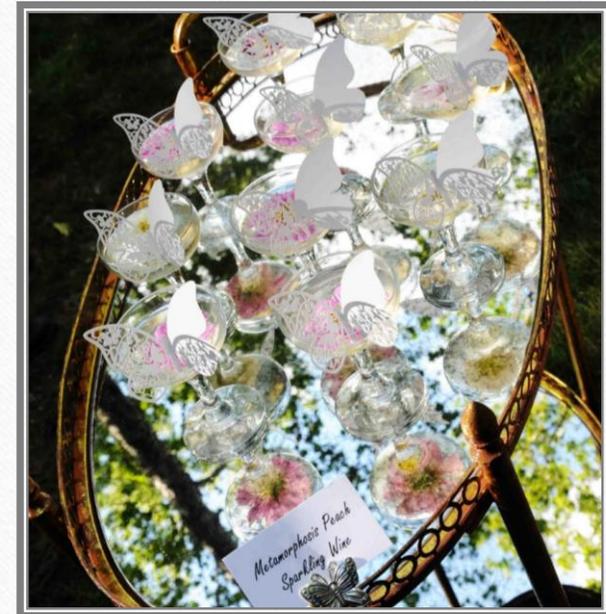
We meshed the rustic and elegant elements...

- With items such as a vintage door entryway ushering the way to aisles of gold Chameleon chairs leading to a garden arbor resplendent with a crystal chandelier. The bride had fallen in love with a cream-colored rose petal linen. As luck would have it, we came across a bolt of fabric that matched the linen perfectly, and that became the aisle runner.



# As guests exited the ceremony

- over a beautiful footbridge, the cocktail reception began in “The Gardens” with a vintage garden theme. They entered the cocktail space by strolling under a 24’ tall iron gazebo. The path was lined with vintage bar carts holding peach infused champagne served in coupe glasses with edible flowers at the bottom of the glass and an origami butterfly on each rim.



# We then featured

- some of Chef's favorite stations which were situated in front of the large hedge walls. Each station was decorated with vegetables and featured signage with food oriented elements to help establish the culinary theme of the rest of the evening.

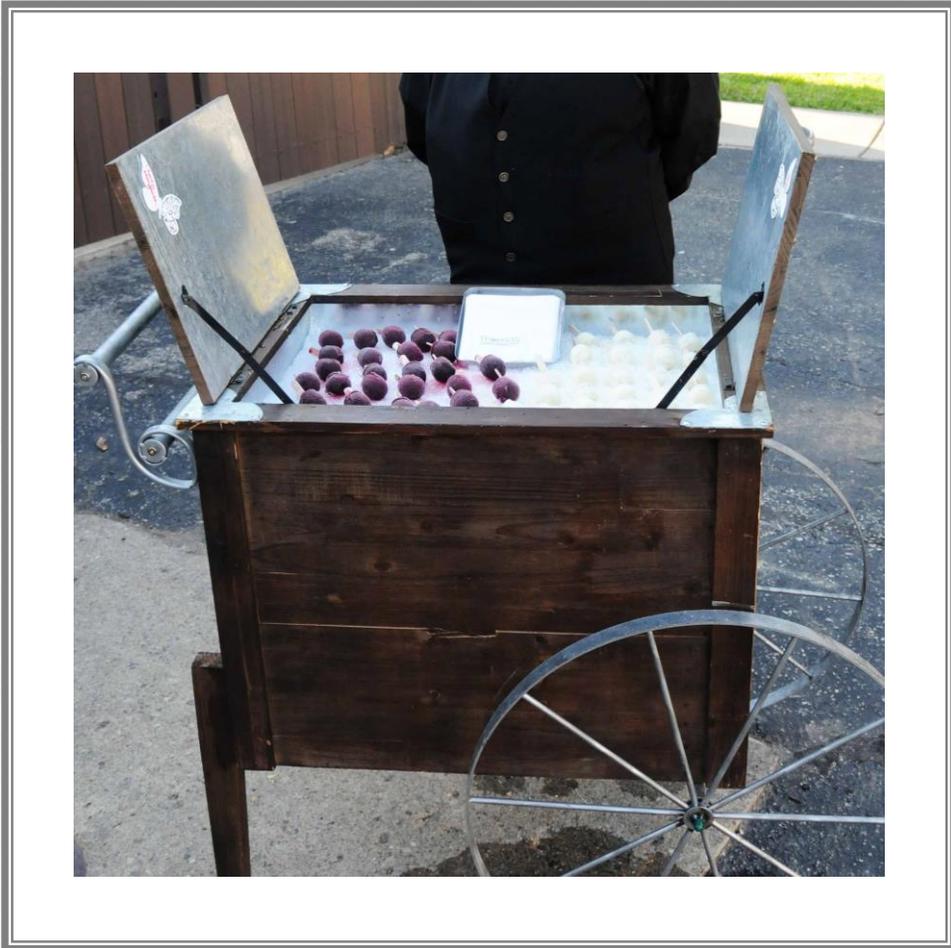




## The escort cards

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- doubled as favors, and they were meaningful. We had found heart shaped measuring spoons and attached the escort card to them. We then covered the top of a farm table with sea salt and placed the spoons on top.



## After the cocktail reception

- guests were asked to enter the Mansion from the front door. As they walked they were treated with alcohol-infused popsicles in vintage ice carts to keep them cool on the hot day. As an added treat, the walkway was lined with catering trucks decorated with pictures of food items Chef had created. A true “walk of fame” to showcase her work for her family and friends.

## As the guests entered the Ballroom

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- we once again mixed the elegant and rustic by seating the guests at farm tables. The tables were decorated with a mixture of herbs, florals and heirloom vegetables. Even the table numbers were carved out of eggplant.





# Getting the correct entrée

- to each guest is always a challenge. Again, nothing ordinary, the entrée cards indicating the guests' choice were in the form of a poem. Once word got around the tables and people started reading the poem, every card was placed in the provided miniature birdcage holders making it easy for the servers to deliver the guests order.

# The menu card



- Was held vertically by a fork made into a napkin ring. This gave the place setting height and kept the food theme consistent.



## The farm tables were awkward

- in the space, so placement was important. There was a column in the center of the room which could not be helped. So, we decided to make a virtue out of it. We encircled the column with 4 separate crystal chandeliers to create a stunning centerpiece to the room. The head table surrounded the column with the bride & groom seated on an antique loveseat.



## The bride wanted to keep everyone engaged

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- with little to no down time between elements, so we set up two “stages” on opposite sides of the venue. When a toast was done on one side of the room, the blessing started immediately on the other side of the room. This continued throughout the evening making the programing seamless.



## After dinner

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- There was a little something for everyone. Dancing, Hookah cocktail station, desserts, cigars and a whiskey tasting station. Each area was decorated with vintage furniture, rugs and culinary elements.



# Menu Design

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- Food was such a significant element to this wedding. The bride wanted to showcase newly designed menu items, favorites, and different techniques to impress her family and friends.

Just before seating,

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- the guests were greeted by flavored water fountains depicting whimsical fairies. It was just what the guests needed on a hot August

# As soon as the ceremony ended,

- guests entered a cocktail reception held in the gardens. The walkway was lined with glasses of peach infused Champagne garnished with edible flowers and origami butterflies.



## Miniature Mexican Bean Tacos

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- were passed with flavors that were inspired by the couple's recent Mexico trip. These tacos were paired with miniature Watermelon Margaritas which is one of the bride's favorite cocktails.





## Thai Marinated Beef Salad

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- was served in a whimsical salad tree which showcased the bride's heritage.

## The couple also wanted to incorporate

- food stations during cocktail hour to show some different food styles. One of the stations was a Shrimp and Grits station where the attendant hickory smoked monogrammed jars of the shrimp and grits with smoking guns. At the second station, guests were served bone marrow on top on crostini with green tomato jam and choice of sea salts.





## For dinner,

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- a variety of branded rolls and flatbreads were passed around the table which included grissini breadsticks that were put in vases to be a part of the table décor. Cultured butter with gray sea salt was served with the bread to match with the wedding color theme.

## The salad course

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- was a duo of a watermelon fennel salad and a grilled romaine salad with a corn and black bean relish drizzled with a tequila lime dressing.





## The couple decided on a choice entrée

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- to give their wedding guests a variety to accompany their tastes. Guests were served a choice of a De-Constructed Beef Wellington, a Miso Glazed Sea Bass, a Vincotto brushed Frenched Airline Chicken Breast with Bacon Jam, Vegan Corn Fritters with Indian Spiced Red Rice.



## For dessert,

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- wedding guests were treated with four kinds of wedding cake flavors which included Mexican chocolate, pineapple upside down, almond, and Lemon filled with strawberries.

# The food did not stop there!

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- Once the dance floor lit up, a rolling shelf of late night snacks came out serving up the family recipe's homemade egg rolls and Vietnamese Bahn Mi Sandwiches.





As if that wasn't  
enough food,

- an attendant served more delectable desserts on a charming kitchen cart tableside. These miniature desserts featured some of the bride and groom's favorites which included Miniature Butterscotch Eclairs, Fruit Tarts, Apple Pie Lollipops with an edible monogram, and long stemmed Strawberries dipped in Chocolate.

As guests danced the night  
away,

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- a Cocktail Hookah Lounge opened displaying two breath taking glass LED hookahs filled with a Pina colada cocktail and a berry mojito cocktail. Guests experienced smoking their cocktails and it was a hit!





## Later into the night,

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- attendants passed the couple's favorite donuts on fun cigarette passing trays.

## A liquid nitrogen ice cream

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- and sorbet cart also rolled out near the dance floor where everyone enjoyed the groom's favorite flavor, Orange Creamsicle.





Before guests left for the evening,

- they were treated to a candy bar where they filled clear monogrammed disposable pastry bags with the couple's favorite candies as a favor to take home with them.

# Goals

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- The bride made it clear that 2 things were important above all else. First, her family had never experienced any of her event food. They had never been to one of her events and didn't know exactly what she does for a living and has. She wanted them to understand why she loves what she does and why she misses so many family functions on the weekends. Second, her sister's wedding, which took place a few years earlier, was beautiful and perfect and she was scared that hers would not measure up. She didn't necessarily want to outdo her sister, but she didn't want the guests to be disappointed.

# Challenges

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- We knew the heat would be a problem for the ceremony, so we featured the flavored water stations to before the guests sat down. We also presented the guests with hand held fans which doubled as the program for the ceremony.
- Another challenge was time. The gardens, and the venue itself were relatively new, so the footbridges, the gazebo and the gardens themselves needed to be completed.



## The guests had to enter the ceremony space

- through the gardens and the bride did not want to ruin the effect of the stations in front of the hedge walls. Therefore, we hid the stations behind the hedge walls until the ceremony started and because the ground was soft, had to carry each station out in front of each hedge wall. We were told we had 20 min to do this, but the minister did not get the memo. He wrapped the ceremony up in just over 10 min. Thanks to the dedicated team, we got it done. The stations were beautiful and guest ready in the nick of time.

# Challenges

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- The bride is a Rockstar in the kitchen, but she was overwhelmed when she realized how many decisions needed to be made. Linens, florals, vessels for the food, etc. She had been around many wonderful events, but she didn't know how to make it all happen. Too many people were making suggestions and she was overwhelmed. So, one of our team members took charge and started bringing it together. The bride gave us a copy of her menu (2 pages long), linked us to her Pinterest page and we swung into action. Once we started to study her ideas, things started coming together.

# Uniqueness

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- Elegantly incorporating kitchen elements made the design unique. The Cake table was a cutting board. The dessert stations were stainless steel kitchen tables. The food signs were kitchen utensils. Even the table numbers were eggplants.

# Execution

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- \* The food production started in the main kitchen headquarters. Once prepped, the food was transported on refrigerated trucks to the venue site. The team unloaded the food and beverages into 3 designated areas, the main kitchen in the mansion, the tent in the pavilion, and the barn. The bar held some of the elements for the water fountains because that area was closest to the ceremony site. The food for the hors d'oeuvres and cocktail stations were set up in the tent in the pavilion, so the kitchen could be closer to the garden area where the cocktail reception was being held. There was a team of chefs and kitchen staff that ran that kitchen, while the remaining chefs and kitchen staff worked out of the main ballroom kitchen where the rest of the food was served out of. The main ballroom kitchen staff served the salad, entrée, and dessert courses. Once those courses finished, the kitchen flipped to late night food service. The kitchen staff definitely felt the pressure to impress the bride, their head chef. They worked tirelessly throughout that day and night to make sure every single detail would be perfect. They definitely felt a sense of accomplishment once the last plate of food left the kitchen. They unquestionably made their chef proud.

# Menu

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## *Salad*

Watermelon Salad

Fennel, Feta, Cucumbers, Micro Greens

Homemade Rolls, Pumpkin Seed Flat Bread, Italian Bread, Herb Focaccia, Roasted Garlic & Herb Grissini served with Tulip Tree Creamery Cultured Butter with Grey Sea Salt

## *Beef Entree*

De-constructed Beef Wellington

garnished with Lattice Puff Pastry

with a Porcini Mushroom Madeira Cream Sauce  
Poblano Pave Potatoes with Smoked Gouda Cheese  
Creamed Spinach with Blistered Grape Tomatoes

## *Chicken Entree*

Seared Frenched Airline Chicken Breast

brushed with a Vincotto Wine Reduction topped with  
Bacon Jam with a Vincotto Plate Painting  
Roasted Duck Fat and Tarragon Fingerling Potatoes  
Thyme Champagne Roasted Carrots  
Roasted Brussels Sprouts & Fennel Flowers

## *Fish Entree*

Miso glazed Chilean Sea Bass with Broccoli Puree

Forbidden Black Fried Rice

Pea Tendrils

Butter Dipped Radish with Black Sea Salt

Ginger Miso Butter

# Recipes

**Name:** (30) Watermelon and Burrata Salad-Orange-Fennel-Yellow Cherry Tomato-Arugula

Ingredients:	Item Name	Qty	Unit	Category	Conversion	Comment
	watermelon	1.2	Item	Walk-In	1.25 Items	
	heavy cream	31.134	Teaspoon	Dairy	5.25 Fluid Ounces	mix
	mozzarella curd	35.028	Ounce	Dairy	2.25 Pounds	mix
	water	199.92	Teaspoon	Kitchen Beve	1 Quart	
	mozzarella curd	61.5	Ounce	Dairy	3.75 Pounds	
	orange	4.5	Each	Walk-In	2.25 Pounds	
	fennel	1.2	Item	Walk-In	1.25 Items	
	tomatos, yellow cherry	12	Ounce	Walk-In	1.25 Pints	
	arugula, baby	9	Ounce	Walk-In	9 Ounces	
	salt	0.609	Teaspoon	Spices	0.5 Teaspoons	
	salt	3.999	Teaspoon	Spices	1.25 Tablespoons	

**Instructio  
ns:**

Burrata:

- Soften curd in hot water. Once soft, place in food processor with salt and heavy cream and blend until cottage cheese consistency.
- Scoop with a black (#30) scoop onto parchment lined sheet pans and freeze overnight
  
- Make a 2% salt water bath and keep warm
- In a bowl, tear 1 oz portions of the mozzarella curd and place in warm salt water bath
- Its ready when stretchy and pliable, Work the curd into 2" disks.
- When curd disks are ready, wrap one disk around a scoop of the burrata filling and stretch around. Pinch at bottom to melt curd together, twist to seal.
- Place in hotel pans and season

Salad:

- Peel watermelon and shape sides to form a giant rectangular 5"x5" cube
- Slice on slicer to make 1/4" slices, and pack
- Supreme oranges and pack
- Shave fennel and julienne and pack
- Wash tomatoes and slice lengthwise and pack
- Pack Arugula

**Name:** (30) Seared Frenched Airline Chicken-Vincotto-Bacon Jam-Vincotto Painting-Pastry Brush

Ingredients:	Item Name	Qty	Unit	Category	Conversion	Comment
	Vincotto Frenched Air	30	Item	Cooler	30 Items	
	Vincotto	45	Fluid Ounce	Cooler	1.5 Quarts	
	Bacon Jam	97.5	Ounce	Cooler	6 Pounds	

**Instructions:**

Recipes

Vincotto:

- Place wine, sugar, ginger, cinnamon stick, green cardomom, and cloves in a pot
- Simmer for 30 min until thickened and wine has foamed up
- Should have a syrup consistency, and should have reduced 1/4 of its volume
- Strain and cool

Bacon Jam:

- Cook diced bacon in a pot until crispy, strain fat (wrap and date removed bacon fat and freeze for other uses)
- Return pot to stovetop and add butter
- Saute onions and salt until translucent 7-10 min
- Stir in brown sugar, sherry vinegar, thyme, black pepper, and bacon
- Stir in water and cook mixture until jam like mixture 10-15 min
- Remove from heat and stir in balsamic vinegar and olive oil

Chicken:

- Peel skin off and remove meat from bone using a knife until bone is cleaned (frenched)
- Season and sear on both sides
- Bake at 350F high fan for 7 min
- Cool and pack for event

**Name:** (50) Deconstructed Beef Wellington-Sherry Wild Mushroom Sauce-Lattice Puff Pastry-Votive Glasses

Ingredients:	Item Name	Qty	Unit	Category	Conversion	Comment
	tenderloin-pismo	500	Ounce	Meat	31.25 Pounds	
	butter, clarified	37.5	Teaspoon	Dairy	6.25 Ounces	
	salt	9.375	Teaspoon	Spices	1.25 Solid Ozs	
	pepper, black	3.125	Teaspoon	Spices	1 Tablespoon	
	mushrooms, wild-dried	120	Teaspoon	Walk-In	2.5 Cups	
	mushrooms, sliced	120	Teaspoon	Walk-In	1.25 Pounds	
	shallot	18.75	Teaspoon	Walk-In	2 Shallots	
	olive oil	9.375	Teaspoon	Dry Goods	1.5 Fluid Ounces	
	garlic, peeled	3.125	Teaspoon	Walk-In	1 Tablespoon	minced
	sherry wine	25	Fluid Ounce	kitchen liquo	1.5 Pints	
	thyme, fresh	6.25	Teaspoon	Spices	6.25 Teaspoons	minced
	consomme-beef	360	Teaspoon	Dry Goods	1.25 Cans	
	sugar, granulated	0.44	Ounce	Baking Supp	1 Tablespoon	
	salt, kosher	6.25	Teaspoon	Spices	1 Fluid Ounce	
	chives, fresh	12.5	Teaspoon	Walk-In	12.5 Teaspoons	
	puff pastry (sheet)	6.25	Item	Baking Supp	6.25 Items	
	egg, whites	8.335	Ounce	Dairy	8.25 Ounces	
	salt	0.78	Teaspoon	Spices	0.75 Teaspoons	

**Instructions:**

**Beef:**

- Peel and clean tenderloin
- Season and sear on all sides in clarified butter on flat top
- Cook in oven 350 for 10 min
- Cool and pack

**Sauce:**

- Re-constitute dried mushrooms in boiling water
- Let sit in water for 30 min
- Pick mushrooms off top of water (allowing all dirt to stay in bottom of water)
- Put in a strainer and rinse 3 times, dry well
- Process shallots and all mushrooms in food processor for a minced consistency
- In a pot, add oil and sauté minced garlic and shallot/mushroom mixture for 2 minutes
- Deglaze with sherry wine and cook until dry
- Add minced thyme and beef consomme
- Add sugar and season to taste
- Simmer for 20 min
- Cool and pack

**Lattice Puff Pastry:**

- Using the pie dough cutter cut through the puff pastry sheet until whole surface has been cut
- Transfer to parchment lined sheet pan and carefully separate to make lattice design
- Egg wash and sprinkle with salt
- Lay another piece of parchment on top followed by another flat sheet pan
- Bake at 350 F high fan for 14-16 min until golden brown
- Let cool, cut into appropriate size pieces and pack

**Name:** (50) Kale and Yukon Potato Medallions

Ingredients:	Item Name	Qty	Unit	Category	Conversion	Comment
	onion, spanish	8.865	Ounce	Spices	8.75 Ounces	diced
	kale, bunch	10	Item	Walk-In	10 Items	destem-chopped
	potato, yukon	100	Ounce	Walk-In	1.25 Bags	
	pepper, black	1.25	Teaspoon	Spices	1.25 Teaspoons	
	garlic, peeled	10	Teaspoon	Walk-In	2 Ounces	
	butter, clarified	60	Teaspoon	Dairy	10 Ounces	
	butter, clarified	90	Teaspoon	Dairy	15 Ounces	
	salt	15	Teaspoon	Spices	2 Solid Ozs	

**Instructions:**

**Kale:**

- In a pan saute diced onions and garlic in clarified butter for 2 minutes
- Add kale and saute until kale is wilted, but bright green color is kept
- Season to taste with salt and pepper

**Potatoes:**

- Wash yukons and steam for 35 minutes, cool overnight
- Cut in 1/4" medallions
- In a pan, add clarified butter and saute potato medallions on both sides until golden brown and crispy
- let cool

- Once both have cooled mix potatoes and kale evenly and pack in hotel pans

**Name:** (50) Sweet Pea Mash

Ingredients:	Item Name	Qty	Unit	Category	Conversion	Comment
	heavy cream	225	Teaspoon	Dairy	1.25 Quarts	
	butter, salted	6.25	Ounce	Dairy	6.25 Ounces	
	lemon juice	6.25	Fluid Ounce	Walk-In	6.25 Fluid Ounces	
	parsley, fresh	0.39	Item	Walk-In	6.25 Tablespoons	minced
	chives, fresh	9.375	Teaspoon	Walk-In	9.25 Teaspoons	
	peas, frozen	960	Teaspoon	Freezer	6.5 Pounds	
	sugar, light brown	6.25	Teaspoon	Baking Supp	1 Ounce	
	salt	6.25	Teaspoon	Spices	2 Tablespoons	

**Instructions:**

- In a pot of boiling water boil peas for 3-5 min until warm and slightly softened
- In a pot, add all ingredients, except peas and heat until simmer
- Transfer heavy cream mixture and peas to a food processor and puree until pureed, but still slightly chunky
- Season
- Pack in hotel pan