



# Ready, Set, Action!

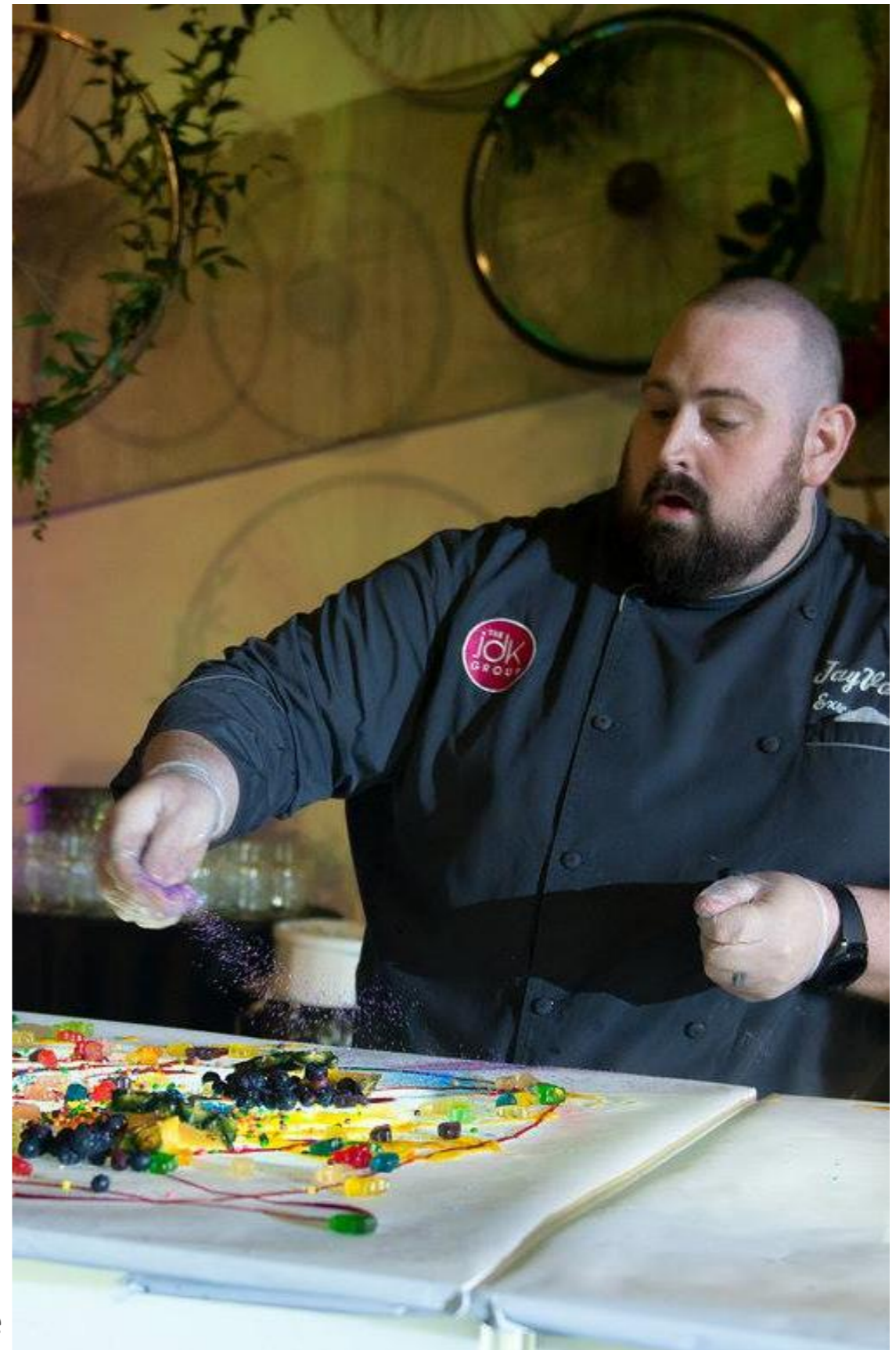
Innovative Food Stations from a few of our talented ICA Chefs.



# Jay Varga

Executive Chef

Dessert Scape Masterpiece



# Milkshake Bar

*Custom Flavored Milkshakes are blended and served as guests get to top them off of our themed Dessert Scape Masterpieces*



# *Heirloom Tomato and Mozzarella Pulling Station*

*Let our chef carve farm fresh heirloom tomatoes while another chef is pulling Mozzarella fresh on the station for you.*



*asil and Mint and Infused Oils and Vinegars. Also offered is our Tomato Gazpacho Shooters topped with Slivered Spanish Almona*



# Southern Skillet Station

Guests can choose a variety of combinations as our chef's build on top of the cornbread skillets

Pork Belly, Beef Short Rib, Apple Chili Slaw, Braised Red Cabbage, Carolina BBQ Sauce, Texas BBQ Sauce, Kentucky BBQ Sa





Southern  
SKILLET  
Station

1. PICK A SKILLET  
2. CHOOSE TOPPING

Toppings  
MEAT: Fried Pork, Beef,  
Steak, Pork, Fried Chicken,  
Shrimp, Traditional Apples,  
Turkey  
SAUCE: Cream, Bitterly  
Sweet  
GARNISH: Fried Onions,  
Bacon, Ham, Peppers

Apple Pie  
Topping

Country  
Sauce

Country  
Sauce

Apple  
Pie  
Topping

Apple  
Pie  
Topping

# Guacamole and Pico Station



*ed with toppings on marble slates and finished in a Molcajete, you can also choose between Fire and Ice Salsa, Mexican*

# Raclette Sandwich Station

asted Sweet Peppers, Caramelized Spanish Onions and Confit Mushrooms. Served on a York City Pretzel







## RACLETTE



### DESCRIPTION

Raclette comes from the French word raclet, "to scrape". This interactive experience creates the perfect bite by melting cheese on the wheel and scraping the bubbly cheese onto a composed dish with potatoes, premium charcuterie, and complemented with pickled vegetables.



## TACO CARVING



### DESCRIPTION

This elevated take on a crowd-favorite holds premium cuts of meat over a charcoal or wood-burning grill, adding depth of flavor while also adding an impressive presentation in front of guests. A classic station for refined palates.



## CRUDO



### DESCRIPTION

This luxurious experience takes the highest quality product, and turns it into something tangible for all guests, while retaining its integrity and focus on the fish. Guests can watch as chefs skillfully cut and assemble perfect small plates, or if they're in a rush, take one (or maybe a few!).



## CHEESE CART



### DESCRIPTION

Roaming cheese carts offer favorite flavors with mobile transportation. Guests are treated to a cart full of colorful and decadent bites without having to even stand in line. Can also be fully stationary.



## MUSSELS



### DESCRIPTION

Classic French flavors aren't just for a formal sit down dinner. This Mussels on the Beach station gives the perfect combination of protein, sauce, and bread for dipping (the most important part!) for a portable experience of this favorite dish.

# SCHAFFER



**Charlie Schaffer**

*Owner*



**Kathleen Schaffer**

*Owner & Creative*

*Director*



# SCHAFFER

**We created this station for a fundraiser for HOLA (Heart of Los Angeles)- a children's charity in Los Angeles. All of the stations were designed to have guests and their children interact as part of the overall carnival theme experience. Our cotton Candy Hair Salon was a fun as our animated servers trimmed and shaped large bouffants of cotton candy we wrapped onto mannequin heads. Our servers filled cone cups with the trimmed candy floss hair and handed them to guests.**







## Fish & Chips

Our station is an answer to clients wanting an alternative to a sushi station. Our chefs prepare small plates of composed fresh fish appetizers in front of guests.

# SCHLAFFER

# SCHIAFFER



We created this station for a fun interactive dessert. It is very instagram-able and gets excellent participation from guests. The base of the balloon taffy is made from sugar, corn syrup, agar, coloring and flavoring. We use silicone tubing attached to a carburetor on a helium tank and gently fill the balloons. They inflate and we quickly wrap a piece of butcher twine around the base and hand the floating balloon to guests. The guests put their lips on the balloon and suck in the helium as they eat the taffy.

# Crudités Garden

We created this garden 9 years ago and have had it photographed a million times. It has appeared in People Magazine and several other publications over the years. The soil is made from black olive bread crumbs with puffed wild rice (which resembles grubs). Our servers scoop up fresh baby vegetables and edible flowers with gardening tools on to appetizer plates for guests. Watering cans are filled with salad dressings and guests choose which one they want.





*#glowfest*

# SCHAFFER

We also have a sweet version of this garden with dark chocolate cake crumb soil that we have served for countless brand launches like: Arizona Jeans Co. and Charlotte Ronson Eyewear...We have done a Graveyard theme for Halloween events with tombstone painted sugar cookies, witch finger biscotti and creepy gummy bugs etc...




# SCHAFFER



**Vegetarian Carving Station**



A chef in a purple uniform is carving a vegetable at a station. The station is equipped with several heat lamps that illuminate the work area. The chef is using a knife to carve on a wooden board. In the background, there are stacks of white plates and other kitchen items. The overall scene is a professional kitchen setting.

***Tradition carving station with an unconventional twist...  
Vegetables are carved in front of guest under heat lamps on carving  
boards by chefs. Complimenting sauces are served from traditional  
gravy boats with fresh baked rolls.***

Whole roasted Kabocha squash- brown butter sage custard, crispy wild rice with mushroom  
gravy

Whole roasted eggplant roulade- pine nuts, white raisins, tomato, oregano with chimichurri

Beet Wellington- roasted beets, wild mushroom duxelle, sautéed spinach wrapped in puffed  
pastry with horseradish cream

# SCHAEFFER



**TASTEBUDS**  
CUSTOM CATERING

**Thank you!**

**Greg Shapiro**

Executive Chef-Owner

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 **chefgregshapiro**

Proud Member

**ICA** | INTERNATIONAL  
CATERERS  
ASSOCIATION





# JDK RECIPE TEMPLATE

<b>Item:</b>	<b>Braised Red Cabbage</b>	<b>TOTAL ITEM COST:</b>	<b>\$ -</b>
<b>Category:</b>	<b>Hot Hors</b>	<b>YEILD:</b>	<b>32 oz</b>
<b>Tools:</b>	<b>Blender</b>		

MEASUREMENT	INGREDIENTS	COST PER INGREDIENT	PROCEDURE
1	Garlic clove, minced		Melt butter in sauce pan and cook garlic for 1 to 2 minutes on medium heat. Add Cabbage, Apples, Cider and cook covered until cabbage is tender. You will have to stir occasionally. This will take about 12 to 15 minutes. Remove lid and add vinegar and cook for an additional 3 to 5 minutes.
2lbs	Shredded Red Cabbage		
3 tbsp	Butter		
1	Apple, cored and diced		
1/2 cup	Apple Cider		
1/2 tsp	Caraway seeds		
1 1/2 tsps	Apple Cider Vinegar		



## Chipotle Tomatillo Sauce

<b>Item:</b>	Chipotle Tomatillo Sauce	<b>TOTAL ITEM COST:</b>	\$ -
<b>Category:</b>	Dips and Spreads	<b>YEILD:</b>	
<b>Tools:</b>			

MEASUREMENT	INGREDIENTS	COST PER INGREDIENT	PROCEDURE
1/2 cup	Green Chiles		Fill a medium sauce pan with water and bring to a boil. Add tomatillos and simmer until tender, about 5 to 10 minutes. Transfer with slotted spoon to blender and add onion, chipotle in adobo, garlic and salt. Blend until smooth. Transfer to a bowl and cool to room temperature. Cover and chill.
1 pound	Fresh Tomatillos, husked and rinsed		
1/3 cup	chopped white onion		
1 Tbsp	Chipotle In Adobo		
1 whole	Garlic Clove chopped		
1 tsp	Salt		



## Apple Slaw

<b>Item:</b>	APPLE SLAW	<b>TOTAL ITEM COST:</b>	<b>\$ 5.47</b>
<b>Category:</b>	CONDIMENT-KITCHEN	<b>YEILD:</b>	
<b>Tools:</b>			

MEASUREMENT	INGREDIENTS	COST PER INGREDIENT	PROCEDURE
1/4 CUP	APPLE CIDER VINEGAR	\$0.04	Combine Cider Vinegar, Mayo, Poppy seeds, honey salt and pepper and mix well. In a separate bowl combine your cabbage, carrots, scallions and apples. Add your sauce mixture to you cabbage mixture and blend together well. Cover and store refridgerated.
1 CUP	MAYO	\$0.32	
1/3 CUP	POPPY SEEDS	\$0.05	
1/3 CUP	HONEY	\$0.60	
2 TSP	SALT	\$0.02	
1 TSP	GROUND BLACK PEPPER	\$0.01	
1 HEAD	CABBAGE, CORED AND SHREDDED	\$2.15	
1 CUP	Sliced chill peppers	\$0.12	
1 BUNCH	SCALLIONS, THINLY SLICED	\$0.96	
4 WHOLE	FUJI APPLES, CORED AND JULIENNED	\$1.20	





## RACLETTE

### **RACLETTE** (Yields 50 Servings)

½ Wheel Raclette Cheese

2 QT Pickled Pearl Onions (Cocktail Onions)

50 Thinly-sliced Jamon de Paris (roughly 1lb)

50 Thinly-sliced Saucisson Sec (roughly 1lb)

25 EA Steamed Fingerling Potatoes, halved lengthwise, half pc per person (roughly 3lbs)

50 EA Large Baguette Crostini\*

1 PT Dijon Mustard

1qt Cornichon

### **\*Crostini Recipe**

1ea Large French Baguette

Kosher Salt to taste

Fresh Ground Black Pepper to taste

6oz Extra Virgin Olive Oil

Cut the baguette on a bias about ¼" thick. One baguette will yield approximately 50 crostinis. Place sliced baguette in a medium bowl and toss with EVOO to coat. Season with salt and pepper to taste. Place sliced baguette on a sheet pan flat in a single layer. Bake in oven @ 350 for 7 to 12 minutes. Once cooked, let cool to room temp and store in an airtight container until ready to use.



## MUSSELS

### **MUSSELS ON THE BEACH** (Yields 50 Servings)

10 LBS PEI Mussels, debearded and washed. Hold on ice until ready to cook  
4 BTL Rosè Wine (750ML per bottle)  
1 QT Crème Fraiche  
1 PT Fine Minced Shallots (roughly 1lb)  
1 PT Fine Chopped Garlic (roughly 1lb)  
1 GAL Chicken Stock (traditional chicken stock)  
1 QT Minced Chives (roughly 1lb)  
½ PT Chopped Chervil (roughly 1/4lb)  
1 QT Washed & Chopped Parsley (6 to 7 bunches depending on size and usage)  
2 LBS Unsalted Butter, Cubed  
50 Slices Grilled Mini Baguette\*

#### **\*For The Mussels**

In a medium to large pot add 1/2 lb of butter and heat until melted. Once melted, add the shallots and garlic and sauté until soft. Deglaze the shallots and garlic with one bottle of rosè and let simmer for a couple of minutes. Next, add the mussels, remaining rosè, and chicken stock to the pot and cover. Let mussels cook until open, roughly 7 to 15 minutes. Once mussels have opened, fold in the remaining butter, Crème Fraiche, chives, parsley, and chervil. Serve immediately, 3 mussels per person with one grilled mini baguette slice.

#### **\*Grilled Mini Baguette**

3ea Mini Baguettes  
Kosher Salt to taste  
Fresh Ground Black Pepper to taste  
2oz Extra Virgin Olive Oil

Cut the baguette on a bias about ¼” thick; one baguette will yield 15 to 20 slices depending on sizing and consistency of baguettes. Once cut, add them to a medium bowl and toss with EVOO and season with salt and pepper to taste. After seasoning, grill both sides so the outer layer is crunchy with the inner layer remaining soft.



## TACO CARVING

### HANGING MEAT SWING (Yields 50 PC)

1ea Bone-in Leg of Lamb (8lb avg per leg) smoked and roasted  
5lbs Beef Chorizo  
4ea Skin on Pork Shank (3lb avg per shank) braised and air dried  
100 EA 4" Corn Tortilla  
5 LBS Shredded Queso Oaxacan  
1.5 QT Small Diced White Onion  
2 QT Washed Chopped Cilantro  
1 QT Shaved Jalapeno  
1 QT Shaved Radish  
100 EA Lime Wedges (6 wedges per lime, 17 total limes)  
1 QT Vinegar Sauce\*  
1 QT Peanut Salsa Roja\*  
1 QT Salsa Verde Kosho\*  
1 PT Fleur de Sel

#### \*Salsa Verde Kosho

10 EA Tomatillo skinned and washed  
2 BN Fresh Cilantro, washed and finely chopped  
3 EA Cloves of Garlic  
½ EA Medium White Onion  
1 to 3 EA Jalapeno  
1 TBL Fish Sauce  
1 TBL Green Yuzu Kosho  
Kosher Salt to taste  
2 OZ Extra Virgin Olive Oil

In a medium bowl add the tomatillo, onion, and jalapeno. Lightly coat the vegetables with the EVOO and then roast under a broiler for 5 minutes. After 5 minutes add the garlic and continue to roast until the tomatillos are slightly browned.

#### (Salsa Verde Cont)

Once browned, remove from broiler and add ingredients to a blender along with cilantro, kosho, fish sauce, and kosher salt. Carefully blend all ingredients until smooth. Serve immediately.

#### \*Peanut Salsa Roja

3 LBS Cluster Tomatoes  
9 cloves Garlic  
20 EA Toasted and Dried Arbol Chiles, de-stemmed  
1 TSP Fresh Ground Black Pepper  
1 TBL Kosher Salt  
5 TBL Cider Vinegar  
1 EA Medium White Onion, quartered  
1 TSP Chopped Oregano  
3 TBL Koji  
2 TBL Gochujang  
½ Cup Toasted Spanish Peanuts, skin on, coarsely chopped or pulsed  
Water, enough to cover Arbol Chiles, roughly 10 to 12 ounces by volume

Place the tomatoes, onion, and garlic on a sheet pan and broil until slightly charred. Remove from broiler and set aside until needed. Place the toasted Arbol Chiles in a small pot and cover with water. Place pot on stove and bring to a boil. Once boiling, reduce to a simmer for 5 minutes. After 5 minutes, turn heat off and let the chilis steep for 10 minutes. Remove chilis from water and hold until needed. To finish the sauce, place all the ingredients in a blender except peanuts and puree until smooth. Add a little of the steeping water if needed. Fold in the peanuts and serve.



## TACO CARVING

### \*Pork Vinegar Sauce

- 1 Cup Fish Sauce
- 1 Cup Distilled Vinegar
- 1 Cup Water
- ¾ Cup Sugar
- 20 Cloves Garlic
- 8 Thai Chilis, de-stemmed

Place all ingredients in a blender and puree, serve immediately.

### \*Beef Chorizo

- 6 LBS Ground Beef
- 2 Cups Smoked Paprika
- 6oz Paprika, by weight
- 4oz Cayenne Pepper, by weight
- 2oz Kosher Salt, by weight
- 1 ½ TSP Ground Cinnamon
- 6 TBL Gochujang
- Pork Casing, as needed

In a large bowl place all the ingredients, except casing and mix until well blended. Place mixture in a sausage pump, pump sausage mixture into casings and roll into sausages.

### \*Crispy Skin Pork Shank

- 6 EA Skin on Duroc Pork Shank
- 2 Cups Low Sodium Soy Sauce
- 1 Cup Distilled Vinegar
- 2 Cups Whole Garlic Cloves
- 3 EA Bay Leaves
- Water to cover

### (Pork Shank Cont)

Place all ingredients in a 600 pan and cover with foil. Place pan in a 320 oven and braise for 3 ½ hours. Once cooked remove from oven and let cool to room temp. Carefully remove shanks and place on a roasted rack. Place rack in walk-in near a fan and let air dry for 24 hours. When ready to serve, fry shanks for 20 minutes @ 315, serve immediately.

### \*Leg Of Lamb

- 1 EA Bone-in Leg of Lamb (8lbs avg)
- 2 TBL Kosher Salt
- 1 TBL Fresh Ground Black Pepper
- 1 TBL Garlic Powder
- 2 TBL Ground Coriander
- 1 TBL Ground Cumin
- 1 TBL Ground Smoked Paprika
- Applewood Chips (as needed per your smoker)

Mix all spices until well blended. Once blended rub spice mixture evenly over lamb. Place lamb in smoker @ 220 for 4 hours. After leg is smoked for 4 hours place in oven @ 350 for 60 to 90 minutes to finish cooking. The finished internal temperature of lamb should be 130.



## CRUDO

### CRUDO STATION

5lbs Japanese Hamachi, Sliced Sashimi Style 1oz per portion

5lbs Big Eye Tuna, Sliced Sashimi Style 1oz per portion

50 EA Fresh Oysters, such as Kumamoto or Kushi

1 QT Pickled Cucumbers\*

1 QT Szechuan Emulsion\*

½ PT Kaffir Lime Aioli\*

2 QT Lychee Mignonette Granita\*

1 JR Yuzu Kosho

1 PT Nori Masago Crackers

1 QT Micro Cilantro

1 QT Shaved Easter radish

½ PT Toasted Sesame Seeds

½ PT Shaved Green Onions

½ PT Korean Chili Flake

½ PT Pink Pepper Corn Skins

½ PT Minced Chives

### \*Szechuan Emulsion

1/3 Cup Soy

2 TBL Chili Oil

3 TBL Seasoned Rice Vinegar

3 TBL Sugar

½ TEA Kosher Salt

1 TBL Sesame Oil

2 TEA Szechuan Peppercorns Crushed

1 BN Green Onions, Sliced

Place all ingredients, except scallions, in a blender and puree until smooth.

Once blended, place in a medium bowl and fold in scallions. Serve immediately.

### \*Lychee Mignonette Granita

1 EA 12oz Canned Lychee

36oz Seasoned Rice Wine Vinegar

Liquid Nitrogen (as needed)

Place lychee and vinegar in a blender and puree until smooth. Place the desired amount of puree in a metal bowl. Using liquid nitrogen, safety gloves, and eyewear protection carefully and slowly add liquid nitrogen to the bowl and mix until desired consistency is reached. The total amount of liquid nitrogen needed will depend on the amount of puree used. Once you have reached the desired consistency, serve immediately.





## CRUDO

### **\*Kaffir Lime Aioli**

1 Cup Extra Virgin Olive Oil  
8ea Kaffir Lime Leaves  
Zest of one Lime

Place both the oil and leaves in a blender and blend until oil starts to turn green. Once the mixture has become green, strain through cheesecloth. Mix in the lime zest to finish.

### **\*Pickled Cucumbers**

8 EA Persian Cucumbers – sliced thin  
1 Cup Seasoned Rice Vinegar  
1 Cup Water  
1 Cup Sugar  
¼ Cup Kosher Salt

In a medium sauce pot add the water, vinegar, sugar, and salt and bring to a boil. Once boiling, turn the heat off and add the cucumbers. Let cucumber and vinegar mixture cool to room temperature then place under refrigeration until needed.



## CHEESE CART

### **CHEESE CART** (Recipe Yields 50 Servings)

3lbs Burrata Cheese  
50 EA – 1 oz Slices 12 Month Aged Manchego  
3lbs Homemade Ricotta  
3lbs Oaxacan Cheese  
50 EA Roasted Marinated Tomatoes  
1 QT Calabrian Chili Hazelnut Relish  
1 PT Habanero Honey  
1 QT Quince Paste, robo coupe to create a smooth paste  
1 BTL (500ML) Good Spanish Olive Oil  
2 Trays Honey Comb  
200 EA Large Baguette Crostini  
¼ LB Chervil  
1 PK Micro Arugula  
1 PK Marigolds  
50 CT PK Squash Blossoms  
1 PK Micro Epazote  
1ea Pepper Mill

#### **\*Homemade Ricotta**

2 GAL Whole Milk  
4 Cups Cream  
1 Cup Cider Vinegar  
TT Kosher Salt

In a large pot, add the milk, cream, and salt and place on stove over medium-high heat and bring to 185. Once at 185 reduce temp to maintain 185 and hold for 10 minutes. After adding the cider vinegar, mix and keep on the side. Line a Baine Marie with double cheesecloth and pour mixture over, strain to desired consistency. To finish, let ricotta cool covered in walk-in overnight.

#### **\*Oven Roasted Tomatoes**

10 EA Cluster Tomato (roughly 3lbs)  
3 TBL Chopped Fresh Thyme  
1 TBL Rough Chopped Garlic  
4oz Extra Virgin Olive Oil  
TT Kosher Salt  
TT Fresh Ground Black Pepper

In a medium bowl, add all ingredients and toss until tomatoes are coated evenly. Place tomatoes on a lined sheet pan and bake in oven @ 200 for 45 to 60 minutes. Remove from oven and let cool. Serve immediately.

#### **\*Calabrian Chili Hazelnut Relish**

1 Cup Julienne Sundried Tomatoes – Soaked in hot water 10 minutes, strained after  
2 Cups Calabrian Chili, roughly chopped  
1 TBL Rose' Vinegar  
1 Cup Olive Oil  
2 Cup Hazelnut, roasted and roughly chopped  
4 Cloves Garlic, Thin Sliced  
1 TBL Kosher Salt  
3 BN Flat Leaf Parsley, roughly chopped  
1 TBL Korean Chili Flakes  
Zest of 2 Lemons  
1 Cup Shaved Parm

Place all ingredients in robo coupe and pules until all ingredients have combined. Serve immediately.



## CHEESE CART

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- Zest of 2 Lemons
- 1 Cup Shaved Parm

Place all ingredients in robo coupe and pules until all ingredients have combined.  
Serve immediately.

### **\*Crostini Recipe**

- 1ea Large French Baguette
- Kosher Salt to taste
- Fresh Ground Black Pepper to taste
- 6oz Extra Virgin Olive Oil

Cut the baguette on a bias about ¼” thick; one baguette will yield 50 crostini. Place sliced baguette in a medium bowl and toss with EVOO to coat. Season with salt and pepper to taste. Place sliced baguette on a sheet pan flat in a single layer. Bake in the oven @ 350 for 7 to 12 minutes. Once cooked, cool to room temperature and store in an airtight container until ready to use.

## Edible Ballon Taffy Recipe:

### Ingredients

7 gr Powder Gelatin

2 T Water

1 Cup Sugar

2 T Corn Starch

2/3 Cup Light Corn Syrup

1/2 Cup Water

1/2 tsp. Salt

1 tsp. Candy Flavoring

1/2 tsp. Gel Food Flavoring

### Helium Tank

### Carburetor

1/2" clear rubber tubing approx 36" long

24" pieces of butchers twine

# SCHAFFER

### Method:

- Dissolve Gelatin in water, set aside
- In non-reactive pot, bring to a boil, sugar, cornstarch, corn syrup, water, salt.
- When mixture reaches 255 degrees, turn down heat and stir in gelatin mixture with silicone spatula,
- Remove from heat and transfer into microwavable bowl
- Dip rubber hose attachment into taffy mixture and coat about 1 " of end of hose
- Release Helium slowly and steady with carburetor attachment keeping rubber tip upright
- Cross piece of butcher twine to seal and remove balloon from tubing
- OR use a paper straw to quickly swirl end of balloon to seal it and detach it from tubing
- Serve immediately

## EDIBLE SOIL FOR CRUDITÉS GARDEN

### Ingredients:

20 lbs. Pitted Oil cured Olives  
20 lbs Bag Panko Breadcrumbs  
2 Cups Garlic Cloves  
4 Cups Candied Lemon Peel (or fresh lemon zest)  
2 Cups Fresh Oregano  
2 Cups Fresh Parsley  
1 Cup Ground Black Pepper

### Method:

- In Robot Coupe, finely puree olives (add some EVO if necessary)
- In Large Mixer
- Spread Crumbs onto full sheet pans with parchment and Dry in oven 100- 150 degrees
- Until crumbs are fully dry
- Cool completely to room temperature and pulverize in robot coup until the soil is dark and is the correct dirt texture

# SCHAFFER