

Wine Club Tasting Menu

SMALL PLATE TASTING MENU

Autumn Soup

a velvety blend of butternut squash & celery root with roasted beet accents

Grilled Young Artichoke & Baby Gem Salad

Organic greens/shaved celery heart/bottarga

Pan Seared Lupe de Mer

Cauliflower puree/roasted grape

Tagliatelle with White Truffle

Light butter sauce/fried quail egg, with white Alba truffle shaved tableside

Seared Duck Breast

Lavendar fettuccine/blackberry pan sauce

Braised Duroc Pork Cheek

Root veg/crispy herbs

Prime Ribeye Cap

Roasted shallots & potato-black truffle mille-feuille

Persimmon Sorbet

To refresh your palet

Grilled Sirloin of Lamb

A select cut from the sirloin with pistachio chimichurri & lavender fettuccine

DESSERT W/COFFEE

Gilded Chocolate Mousse Egg

Raspberry mousse/chocolate truffle interior/gilded ganache exterior

Party Details

A TASTE OF GOURMET WILL CATER YOUR LUNCHEON FOR 12 GUESTS ON MONDAY, SEPTEMBER 19TH, SERVING THE ATTACHED MENU FROM NOON TO 2:00 PM. AT YOUR HOME AT 1341 SAN REMO DR., PACIFIC PALISADES, 90272

FOOD SERVICE

A TASTE OF GOURMET WILL PROVIDE A SEATED LUNCH STARTING WITH THE APPETIZER AND DRINK PASSED, THEN THE SOUP COURSE ON THE TABLE, GUESTS WILL SIT AND FINISH THAT COURSE, FOLLOWED BY THE SALAD AND THEN THE DESSERT, AS DETAILED IN THE MENU

BAR SERVICE

NA

SERVICE PERSONNEL

A TASTE OF GOURMET WILL SUPPLY A 2 PERSON UNIFORMED SERVICE TEAM TO PASS APPETIZERS AND SERVE LUNCH. MY CHEF AND I WILL ATTEND TO THE PREPARATION OF ALL FOOD IN THE RESIDENCE'S KITCHEN

PAPER & PLASTIC

NA

RENTALS

THERE WILL BE NO NEED FOR RENTALS FOR THIS LUNCH

OPERATIONS FEE

THE OPERATION FEE IS A FEE THAT COVERS THE COSTS INCURRED TO BRING THE EVENT TO YOUR LOCATION. IT IS BASED ON THE UNIQUE FEATURES OF YOUR VENUE AND YOUR SPECIFIC EVENT'S REQUIREMENTS. IT COVERS, BUT IS NOT LIMITED TO: TRANSPORTATION, FOOD SERVICE LIABILITY COVERAGE, ADMINISTRATION, FOIL, PLASTICS, GLOVES, TOWELS, TRAYS, BUFFET RISERS, PLATTERS, SERVING PIECES, AND THE RESTOCKING AND WASHING OF EQUIPMENT. THE FEE TOTALS 20% OF THE ABOVE COSTS.

FEE SUMMARY

FOOD SERVICE FOR 12 GUESTS @ \$52EA: \$624
BAR SERVICE: \$NA
PAPER & PLASTIC: \$NA
SERVICE/CHEF PERSONNEL: \$450
RENTALS: \$NA
OPERATIONS FEE: \$215
SUBTOTAL: \$ 1289
SALES TAX: \$122
GRAND TOTAL: \$1411

PAYMENT DETAILS

A TASTE OF GOURMET IS HAPPY TO ACCEPT VISA AND MASTER CARD AS WELL AS COMPANY AND PERSONAL CHECKS. A REFUNDABLE* DEPOSIT IS REQUIRED TO BOOK YOUR DATE. A PAYMENT OF 50% OF THE ESTIMATE'S TOTAL IS DUE TO RESERVE YOUR EVENT DATE. THE REMAINING BALANCE IS DUE 15 DAYS PRIOR TO THE EVENT DATE. IN THE CASE OF AN EVENT CANCELLATION, A REFUND OF 50% OF COLLECTED FEES WILL BE RETURNED FOR CANCELLATIONS PRIOR TO 45 DAYS BEFORE THE EVENT DATE. IF THE EVENT IS CANCELED LESS THAN 45 DAYS FROM THE EVENT DATE, THE ENTIRE AMOUNT DUE UNDER THIS AGREEMENT SHALL BE PAID TO A TASTE OF GOURMET, WITHOUT REFUND OR DEDUCTION.