

Table of Contents

Dear Valued Client	2
References	3
Cocktail Party Sample Menus	4
The Silk Road	4
Patio Party	5
Fusion Journey	6
Exceptional Taste Experiences	7
Ordering guide	8
Some of the chef's favourite canapés	9
2.40-2.95 per guest	9
2.75 per guest	11
3.50-3.95 per guest	10
Visa/MasterCard Authorization Form	12
Terms & Conditions.....	14



*From grand scale offerings,
To simple yet elegant gatherings*

Dear Valued Client

Thank you for choosing Marilyn Pearson Cuisine and Company and for taking the time from your busy day to take a quick look at our sample menus and pricing. In creating the perfect catering experience, nothing is left to chance. Our highly trained staff is eager to create a customized menu and experience for you and your very special guests.

We understand having your special event catered is not something one does often. We strive to make your special event a seamless, memorable experience. Leaving you guests saying, "it's the best event they have ever attended".

Cuisine and Company's well traveled, experienced Executive Chef and owner is Marilyn E. Pearson. Trained at world renowned, DuBrulle International Culinary and Hotel Institute of Canada. Marilyn continues to hone her skills with regular tutorial under master chefs. She takes personal pride in expressions of simple elegance and culinary artistry in doing so creates memorable healthful menus while paying close attention to every detail of your very special event.

We start with the freshest ingredients of the highest quality such as our home grown organic herbs and flowers which beautifully enhances the flavor, scent and visual aspect of our dishes. Marilyn feels, "The eye feasts first" followed by fragrance, taste, texture.... Believing when all the senses are awoken one enjoys the optimum culinary experience

Our passion for good taste extends to our dynamic and professional staff. We provide excellence in product and service at such venues as Science World, The Museum of Anthropology, The Chan Auditorium, Vancouver Film Studios as well as such lovely settings as your private home or garden. We also cater corporate business events, lunches & seminars where professionalism and team effort is all-inclusive.

We also wanted to share with you an exciting achievement on the business front – Cuisine & Company was presented by Mayor Doug McCallum with the Social Planning award in the "Business" category from the City of Surrey, in November 2003. For the past four years we have provide up to 600 meals for the homeless per month. Chef Marilyn Pearson is now one of the directors for the Mayor of Surrey's Homelessness Housing Task Force.

Cuisine and Company was recently nominated for the Athena Award, as part of the White Rock South Surrey Chamber of Commerce Excellence Awards, in recognition of their support in the economic and social well being of our community.

"One cannot think well, love well or sleep well, if one has not dined well." Virginia Wolf

Marilyn E. Pearson`

Director of Catering/Executive

Chef

The Garden Wedding Company

TheGardenWeddingCompany.com

Marilyn Pearson Cuisine & Company

marilyn@cuisineandcompany.ca

Tel: 604 541-1300

Fax: 604 531 9204

References



GenomeBritishColumbia

To Whom It May Concern:

We are very pleased to submit this letter of reference in support of Marilyn Pearson, Director of Catering for Cuisine & Company. Genome British Columbia has employed Marilyn Pearson's services for more than ten major events over the past two years, and we have been nothing short of impressed and amazed by her excellent service and creativity. In fact, just recently, Cuisine & Company provided catering for more than 150 guests at the Genome BC Christmas party - a very successful event due in part to the service provided by Marilyn and her team.

Genome BC produces high-end events, entertaining people from world-renown scientists to members of the provincial government. We count on first-class service, high professionalism and flexibility. Marilyn Pearson and her staff not only meet and exceed all of these important criteria; they also do it in a timely, organized manner while respecting our budget.

On October 2, Marilyn provided catering services for the opening of the GEEE! in Genome Exhibit at Science World. The event was attended by more than 200 honored guests including Premier Gordon Campbell, Olympic athlete Charmaine Crooks, and members of the media, to name a few. Due to the nature of this event, impeccable service and delicious eats were essential. Marilyn Pearson provided all of the above and more.

One of the things we appreciate most about Marilyn is her unique creativity with the menu and presentation. Everything always looks and tastes fabulous - from her tenderloin canapés to her Chai tea lattes. We have recommended Marilyn to many of Genome BC's key partners and will continue to do so far into the future.

Please do not hesitate to call us if you have any questions about Cuisine & Company.

Sincerely,

Catherine Ducharme
Director, Communications & Education
Genome British Columbia

Carly Thorson
Specialist, Communications & Education Genome British



Note from the Chef:

All canapé menus are based on a

Minimum of 50 guests

- Under 50 guests? Add 20%
- All our canapés are presented with an artists eye, our chef' skill

.

Cocktail Party Sample Menus

Expressions of Simple Elegance and Culinary Artistry

Feel free to add and subtract to suit your tastes and budget

Ingredients are based on availability and may be substituted without notice

Canapés are served and presented in intervals invoking excitement for the guests and anticipation

The Silk Road

\$10.70 per guest

4 pieces per person

_____ Offered warm

~Juicy Lean Tandoori Meatballs with caramelized purple onion and organic rosemary (2)

~ Tender Chicken Skewers brushed with Garden Grown Organic mint & basil pesto

~ Masala plump Tiger Prawns

_____ Vegetarian offered warm

~Syrian Bombolini (our version) Baked Cranberry & gorgonzola phyllo purses

Patio Party

\$16.25 Per Guest 6 pcs per guest

Organic herbed mousse piped on English cucumber pedestal

Topped with shrimp

Indian Chicken Skewers

Fresh Spring rolls & roasted sesame oil dipping sauce

Wild Sockeye Salmon Devilled eggs

Mini Quiche in Phyllo

Fresh Strawberries dipped in Callebaut Dark Chocolate

Turn your party menu into a meal..

~Orzo, feta, mint and grilled vegetable salad \$3.25 each

~Organic Spinach, fresh sliced strawberries, roasted caramelized walnuts & papaya raspberry dressing \$3.25 each

Cupcakes \$2.25 each *mocha and vanilla marble with coffee cream cheese icing topped with coffee bean*



Fusion Journey

\$17.70 per guest

6 pieces per guest

Blini, corn pancake topped with lox, red onion crème fraiche

Savoury phyllo quiche with a selection of fillings topped with

Cambozola

Maple Prosciutto wrapped Tender scallops

Sips

Roasted and caramelized Winter Squash Soup in a shot glass *or*

Chilled Beet and coconut soup with organic chive *or* Spinach & feta

Galettes

Hearts romaine chiffonade on Parmesan tuille topped with crouton
point

Fig compote, chevre tart



Exceptional Taste Experiences

\$28.00 per guest

10-12 pieces per guest (2-3 hours)

_____ Offered Warm

Lemon Asiago Risotto Croquette, tomato fennel fondue topped with pepper salsa

Prosciutto wrapped & grilled tiger prawns

Sake & coffee glaze steak ribbons on bamboo

New Zealand Spring Lamb Lollipops, organic Dijon & organic rosemary

Basil Pesto Chicken Satay

_____ Offered chilled

Seared Fresh Tuna on bed on roasted corn & cilantro Salsa

Fine Cheeses

A star on it's own or for those who prefer to end their meal with a savoury selection of hard & soft fine cheeses. Dried fruit & candied Roasted Almonds accompany this fine platter.

_____ To Finish

Assortment of French Pastries

Spring Fresh Cuisine

\$16.95 pp

Served Warm and/or room temp or chilled

~ Beet soup in shooter glass with a sprig of dill

~Organic herbed mouse piped on English cucumber pedestal topped with shrimp

~Smoked salmon floweret on fluffy cornmeal petite pancake (blini),

~Asiago Fricos with romaine chiffonade & crouton point,

~Fig compote & chevre on puff pastry or phyllo cups

~Fresh Spring rolls & dipping sauce

PUB NIGHT \$17.00 11-13 pp

Mini Cheese Lean Beef Burgers

Phyllo wrapped cocktail wieners

Tandoori chicken wings



Freshly Made Yam Chips with Mineral Salt

Tomato and Basil Lean Meatballs

Ordering guide

4-5 canapé per person per hour

Pre dinner 4-8 pc - \$10-and up per guest (2 hours)

Cocktail party 7-14 pc - \$17.50 – and up per guest (up to 4 hours)

Canapés in lieu of dinner 15-20 pc - \$37.50 and up per guest (up to 4 hours)

Our Clients favourite canapés

Priced per piece

Phyllo wrapped cocktail wieners	\$2.40
Indian glaze chicken skewers	\$2.40
Basil Pesto Prosciutto wrapped Chicken Skewers	\$2.95
Assorted house made quiche in phyllo pastry,	\$2.40
Sake glazed or vodka & coffee glaze steak ribbons on bamboo	\$2.40
Spinach, feta & pine nut Galettes	\$2.40
Tandoori Chicken Wings	\$2.40
Yorkshire pudding with roast beef	\$2.95
Bombolini, cranberry & Italian Gorgonzola	\$2.95
Smoked salmon on cornmeal petite pancake (blini),	\$2.95
Fig compote & chevre on puff pastry or phyllo cups	\$2.95
Tandoori & caramelized onion meatballs (3)	\$2.40
Maple Bacon Wrapped Scallops	\$2.95
Asiago Fricos with romaine chiffonade with crouton point	\$2.95
Profiteroles with cream cheese & garden herbs,	\$2.95
Wild Sockeye Salmon Devilled eggs	\$2.40
Organic herbed mouse piped on English cucumber pedestal	\$2.40
topped with shrimp	\$2.95
Fresh Spring rolls, spinach & beet, dipping sauce	\$2.40
Mini Cheddar Beef Burgers w pickle	\$3.25
Mini Cheddar Falaphel Burger w pickle	\$3.25
Mini Salmon Burgers	\$3.95
Mini Trout Burgers	\$3.95
<i>SIPS soup in shot glasses or demi tasse cups</i>	<i>\$2.95</i>
~Roasted Winter Squash Truffle and leek	
~Yukon gold potato & leek	
~Gazpacho-garden fresh mix of vegetables with cilantro	
~Chilled Beet Buttermilk Soup with crème fraiche & organic dill	
3.50-3.95 per guest	
Masala tiger prawns	\$3.50

Prosciutto wrapped tiger prawns	\$3.50
Saltimbocca chicken skewers,	\$3.50
Asparagus wrapped in prosciutto	\$3.50
Fresh Seared Tuna on roasted corn salsa	\$3.95
Crab cakes or crab stuffed deviled eggs	\$3.50
Risotto Croquettes with goat cheese centre	\$3.50
Tomato fennel fondue	
New Zealand Spring Lamb pops,	\$3.95
Organic mint & basil reduction	
Yam chips or Yukon gold chips	\$3.95
Scallop Ceviche	\$3.95
on Black Squid Ink Pasta Nests, cilantro salsa	
Wild West coast Salmon Skewers	\$2.95
Cranberry Teriyaki Glaze	

Fine International Cheeses 3.95 per guest

A star on it's own or for those who prefer to end their meal with a savoury selection of hard & soft fine cheeses. Roasted Pear candied Roasted Almond or walnuts accompany this fine platter.

Local and International Cheeses \$2.95 per guest

French Pastries \$1.89

**Callebaut Chocolate Mousse
In Chocolate Cups** \$2.40

November 30, 2009

Visa/MasterCard Authorization Form

If you wish to pay your account on your Visa or MasterCard, please fill in the authorization we have prepared for your convenience below and return it us in the fax, scan, mail or in person. Please Note if you are using Visa or MasterCard.

Date _____

To: Cuisine and Company

This is your authorization to deduct payment from my Visa / Mastercard Account:

MASTERCARD OR VISA (circle one)

YOUR NAME: _____

NAME ON CARD: _____

CREDIT CARD BANK _____

CREDIT CARD NO. _____

EXPIRY DATE: _____

AMOUNT: _____

DATE OF YOUR EVENT _____

LOCATION OF YOUR EVENT _____

AUTHORIZING SIGNATURE

Office use only _____

Invoice # _____

<u>Dates of Transaction</u>	<u>Authorization #</u>	<u>Amount</u>	<u>Initials</u>
_____	_____	_____	_____
_____	_____	_____	_____
_____	_____	_____	_____



MARILYN PEARSON CUISINE &
COMPANY

Telephone: 604 541-1300 Fax: 604 531 9204

Terms & Conditions

1. **Deposits are non-refundable and non-transferable except at the discretion of Marilyn Pearson Cuisine & Company. & The Garden Wedding Company.**
2. **25% deposit required securing date. Checks made out to Cuisine & Company/VISA & MC ACCEPTED.**
3. **One month prior to event, and additional 25% deposit is required.**
4. Final billing is due seven days prior to Wedding Day. No exceptions
5. **Guaranteed numbers are required 7 days prior to function. You will be billed for the guaranteed number or attendance whichever is larger.**
6. **Food & Beverages charges are subject to 15% service charge and applicable taxes.**
7. **Set-up of rentals \$3.00 per guest (including place settings, linen, chairs, floral arrangement)**
8. **Exclusives: \$2.00 per guest includes napkin folding, place cards, favors, table decorating**
9. **Tear down of decorating/rentals \$3.00 per guest**
10. **Exclusives: \$1.00 per guest includes clean up of garbage on grass & tables, favors, centerpieces**
11. **Bar Tending/Corking Fee; Flat Fee of \$2.00 per guest includes, set up, back up plastic cups, wine & beer, display buckets for wine & beer, all bar equipment**
12. **Staffing-Bartenders \$23.00 per hour /Chef/ Supervisor \$28.00/hr/Service Staff \$23.00/hr.... 4/hr minimum**
13. **Liquor Charges-liquor board cost plus 20% delivery and handling charges**
14. **When event runs longer than estimated additional labor charges will be charged.**
15. **Rental charges –rental company cost plus 20%..**
16. **Per person price us based on number of people you have indicated are expected to attend your event. A reduction in number of guest could result in an increase in the per person price.**
17. **An additional charge will be applied for each guest served above the agreed upon number.**
18. **Event Planning Fee – Where applicable a 20% event-planning fee will be applied to the final sub total and on all weddings.**
19. **Delivery charges apply**
20. *Signature & date are required before proceeding with arrangements. Please fax to 531-9204 or email events@cuisineandcompany.ca*

Date of Event: _____
Number of Guests: _____
Signature of host: _____
Address: _____