



## 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 many of which come from our own organic garden. Our home grown organic herbs and flowers beautifully enhance the flavor, scent and visual aspect of our dishes. “ 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*

**Marilyn Pearson Cuisine & Company**  
*availability, some*

*Menu choices are based on*

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*order*

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*“ Business” category from the City of Surrey. Feeding the guests at homeless shelter in Whalley has been a blessing for my staff, my clients, my friends and myself with over 21,000 meals being served over the last 4 years.*

Marilyn E. Pearson  
 Director of Catering/Executive Chef  
 www.CuisineandCompany.Ca

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

### Dinner Party Menus

Marilyn is happy to custom design any menu to suit your taste and budget and to ensure you are thrilled with your dinner party!

Staff is provided at an additional charge with 4-hour minimum  
 Executive Chef Marilyn E. Pearson

## **Fresh Autumn Air**

### **Organic Musclin greens**

Goat cheese and roasted beets  
 Maple balsamic dressing

### **Boneless skinless stuffed Chicken breast**

**Organic Swiss chard and spinach, red pepper, cream cheese & roasted pine nuts**

**Pappardelle pasta with wild mushroom ragout and organic herbs**

**Maple Beet glaze pork tenderloin**

**Artisan Bread Bouquet**

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**Herbed Butter****Crème Brule with fresh grilled fruit**

\$27.95

**-skating party-**

Welcome reception

English Cucumber Pedestals with Organic Herbed mousse

Mimosa (host)

*Ceremony*

Cocktail party

Lemon Risotto Balls with Tomato Fondue &amp; Tomato Salsa

Indian glazed chicken skewers

Dinner

Fresh Strawberry, roasted caramelized walnut & organic baby  
spinach salad, papaya seed raspberry dressing

Hearts of Romaine with feta dressing

Marilyn Pearson Cuisine &amp; Company

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Roasted Basil Pesto and garlic Potatoes  
BBQ' d Wild Salmon-cranberry teriyaki glaze

Or

Spinach Stuffed Chicken Breast

Baron of Beef

Au Jus with Red wine and organic herbs

Antipasto platter of grilled vegetables with organic herbs,  
virgin olive oil and balsamic

Artisan Breads with herbed butter

Assorted French Pastries

\$31.95

## -Country side Garden-

Canapé

Smoke Salmon, capers & purple onion

Roasted Black Sesame seed Rice cakes (sushi with a twist)

Soup

Chilled Cucumber Buttermilk Soup

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Organic Mint garnish

Salad

Butter Lettuce Salad

Strawberry Vinaigrette

Toasted hazelnuts

Entree

Grilled Rack of Lamb cut into chops

Parsley, Basil & Mint Pesto

Roasted Yams

Asparagus Tips or roasted beet

OR

Pan-Roasted Sablefish

Mussel Chowder

Dessert

Callebaut Chocolate Cones

Chocolate Mousse

35.95

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## -Hazelmere Valley-

To Start

Chilled Roasted Beet & Coconut Soup

Or

Wild & Gathered Organic Greens

Goat Cheese

Maple Vinaigrette

Entree

Grilled Jumbo Prawns

Braised Fennel Bulb

Heirloom rice and parsley Casserole

Dessert

Pink Champagne Poached Pears

Cream

29.00

## -Pemberton Valley-

To Start

Cucumber Salad with Tomato and Cilantro Salsa

Entrée

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Beef Tenderloin  
 Roasted Whole Beet  
 Horseradish Cream  
 Yam Frites OR Gallettes

Dessert  
 Roasted Fruit & Spiced Whipped cream  
 25.00

## **-Crescent Beach-**

### **To Start**

Roasted corn salsa & shrimp on yam chip  
 Black forest Schinkenspeck on Crostini with Asiago and balsamic  
 reduction (dry smoked ham)

### **Main**

Cranberry Teriyaki glazed wild salmon fillet  
 Chicken breast with sautéed spinach, toasted pine nuts and organic  
 chives  
 or  
 Seared Tri Tip Steak with red wine reduction (john bishop's recipe)  
 offered sliced

### **Salad-**

Strawberry, caramelized walnut on organic baby spinach  
 Dijon vinaigrette  
 Toasted pine nut, roasted sweet Potato with Avocado Salad,  
 red wine and honey dressing

### **Sides**

Roast Vegetable Quinoa

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Sautéed Leek Tart on Phyllo  
Sage and apple biscuits

\$28.95pp

## Rustic Country Dinner

**\$30 pp**

### *Canapés*

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#### **Fresh Seared Tuna**

Roasted corn & cilantro on tortilla point

#### **Lemon Risotto Balls**

Fennel Tomato fondue topped with Tomato & pepper salsa

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### *Sides*

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#### **Caramelized Roasted Pear & walnut with Blue Cheese**

(or chevre)

On a bed Organic Wild & Gathered Greens, pear & walnut jus  
reduction

#### **Yam Galettes**

#### **Roasted Organic Herbed Colored Sweet Peppers**

### *Entree*

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#### **Saltimbocca**

Tender basil pesto chicken breast wrapped and baked in  
Prosciutto and baked

#### **Braised Short Ribs**

With chocolate & rosemary reduction

### *Deserts*

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#### **Assorted French Pastries**

### **Terms & Conditions**

1. Deposits are non-refundable and non-transferable except at the discretion of  
**Marilyn Pearson Cuisine & Company. & The Garden Wedding Company.**

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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

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*20. Signature & date are required before proceeding with arrangements. Please fax to 541-1300 or email [events@cuisineandcompany.ca](mailto:events@cuisineandcompany.ca)*

*Date of*

*Event:* \_\_\_\_\_

*Number of*

*Guests:* \_\_\_\_\_

*Signature of*

*host:* \_\_\_\_\_

*Address:* \_\_\_\_\_

\_\_\_\_\_

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 \_\_\_\_\_

\_\_\_\_\_  
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**AUTHORIZING SIGNATURE**

Office use only \_\_\_\_\_

Invoice # \_\_\_\_\_

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