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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.

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.

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Marilyn Pearson Cuisine & Company
availability, some

Menu choices are based on

3

t. Tel: 604 541-1300

Ingredients may not be available at time of order

**If you don’ t see what you’ re looking for...Please ask!*

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

Virginia Wolf

Marilyn E. Pearson

Director of Catering

Cuisine and Company

The Garden Wedding Company

604 541 1300

events@cuisineandcompany.ca

Marilyn@thegardenweddingcompany.com

References



GenomeBritishColumbia

December 10, 2003

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.

Marilyn Pearson Cuisine & Company

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4

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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

~All our menus are presented with an artists eye, our chef' skill and a social conscience

Corporate Cold Luncheon

- `Gourmet Sandwich & wraps
 - `Your choice of Salad or
Market fresh vegetables with dipping sauce
 - `Dessert Selection
- \$11.95 per guest (1 sandwich)
\$13.95 per guest (1.5 sandwiches)

Corporate Hot Luncheon

- `**Bolognese & Béchamel Lasagna, Pappardelle**, shitake mushrooms in cream sauce with Chicken or Beef
 - Roasted Vegetable lasagna, Chicken teriyaki, Curry chicken**
(Many more casserole selections to choose from)
 - `Your choice of **Salad or Vegetable Tray** with dipping sauce
Hearts of romaine, coleslaw with cucumber dressing, spinach salad, cucumber salad
 - `**Freshly baked & buttered Artisan Rolls**
 - `**Dessert** – Squares & Cookies Selection
- \$15.95 Luncheon**
\$18.95 Dinner

Marilyn Pearson Cuisine & Company
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Boxed Lunches

\$13.45 per box

Gourmet Sandwich, Apple, Freshly Baked Cookie and Juice

BBQ Options

Juicy Lean Beef Burgers

\$6.95

Juicy Lean Buffalo Burgers

\$7.95

Double Smoked Maple Smokies

\$3.95

Veggie Burgers

\$5.95

Corporate Working Lunch Menus

Sandwich Selections

Served on Wraps & Freshly Baked Artisan Breads

Corporate Sandwiches

Basil & Mint pesto Chicken breast, Roasted Beef with horseradish cream and balsamic caramelized purple onion, grilled vegetable & cream cheese vegetarian
\$5.95

Petit Roll Sandwiches

Smaller soft roll version of the Corporate Sandwich
Basil & Mint pesto Chicken breast, Roasted Beef with horseradish cream and caramelized balsamic purple onion, grilled vegetable & cream cheese vegetarian
\$3.99

Gourmet Sandwiches

*Full size sandwiches prepared daily on a variety of freshly baked breads
Carefully displayed*

Sirloin Steak Sandwich with

Horseradish cream, sliced bell peppers & onions & sautéed & Brie
On Toasted Garlic Sour Dough

\$8.99

Roasted Tender Chicken Breast

With creamy Indian spice Sauce
Provolone, Tomato & Alpha Sprouts

\$7.99

Cranberry Teriyaki Glaze Wild Salmon

\$8.99

Sausage Sub

Smoked Turkey and Chicken Sausage accompanied by
Sauerkraut, Wine Dijon & Edam Cheese

\$7.99

Salads

`Organic Musclin baby greens with balsamic vinaigrette,
`Baby Spinach Salad, fresh fruit & caramelized walnut with raspberry dressing
`Caesar Salad with feta dressing, House made Foccocia croutons
`Crisp coleslaw with cucumber dressing

\$3.50 Per Portion

Marilyn Pearson Cuisine & Company

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Beautifully Presented Trays

| | <i>Small serves 10-15</i> | <i>Medium serves 15-30</i> | <i>Large serves 40-55</i> |
|--|----------------------------------|-----------------------------------|--|
| <i>Fresh seasonal fruit platters</i> | <i>small \$38.00</i> | <i>medium \$65.00</i> | <i>large \$95.00</i> |
| <i>Domestic cheese board</i> | <i>small \$45.00</i> | <i>medium \$89.00</i> | <i>large \$115.00</i> |
| <i>Imported cheese board</i> | <i>small \$55.00</i> | <i>medium \$98.00</i> | <i>large \$145.00</i> |
| <i>Domestic cheese and fresh fruit</i> | <i>small \$45.00</i> | <i>medium \$89.00</i> | <i>large \$115.00</i> |
| <i>Imported cheese and fruit</i> | <i>small \$55.00</i> | <i>medium \$98.00</i> | <i>large \$145.00</i> |
| <i>Market vegetable basket with dip</i> | <i>small \$38.00</i> | <i>medium \$65.00</i> | <i>large \$95.00</i> |
| | | | |
| Fine Deli Meat Cuts & Selection of Savory Cheeses With Pickles, Olives assorted breads & Honey Mustard | | | \$95.00 |
| | | | |
| English Tea Sandwiches approx. 70pc | Small \$29.95 | | Large \$65.00 |
| | | | Assortment of fillings (30 ¼ sandwiches) |
| Cookies, Tarts & Squares | | | \$49.95 |
| | | Small | \$24.95 |
| Pickle & Olive Platter | | | \$25.00 |
| Tuscan Basilica Torte – serves 20 guests | | | \$65.00 |
| Beautiful layers of basil pesto, sun dried tomato, cream cheese mousse | | | |
| Accompanied by crackers & toasts | | | |
| Antipasto Platter – grilled vegetables, peppered salami, marinated olives, summer squash, Bocconcini or feta, cream cheese mousse and Foccocia | | | |
| \$7.95 per guest | | | |
| W/o Foccocia | | | \$6.95 per guest |
| Antipasto without salami & Foccocia | | | \$5.95 per guest |
| Prawn Bucket | | | \$3.95 per guest |
| Crudities – bountiful display of market fresh vegetables with fresh herb dipping sauce | | | \$2.75 |
| per guest | | | |
| Bountiful Artisan Breads & Roll Bouquet | | | \$1.75 per guest |

Refreshment for breakfast

12-guest minimum

| | |
|---|----------------------|
| Freshly Baked Goods (Fluffy Scones and Low Fat Muffins) | \$3.50 |
| Other possibilities "Two medium pp Scones, Coffee Cakes, Breakfast Breads, Croissants, Low Fat Muffins, Pastries" | |
| Continental Breakfast | |
| freshly baked goods, Fresh Fruit. Coffee and Tea OR Bottled Juice | \$9.00pp |
| International Breakfast | \$8.00 |
| Smoked Salmon & Cream Cheese, sesame bagels, croissants, Savory Scones & Fresh Fruit | |
| Grilled Grapefruit – topped with caramelized brown sugar | \$2.50 |
| Baked Egg Hash w/ potatoes, zucchini and peppers | \$6.95 |
| Crab Stuffed Devilled Eggs | \$1.95 |
| Sausage and Egg Casserole | \$6.95 |
| Jalapeno Corn Sticks | \$1.75 |
| Molasses Ginger Scones | \$1.75 |
| Sweet Pain Perdu | |
| sliced baguette French toast topped w/ maple syrup and fruit | \$4.95 |
| Cornmeal Crepes and seasonal fruit | \$3.95 |
| Waffle Station | \$7.95pp |
| 2 warm waffles per person accompanied by Serve yourself sweet whipped cream, fruit sauce, syrup and chocolate ganache | |
| Custom Omelets Station | \$7.95pp |
| Baked Tortilla Strata | |
| your choice of Thinly sliced black forest ham & Dijon, Roasted Beef & horseradish made with eggs, cheddar, green onion & Chipotle | |
| small serves 5 | \$15.95 |
| Large serves 10 | \$29.95 |
| Breakfast Burrito , scrambled eggs, salmon & cream cheese | \$5.95 |
| Breakfast Burrito , vegetarian, scrambled eggs, rosemary roasted potatoes | \$4.95 |
| Individual Quiche Chef's Creation d' Jour | \$3.25 |
| Green Eggs and Ham | |
| Fresh eggs baked in black forest ham cup with fresh spinach, topped with melted cheddar | \$3.95 |
| Vegan | \$ 3.35 |
| Whole ground flax seed meal hot cereal topped with roasted pumpkin seeds accompanied by raw sugar | |
| Beverages | |
| Bottled Water | \$2.00 |
| Bottled Juice | \$2.00-\$3.00 |
| Pellegrino 750ml | \$7.50 |
| Non Alcoholic Punch/Nectar | \$2.00 |
| Freshly Brewed Coffee | \$1.75 |

Marilyn Pearson Cuisine & Company

Menu choices are based on

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availability, some

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**If you don't see what you're looking for...Please ask!*

Freshly Brewed Organic Coffee
Freshly Brewed Herbal and International

\$2.50

Lunch or Dinner Meeting Menus offered Buffet Style

Menu One \$18.30 pp _____ **Dinner Meeting Menus offered Buffet Style**

_____ Entrée Served Warm

Saltimbocca Chicken Breast with organic sage & prosciutto-

_____ Vegetable Offering served warm

Roasted autumn vegetable roasted in virgin olive oil, balsamic vinegar & organic

_____ Salads

Orzo, fresh parsley, mint, tomatoes, scallions tossed with pear & honey dressing

_____ Accompaniments

Artisan Breads and Herbed butter

OR

Old Fashioned Supper

Paprika & Tomato Chicken, , basmati Rice, Sautéed kale, apple & onion, Artisan Breads and Herbed butter

Menu Two \$21.00 pp _____ **Dinner Meeting Menus offered Buffet Style**

_____ Entrée Served Warm

Sliced Pork Tenderloin with Mango Chutney

_____ Vegetable Offering served warm

Steamed Green Beans and Dilled Sweet Carrots

_____ Starch served warm

Vermicelli with sautéed shallots, fresh garlic and herbs

_____ Salads

Spinach, Cranberry, Candied Roasted Walnut Salad

_____ Accompaniments

Artisan Breads and Herbed butter

Menu Three \$26.35 pp _____ **Dinner Meeting Menus offered Buffet Style**

_____ Entrée Served Warm

Slow roasted Baron of Beef with Dijon, freshly cracked pepper & herb crust

Citrus & Rosemary Marinated Boneless Chicken Breast

_____ Vegetable Offering served warm

Garlic & lemon creamy mashed potato and Dilled Carrots

_____ Salads

Hearts of Romaine, Freshly Made Focaccia Croutons & feta dressing

Spinach, Cranberry, Candied Roasted Walnut Salad

_____ Accompaniments

Artisan Breads and Herbed butter

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Alternatives Sides

Salad \$3.95

Orzo, fresh parsley, mint, tomatoes, scallions tossed with pear & honey dressing
Hearts of Romaine with C&C Feta dressing, freshly made croutons & baked prosciutto
Baby Spinach with Fresh strawberries (when available) or dried cranberries, caramelized walnuts & papaya see dressing

Vegetables & Vegetarian Dishes \$3.95 - 5.25

Black Tea Scented Rice with Broccoli & colored Peppers
Dilled Sweet Carrots
Haricots Verts with Roasted Almonds
Cream Mashed Potatoes with lemon & caper or sour cream & chive or wasabi
Basil Pesto Roasted Potatoes
Roasted Tomato, Artichoke & Kalamata Pasta Provencal
Roasted summer vegetable Lasagna – vegetables are first marinated then seared in virgin olive oil, balsamic vinegar & organic herbs
Rocco's Penne Alla Vodka
Marinara sauce, cream, vodka, Asiago, fresh parsley, penne, garlic

Chicken, Salmon and Beef

| | | |
|--|--------------|---------------|
| Boneless Chicken breast, | 4 oz. \$3.99 | 6 oz. \$5.85 |
| Baron of Beef or Pork Tenderloin | 4 oz. \$3.99 | 6 oz. \$5.85 |
| Saltimbocca | 4 oz. \$4.50 | 6oz. \$6.75 |
| (Boneless Chicken breast w. prosciutto & organic sage) | | |
| Wild BC Salmon | 4 oz. \$6.75 | 6 oz. \$10.13 |
| Grain Fed strip loin steak or Rib Eye | 4 oz. \$8.99 | 6 oz. \$13.49 |
| Sliced Turkey Roasted in Apricot Nectar glaze | 4 oz. \$3.99 | 6 oz. \$5.85 |
| Sliced Baked Ham with Coffee & brown sugar glaze | 4 oz. \$3.99 | 6 oz. \$5.85 |

Organic Continental Breakfast a la Carte

| | | |
|---|--------|----------------------------|
| Organic Bagels | 6/ | \$9.95 |
| Organic Lite Cream Cheese | 250g/ | \$10.95 |
| Organic Wild Smoked Salmon | 250g/ | \$15.50 (approx. 6 slices) |
| Scrambled Organic Eggs (3 eggs per portion) | | \$4.00 |
| Organic Vegetable Juice Tomatoes, beets, watercress, spinach, green pepper, filtered water | 4oz. / | \$2.75 |
| Organic Blueberry Juice Mixed with organic filtered water | 4oz. / | \$2.95 |
| Organic Apricot Juice | 4oz. / | \$2.75 |
| Organic Milk | 4oz. / | \$2.50 |
| Organic Soy Milk | 4oz. / | \$2.95 |

Organic Continental Breakfast

Organic Scrambled eggs
With organic herbs
Organic Bagels
Organic Wild Smoked Salmon
Organic Apricot & Apple Nectar

\$ 16.95 per guest

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: _____

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 # _____

Dates of Transaction

Authorization #

Amount

Initials

Marilyn Pearson Cuisine & Company

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14

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