



*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

The Garden Wedding Company
Marilyn Pearson Cuisine & Company
Tel: 604 541-1300

Director of Catering/Executive Chef

TheGardenWeddingCompany.com
marilyn@cuisineandcompany.ca

Inspired by organics, created by Chefs, power by social conscience
events@cuisineandcompany.ca

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



Note from the Chef:

All canapé menus are based on a
Minimum of 50 guests

- Under 50 guests? ... Add 20%

Canapés are like little jewels – everyone perfect!

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

Cocktail Party Sample Menus

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

The Silk Road

\$10.95 per guest

4 pieces per person

_____ Offered warm

Juicy Lean Tandoori Meatballs

Caramelized purple onion and organic rosemary (2)

Grilled Tender Chicken Skewers

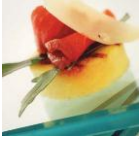
Garden Grown Organic mint & basil pesto

_____ Offered chilled or warm

Prosciutto wrapped Tiger Prawns

_____ Vegetarian offered warm

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



Exceptional Taste Experiences

\$28.95 per guest

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

Offered Warm

Lemon Asiago Risotto Croquette, Vodka tomato fondue topped with sweet pepper & cilantro salsa

Tiger Prawns poached in White wine and organic herb, spicy dipping sauce

Ponzu glaze steak ribbons on bamboo

New Zealand Spring Lamb Lollipops, organic Dijon & organic rosemary

Basil Pesto Grilled Chicken Satay

Offered chilled

Seared Fresh Tuna on bed on roasted corn Salsa on C&C Baked Yam Chip

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. Candied Roasted Almonds accompany this fine platter.

To Finish

Assortment of French Pastries

Favourite Additions: Fresh Beet & ginger spring rolls with Ponzu sauce & English Cucumber stand, piped fine herb mousse finished with lemon zest

Silver Leaf Menu \$42.60 per guests

Offered Chilled as guests arrive

Green Pea and organic Mint Soup
Topped with black pepper sour cream, deep fried mint
Served in demitasse cup

Seafood offering

Scallops wrapped in BC salmon seared and served with prawn and vanilla bean bisque

Lobster and mascarpone cheese stuffed zucchini blossoms (pending availability from Hazelmere farms)

With tomato and shallot vinaigrette

Spicy Tuna Tartar in Sesame Miso Tuile Cones

Jumbo Prawns with lemon vermouth sauce

Vegetarian offering

Leek and Silver Thyme Tart and parsnip and mushroom galette

Fresh herbed mozzarella wrapped in arugula and finished with sour cherry vinaigrette

Market fresh vegetables alongside; baked kale, deep fried beet, yam and taro root chips accompanied by Beet

Fondue with horseradish

Roasted Pine Nuts, mascarpone cheese stuffed zucchini blossoms (pending availability from Hazelmere farms)

With tomato and shallot vinaigrette

Presented when guests arrive

Fine Unpasteurized Cheese display with signage

Roasted Pears & fresh fruit, candied Roasted Walnuts accompany this fine platter. Crisps

To Finish

Milk Chocolate and papaya semifreddo with toasted candied almonds and sugar spun glass

Grilled pineapple, strawberries, figs (hopefully) and apricots brushed in liquor

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South Beach \$21.95

Crab cake topped Herbed Mousse & micro salad

Apricot, freshly cracked black pepper & brie in Phyllo

Yorkshire pudding with roasted prime rib topped with aioli & cilantro

Jumbo grilled Shrimp wrapped in Chorizo or prosciutto

Grilled Pear on gorgonzola crostini drizzled with balsamic reduction topped with fresh thyme

Wild Mushroom and Blue stuffed Mushroom caps

Spring Fresh Cuisine

\$16.95 pp

Served Warm and/or room temp or chilled

~ Sake glaze steak skewers OR Chicken brushed with organic garden herb pesto

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

~Grilled asparagus wrapped in prosciutto with balsamic

~Asiago Fricos with romaine chiffonade & crouton point,

~Roasted Pear, Gorgonzola Crostini finished with thyme & balsamic reduction

~Mini Yorkshire pudding with roasted beef topped with aioli and chopped herb

PUB NIGHT \$17.00 9-11 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



Our Clients favourite canapés

Priced per piece

Client Number one Favourites for 2011

SEAFOOD

SMOKED SALMON

3.50 Smoked Salmon floweret, crème fraiche on English cucumber pedestal

2.40 Salmon Quiche in phyllo (also comes in vegetarian)

2.95 Devilled Egg with smoked Salmon floweret

CRAB

2.95 Crab cakes with Asiago & red pepper

3.40 Dungeness crab and sea scallop cakes topped with orange and fennel salad

3.95 Dungeness crab mac & cheese in Bacon cup

SCALLOPS

2.95 Maple glazed and seared scallops

2.95 Seared Scallops with organic herbed crust

3.25 Mini sliders: scallop with maple teriyaki glaze, wild salmon with cranberry glaze

LOBSTER

3.25 Lobster salad in endive spears

3.99 Lobster rolls, (lobster sandwich)

TUNA

3.95 Fresh Seared Tuna, Roasted Corn Salsa on yam chips, black mineral salt finish

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PRAWNS

- 2.95 Prawns, chives & basil wrapped in phyllo
- 3.25 Prawns; Sambuca grilled shrimp
- 2.95 Prawns 16/20, poached in white wine and vegetables
- 3.50 Organic herbed mousse piped on English cucumber pedestal topped with shrimp (pic)
- 3.25 Masala Prawns 16/20, in coconut milk, fresh tomatoes and cilantro
- 3.25 Stuffed Mushroom - Walnut & crab with white wine braised leeks
- 3.25 Fish tacos with white fish, jalapenos and avocado
- 3.99 Fried Clams & Bloody Mary



VEGETARIAN

- 2.95 Profiteroles with cream cheese & organic garden herbs
- 2.95 Syrian Bombolini in Phyllo - Fine cheeses & Fresh Pomegranate
- 3.50 Lemon & Asiago Risotto Balls - Tomato Fennel Fondue & tomato salsa topped
- 2.40 Spinach, pine nut & feta Galette
- 2.40 Roasted Pear & Gorgonzola Crostini finished with organic thyme & balsamic (pic)
- 2.40 Bit size Caprese, Bocconcini & organic basil, tomato with balsamic reduction (Pic)
- 2.95 *Micro Caprese Tea Sandwich*
- 2.40 Spring rolls with beet and mirin sauce
- 2.40 Baked Mini Vegetarian Wieners (regular or vegetarian), aged cheddar cheese & tomato sauce wrapped in phyllo, garnished with melted cheddar & chive
- 2.50 Yam and beet Chips (2oz)
- 2.40 Quiche in phyllo (also comes in salmon)
- 2.95 Asiago Fricos, chiffonade organic lettuce tossed with honey Dijon topped with crouton
- 2.95 Warm Asiago, caramelized purple onion & Tomato Tart
- 2.40 Walnut & blue cheese stuffed mushrooms
- 2.50 Yorkshire pudding with roasted garlic aioli and chopped fresh organic cilantro
- 3.25 Mac & Cheese in Asiago Cup
- 3.25 Twice Baked potatoes with stilton & Thyme
- 3.99 Micro Tomato Bisque & grill cheese with gruyere



New Zealand LAMB

- 3.95 per chop Seared and Roasted Lamb Rack sliced into Chops – Organic Rosemary, herbs & Dijon Pesto (pic)



CHICKEN

- 3.50 Basil Pesto, Prosciutto wrapped Chicken Breast Skewer
- 2.95 Lemon & Basil Pesto Chicken Breast Skewers (pic)



VENISON

- 19.95 Per chop Venison Chop

BEEF

- 2.95 Yorkshire pudding -Thinly sliced roast beef & roasted garlic aioli, organic Cilantro garnish
- 2.40 Steak Skewers with sake glaze
- 3.25 Stuffed Mushroom-Cocoa & Red Wine Short Rib
- 3.25 Mini sliders; lean beef, scallop with maple teriyaki glaze, wild salmon with cranberry glaze
- 3.99 Filet Mignon Carpaccio on Parmesan Toasts with fresh herbs & arugula
- 3.25 Angel Hair pasta on meatball, with sambuca tomato fondue & Parmegiano-Reggiano
- 2.40 Baked Mini Wieners (regular or vegetarian), cheese & tomato wrapped in phyllo, garnished with melted cheddar & chive
- 2.95 Mushroom stuffed Braised Short Rib
- 2.40 Tandoori Lean Meatballs (2)
- 2.95 Thinly sliced prime rib, blue cheese cream topped with soft micro greens on crostini

PORK

- 3.50 Asparagus wrapped in Prosciutto
 - 2.95 Pork Skewers with maple teriyaki glaze
 - 3.25 Baked Molasses Beans in bacon cup
 - 1.95 Micro hotdogs on a stick
 - 2.40 Grilled Pork Skewers with apricot glaze
- \$20 Water Urn & Eco cups (pic)



Vodka Wild Salmon on Rye

Roasted Pepper chicken skewers



Mini Todd in the hole

Onion, apple and beef in Yorkshire pudding cup



Spanish Tapas Chorizo and Shrimp

Chorizo simmered in red wine and pan fried prawns



Parmesan and Paprika Cheese Straws

Puff pastry straws



Garlic crostini with goats' cheese and red onion marmalade



Cheddar and cranberry croque monsieur triangles

French Grilled cheese!

Ordering guide

4-5 different canapé per person per hour

Pre dinner 4-8 pc – starting at \$12 per guest (2 hours)

Cocktail party 7-10 pc - \$17.50 – and up per guest (up to 3 hours)

Canapés in lieu of dinner 16-18 pc - \$37.50 and up per guest (up to 4 hours)

Beautifully Presented Trays

	Small serves 10-15	Medium serves 15-30	Large serves 40-55
<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>
<i>Crackers in basket</i>	<i>sm 6.50 & lrg 11.95</i>		



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Fine Deli Meat Cuts & Selection of Savoury Cheeses With Pickles, Olives assorted breads & Honey Mustard			\$95.00
English Tea Sandwiches approx. 70pc	Small	\$29.95	Large \$65.00
	Assortment of fillings (small 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
Bountiful Artisan Breads & Roll Bouquet			\$1.75 per guest

Mini Plates

- Individual Prime Rib Tasting dish 5.96 reg. 6.95
Mini Yorkshires with prime rib and wine gravy
Garlic mashed potatoes
Prime rib
Carrot curl garnish
- Individual lamb Tasting dish 4.96 reg. 5.96
BBQ rosemary Lamb skewer
Yam mash
Seared asparagus with lemon
Organic rosemary garnish
- Individual Pork Tasting dish 3.95 reg. 4.95
Pork and apple meat loaf
Roasted parsnips
Balsamic roasted onion
Organic chive garnish

To Finish



\$1.95 Pink Meringue with raspberry cream

\$2.50 Freshly Baked Muffins and Scones boxed

\$2.25 unboxed

\$3.25 Fancy chocolate dipped Strawberries boxed (in season)

2.40 Each Champagne mousse in chocolate cup topped with white chocolate curls

1.95 Each Chocolate dipped strawberry

3.50 assorted squares such as chocolate silk bar and caramel chocolate cake

1.90 Each Limoncello Phyllo Tarts

\$125 Fruit Tower Large

\$60 Fruit Tower Medium



November 25, 2011

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
Telephone: 604 541-1300

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, favours, 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 \$27.00 per hour /Chef/ Supervisor \$32.00/hr/Service Staff \$25.00/hr.... 4/hr minimum**
13. **Liquor Charges-liquor board cost plus 30% delivery and handling charges**
14. **When event runs longer than estimated additional labor charges will be charged.**
15. **Rental charges –rental company cost plus 30%..**
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: _____

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