



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

Dear Valued Client

Please except our sincere regret for your loss. It is our intent to make this portion of your grieving as simply and honourable as is in our power. Please let us know what we can do for you, we look forward to your thoughts.

Who we are;

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



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%
Canapés presented with an artists eye, our chef skill and social conscience

Canapés are like little jewels... everyone

Memorial 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

Cedar Grove

\$9.50pp

With China Plates, Cup & saucer, Cutlery, Coffee equipment and Paper Napkins

Additional costs

Based on a 1 hour reception

2 staff \$204.00 set up and take down

4 linens \$68 for buffet tables (holy trinity)

25.00 delivery on all orders

Grazing Menu

Coffee and Tea

Fresh Seasonal Fruit

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, assorted Crackers accompany this fine platter.

Market Fresh Vegetables

Sweets

Assorted Desserts

Add Petit Rolls 3.25 each or exchange for cheeses

Marilyn Pearson Cuisine & Company



Gethsemani

\$14.95 per guest

With China Plates, Cup & saucer, Cutlery, Coffee equipment and Paper Napkins

Based on a 1 hour reception

2 staff \$204.00 set up and take down

4 linens \$68 for buffet tables (holy trinity)

~Beverages Offered

~Freshly Brewed Coffee & Tea

~Sun Tea Punch or punch

~Fresh Seasonal fruit Display

~ 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, assorted Crackers accompany this fine platter.

~Pickles & Olives

~Petit Rolls sliced in half filled with double cream Brie, organic fennel
& roasted vegetables

~Petit Rolls sliced in half with Sliced Rosemary Slow Roasted Beef

~Petit Rolls Sliced in half with Organic Mint & Basil Pesto Chicken

~To Finish

Assorted Desserts

Marilyn Pearson Cuisine & Company

Tel: 604 541-1300



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)

Some of Chef's favourite canapés at the moment are as follows.....

2.40

Profiteroles with cream cheese & garden herbs, \$2.40

Indian glaze chicken skewers \$2.40

Smoked salmon on cornmeal petite pancake (blini), \$2.40

Asiago Fricos with romaine chiffonade with crouton point, \$2.40

Assorted quiche in phyllo pastry, \$2.40

Bombolini, cranberry & Italian Gorgonzola 2.40

Fig compote & chevre on puff pastry or phyllo cups \$2.40

Sake glazed steak ribbons on bamboo\$2.40

Spinach, pine nuts and blue cheese puffs \$2.40

Yorkshire pudding with roast beef \$2.40

Tandoori & caramelized onion meatballs (3) \$2.40

Bacon Wrapped Scallops \$2.40

Domestic Cheese Board \$2.95

~International and Domestic Fine Cheeses \$3.95

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

***SIPS* soup in shot glasses or demi tasse cups 2.95**

Roasted Winter Squash Truffle and leek

Yukon gold potato

3.50-3.95

Masala giant prawns \$3.50

Saltimbocca chicken skewers, \$3.50

Asparagus wrapped in prosciutto \$3.50

Cuisine & Company #19 2678 King George Hwy. Tel: 604 541 1300

Fresh Seared Tuna on roasted corn salsa \$3.95

**Risotto Croquettes with goat cheese centre and tomato fennel fondue
\$3.50**

November 30, 2009

VISA / MASTERCARD ONLY 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 541-1300 or email events@cuisineandcompany.ca***

Date of
Event: _____

Number of
Guests: _____

Signature of
host: _____

Address: _____