



Extraordinary Artisan Table

1. Initial Meeting

The initial plans are discussed including the preliminary menu selection. At this time you would review our beautifully presented food pictures and discuss your ideas about the event, such as the menu, beverages, flowers, wedding cake and specialty desserts, whether the event type is a sit-down dinner, station or buffet, the event site, photographs and special concerns such as rental equipment and even valet parking!

2. Initial Proposal is Sent to Client

We will send the proposal to you via fax, e-mail, or postal mail. Please call when you receive your proposal to discuss any questions or revisions you may have regarding the menu.

3. Clients are Encouraged to View a Wedding or Event

We welcome these visits. Please call us in advance to make arrangements.

4. If you are unfamiliar with E.A.T, we are happy to provide you with an extensive reference list.

5. Having made the decision to commit E.A.T, we anticipate your call to hold the date accompanied by a \$1000 non-refundable retainer. Contract to follow.

6. Room Rental Fee

Room rental fee is based on event size and food & beverage needs.

7. Arrange a Meeting at the Event Site

During this meeting, you will coordinate event details with our Event Director, or party manager, a rental company representative, and perhaps the florist, wedding coordinator, and music representative.

8. Tasting Arrangements

We are happy to arrange a tasting if desired. The hours reserved for tastings are from 10am to 3am, Tuesday through Thursday, and 11am to 2pm Saturdays and will take place at E.A.T Marketplace. Most of our clients taste appetizers, sauces and the entrée course. Please call us in advance to make arrangements.

9. Final Revisions of Menu are Sent to Client

After your tasting, we will fax, mail, or e-mail the final proposal to you. Please call E.A.T with additional questions and we will have your party manager contact you.

9. Final Count & Deposit

Seven working days prior to the event please call us and inform us of your final attendee count. Our bookkeeper will then respond with the amount due prior to your event. A statement reflecting the remainder of your bill will be sent the week following your event.

We are happy to accommodate any special dietary requests, for your guests.

Please note that our menus are priced per current market trends, as well as seasonal market pricing and ingredients are subject to change on a weekly basis.

Get a hold of us: Office 951.694.3663 Ext3

web: www.EATmarketplace.com email: Traillan@EATmarketplace.com

FARM FRESH * COMMUNITY MINDED * LOCAL DELICIOUS CATERING



Extraordinary Artisan Table

One... \$45pp

Includes:

At The Buffet- choice of two amuse bouche, one salad, two sides, one entrée, with hand made breads and herb butter.

Two... \$55pp

Includes:

At The Buffet- choice of three amuse bouche or one plated starter; one salad, two sides, two entrées and hand made breads with tapenade, olive oil or herb butter.

Plated- choice of three amuse bouche or one plated starter; one salad, two sides, two 'guest designated' entrées and hand made breads with tapenade, olive oil or herb butter.

Three... \$60-70pp

Includes:

At The Buffet- choice of two tray passed amuse bouche & one plated starter OR four amuse bouche; two salads, two sides, two entrées and hand made breads with tapenade, Temecula olive oil or herb butter.

Plated- - choice of two tray passed amuse bouche & one plated starter OR four amuse bouche; one salad, two sides, two 'guest designated' entrées and hand made breads with tapenade, olive oil or herb butter.

A BIT MORE...

Additional Appetizers are calculated based on menu selections at a per person price.

Appetizer Stations... are calculated based on menu selection and staff requirements-meaning a chef for a cooking appetizer station or server for a stationary station.

Dessert Station with Coffee & Tea... Spiraled dessert platters with a fine selection of petite desserts, garnished with berries and edible flowers. Served with organic Coffee & selections of Teas, Flavored syrups, chocolate, caramel, organic cream, almond milk **\$16 per person**

*All menu items are based on season, market pricing and availability.

ARTISAN BOARDS

- Mezze Platter with Hummus, Baba Ganoush, Roasted Red Peppers, Olives, Fresh Pita
- Antipasto with Marinated Artichoke, Sweet Peppers, Tomato Confit with Mozzarella, and Mixed Olives
- Charcuterie + Gourmet Cheese with cured meats, housemade sausage and pate, candied nuts and dried fruit in season, grilled pita +5
- Fruit + Vegetable Crudit  with Roasted Onion Dip and House Ranch Farmers Market Fruit Display with Local Honey
- Salsa with Organic Tortilla Chips or Guacamole & Chips +5

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AMUSE BOUCHE... continued

DAIRY ISLE

- Truffle Grilled Cheese Bites (on site only)
- Spanakopita, Spinach & Cheese in Phyllo
- Chef's Choice Cheese Display with Market Fruit, house made seasonally jarred preserves & spreads to go with artisan breads!

PRODUCE SECTION

- Caprese Skewer
- Cucumber & Herbed Goat Cheese Round
- Mason Jars filled with Seasonal Organic Produce with House Dipping Sauces
- Tomato Confit Crostini, Whipped Goat Cheese, Balsamic Reduction
- Duck fat Fingerling Potatoes
- Mini Kale Quinoa Patties with Spicy Red Pepper Aioli
- Lettuce Cups with Carrot, Cucumber, Hummus & Pickled Goods

PASTA+GRAINS+SEEDS

- Pan-fried Ravioli with Basil Pesto Sauce for Dipping
- Butternut Squash Ravioli with Brown Butter & Sage
- Pasta Salad with Local Olives, Spinach, Feta, Pepperonccini & Cherry Tomato
- Quinoa Salad with Sundried Tomato, Asparagus, Yellow Bell Pepper, Parsley, Goat Cheese-salad in tomato vinaigrette
- Black Rice, Spelt Berry, Quinoa, Caramelized Squash, Cranberry & Fennel salad in Apple Cider Vinaigrette

POULTRY

- Thai Chicken Sate on Bamboo Skewer with Turmeric & Cucumber Yogurt for dipping (GF)
- Paleo Roasted Chicken Cups with Red Peppers, Celery tossed in House Avocado Mayo (GF)
- Fontina Turkey Burger, Caramelized Onion (GF)
- Spicy Chicken Skewers with Red Pepper Harrisa (GF)

GRASS-FED

- Burger on Brioche with House Pickle Relish (in lettuce leaf- GF)
- Flank Steak Skewer with Chimichurri (GF)
- Petite Meatballs with Marinara for dipping (*request GF)
- Grougere (Cheese puff) with Bacon
- Salt & Pepper Sausage Platter with House Mustard (GF)
- Charcuterie Platter with house mustards, Olives, Marinated Mozzarella, Cornichon Pickles & Artisan Breads (*request GF)

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AMUSE BOUCHE... continued

SUSTAINABLE OCEAN

- o Salmon Rilette, Avocado Sauce on Toast Point (*request GF)
- o Elderberry Poached Shrimp, Avocado & Tomato Gazpacho on a spoon (GF)
- o Tuna Tar Tar on Taro Chip (GF)
- o Wild Albacore, Pickled Red Onion, Mini Taco (GF)
- o Sesame Seed-Pan Seared Wild Ahi with Wasabi Mayo (GF)

MIX & MASH UP

Mixed Sliders (choose 3, add \$7 per person)

Curry Chicken Salad, Celery, Golden Raisins | Grilled Eggplant, Tomato Confit, Fontina & Basil Aioli | Grilled Portobello, Sundried Tomato, Greens | Organic Beef Slider with Smoked Cheddar, Tomato, and Horseradish Aioli | Turkey, Tomato, Greens & Basil Pesto Aioli | Ham, Bacon, Greens & Fontina Cheese |

Hot add \$8.95 each Pulled Pork | Mini Turkey Burger with Fontina | Mini Beef Burger with Fontina

Mixed Flat Breads (choose 3, add \$7 per person)

BBQ Pulled Cook Pigs- Pork, Caramelized Onions, Fontina | Feta, Nicoise Olive, Cherry Tomato, Basil, Artichoke hearts | Wild Mushrooms, Gruyere, Crème Fraiche | Butternut Squash, Drake Goat Cheese | Bacon, Basil Pesto, Three Cheese | Potato, Bacon & Truffle Oil | Spinach, Artichoke, Béchamel | Gorgonzola & Winter Pear

FANCY FINGER FOOD Add \$

Roasted Beet Salad with Manchego, Arugula, Carrot, and Champagne Vinaigrette +2
Wild Orange Honey Mustard Lamb Lolly Pops +6
Country Pate with House Mustard and Frisee +4
Lobster Ravioli, Chive Beurre Blanc MP
Louisiana Crab Cake with Remoulade +5
Syrah Braised Filet Mignon, Rosemary Yorkshire Pudding+10

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SALADS

Marketplace Salad- organic greens, cranberry, spiced nuts, goat cheese with house balsamic

Artisan Salad- organic greens, grapes, sliced apples, toasted walnut, blue cheese with honey balsamic vinaigrette

Caesar Salad- romaine hearts, house croutons, pecorino shavings, cherry tomatoes, pesto drizzle & Caesar dressing

Bistro- organic greens, sliced beets, roasted & candied walnuts, drake goat cheese with house golden balsamic

Organic Quinoa- Tossed with roasted squash, asparagus, cranberries & spiced nuts in citrus vinaigrette

MAIN PLATE

PASTA/FIELD PRODUCE

- Fontina Cheese Lasagna, with Ricotta with Marinara
- Bolognese Lasagna, with Fontina Cheese & Ricotta with Marinara
- Zucchini & Eggplant Layered, with Fontina Cheese & Ricotta with Marinara
- Seasonal Farm Fresh Vegetables Roasted & tossed in Basil Pesto Cream Sauce
- Penne Chicken Sausage, grilled Broccolini, Confit Tomato, Parmesan Shavings
- Roasted Halved Eggplant, Stuffed with Garlic Quinoa, Sundried Tomato, Herbs
- Pan Sautéed Polenta, Roasted Farm Carrots & Root Vegetable in Pan Sauce
- Pan Seared Sesame Tofu with Ginger Scallion & Tamari
- Red Coconut Curry with Market Vegetables & House Rice Mix Up
- Wild Mushroom Stew over Polenta, with Brown Butter drizzle & Crispy Sage Leaf

POULTRY

- Garlic Roasted Whole Local Chickens in decadent pan sauce
- Lemon Butter Herbed Local Chicken- prepared in cast iron skillets- served golden brown
- True Jamaican Spiced Chicken, with tangy pan sauce
- Chicken Piccata with Tomato Concasse *seasonal
- Crispy Skin Chicken Breast finished with a Wild Mushroom Sauce
- Beautiful Chicken Breast Stuffed with Nutty Gruyere, Applewood Smoked Bacon & Organic Herbs

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MAIN PLATE... continued

- (Add \$5pp) Poulet De Moutarde with Pan Sauce

LOCAL PORK

- Plum & Sweet Onion Braised Pork Loin with pan sauce & house pickled plums
- Pulled Pork Taco- Organic corn tortilla, cotija cheese, organic cabbage, smoked crème fraiche with house made salsa
- Roasted –Carved Cook Pigs Ham with house made apple chutney
- Herb Encrusted Pork Tenderloin Roasted with apples, Temecula sweet onions, & winter squash
- (Add \$5pp) Slow Roasted Pork Shoulder, Wrapped in Bacon, Finished with Chippolini Onion & Tomato Confit

BEEF

- Flank Steak with Fresh Herbs, Caramelized Shallots, House marinade
- Grilled Sea Salt & Pepper Flank Steak with Citrus, Herb Chimichurri
- Stout Marinated Tri-Tip with Local Oranges, Kumquat & Sweet Onions
- Smoked Chili Rubbed Tri-Tip with a Smokey Red Pepper Cream Sauce
- Syrah Braised Short Ribs with Tomato, Garlic
- (Add \$10pp) Grilled Beef Tenderloin with Peppercorn Cream Sauce

SUSTAINABLE OCEAN

- Grilled Mahi Mahi, Mango Cilantro & Pickled Jalapeno
- Roasted Salmon with Garlic, Lemon & Herbs
- Pan Fried Salmon, Fennel, Cherry Tomato & Cipollini Confit
- Blackened Wild Halibut, Red Pepper Chimichurri
- Seared Albacore with Avocado & Mango Salad

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ACCOMPANIMENT

- Oven roasted farm carrots, honey, thyme
- Seasonal + Local vegetable soirée
- Pan fried parmesan green beans
- Green beans gremolata
- Roasted asparagus
- Butter, parmesan, parsley baked cauliflower
- Maple & butter roasted butternut Squash
- Grilled Broccolini with lemon olive oil
- Broccoli, red onion & golden raisin in lemon olive oil
- Shredded brussels sprouts baked with bacon
- Toasted Israeli couscous with roasted vegetables
- Roasted Yam & Sweet Potato
- Yam puree with pecans & brown sugar
- Rosemary, olive oil roasted yukon potatoes
- Mix of Roasted root vegetable
- Creamy smashed potatoes
- Bacon fat roasted herbed potatoes

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Gorgeous breads add \$

- Tomato Focaccia
- Herb & Cheese Focaccia
- Olive Oil Focaccia
- Asiago
- Fig & Walnut
- Cranberry & Orange
- Multi Grain
- Classic French Bread
- (Add \$5 each pan) Small pans of house baked brioche with butter

BEVERAGES

- Organic Filtered Spa Water Included
- Coffee is Roast House Coffee- Farm To Cup, Organic Coffee add\$

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Keeping it Fresh, Real & Local

The motto at E.A.T is very simple - "To provide sustainably sourced FARM FRESH produce, meats, dairy, cheeses, herbs and grains- with a focus on creating a unique and special affair, for each of our clients." We believe **that the food that highlights your event should not only be delicious, but healthy for your body, fair for our farmers & good for our Earth!** Riverside and San Diego County features more organic farms than any other state in our nation! Right in our backyard, we have access to over 250 different crops to choose from – most year round. With this kind of access to freshness, E.A.T chefs serve up simple, gorgeous and cutting edge menus!

About

Being a champion of local food artisans and growers, it is no surprise that **E.A.T - Extraordinary Artisan Table** has been Temecula Valley's leader in local organic faire since 2002. Leading the E.A.T Kitchen Crew is Local Food Artisan, Leah Di Bernado. She believes in allowing simple ingredients to shine and speak for themselves, by bringing out the subtle and delicate flavors that are inherent in local farm to plate ingredients. Her vast experience brings together a solid crew of talented chefs, Kevin Grant (a few restaurants here) and Sara Huston private chef Warren Beatty, Annette Benning, Jack Black, Demi Moore. All of which are staunch supporters of Slow Food Temecula, of which Leah founded, initiating 26 Edible and Academic School Garden Programs in the Temecula Valley. To support and fund these programs Leah has helped to create and sustain for four years running many high-profile events such as, 'Field To The Fork' and 'The 100 Mile dinner'- annual farm to table events- featuring local chefs, growers & vintners.

We are champions of the Local Food Movement- and believe by buying local and supporting our neighbors, we not only stimulate our region's economy, but we create conviviality, loyalty & community, bringing each to the table, in the harmonies conversation of food

Ways we help to sustain our local community & planet

- Our kitchen sources from: Drake Goat Cheese, Temecula Olive Oil, Urban Edge Farms, Ranchez de Sanchez, Liberty Acres, Sage Mtn. Farms, Mtn. Meadows Mushrooms, Cook Pigs Ranch, Spart Chicken, Daylee Poultry, Pasture raised & fed eggs, Bausch & Sadie Rose Bread Company
- We follow and support the Monterey Bay Aquarium, "Seafood Watch", making healthy choices for our oceans.
- We have always used compostable to-go products- No Styrofoam, No leaching plastics, No GMO Corn.
- We recycle all the vast materials that products come in
- Liberty Acres & Primal Pastures utilizes kitchen organic scrapes for feeding chickens and for compost.
- We continually work with our neighborhood of Chefs, Vintners, Craft Breweries, Cheese Mongers, Olive Oil Producers & Food Artisans, keeping everyone around the table, in the conversation, celebrating heritage and community.

E.A.T IS AN ORGANIC AND SLOW FOOD INSPIRED COMPANY

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