



# *Your Wedding*



# Culinary Amusement

Like great performers, great caterers are known for their versatility. The most talented have the ability to portray a range of roles with ease. Feastivities is such a caterer.

Feastivities' award winning culinary and planning teams will work hand in hand with you in analyzing your desired menu, the layout of the event space, and the flow of the attendees for the most creative and efficient way to serve your guests.

Your vision will come to life. Creating an intimate and personalized reception for your dearest family and friends. Feastivities has devised distinct methods of service suited just for weddings through Feastivities' own brand of Culinary Amusement. What is Culinary Amusement? It's the use of creative culinary presentations designed specifically to enhance the experience while incorporating your personal style. Strolling Passed Bites, Performance Stations, magnificent Buffet Tablescales, Chef Bar & Cart Service to Formal Seated Dinner service, we produce a unique and creative atmosphere for your special guests.

***On the following pages are our menu packages for Buffet Tablescales, Performance Stations, Chef Bars/Cart Service and Formal Seated Dinner.***

#### **All Menus Packages Include:**

- 12 Passed Bites
- One Cocktail Display
- Main Course Menu
- Wedding Cake, One Dessert and Coffee Display
- All Kitchen Equipment, Serving Equipment, China, Glassware, Flatware
- Bar Set-Ups
- Labor

*We have you covered... BUT, YOU BRING THE GUESTS!*

Take a look further to see what you can create for your special day...  
We advise you to have some snacks ready. You're going to get hungry!





## **Gather Around the Cocktail Display...**

*Choose One*

### **Crudités Nouveau**

Glass Cylinders & Square Glass Vessels Of Varying Heights Filled With Fresh Baby Vegetables & Surrounded By Wheat Grass - Vegetables to Include Zucchini, Yellow Squash, Red Peppers, Cherry Tomatoes, Carrots, Radishes, Asparagus, Miniature Sweet Peppers, Baby Corn & Black & Queen Stuffed Olives.

Accompanied by Creamy Basil Herb Dip

### **Tortas**

Our Pastry Chef's Trio of Totally Scrumptious Layered Cheeses

Pesto, Roasted Red Peppers & Caramelized Onions

Asparagus, Shiitake & Leek

Bleu Cheese, Scallion & Walnut

Together with Homemade Crackers, Flatbreads & Grissini

### **Guacamole Station \***

Guacamole made the way you like it.

Fresh Haas Avocados, Lime, Cilantro, Tomatoes and Onions. Combined, Smashed and Seasoned in a Traditional Molcajete. Served with Tortilla Chips, Jalapeño Peppers, Chipotle Hot Sauce and Black Bean and Roasted Corn Salsa.

### **Three Cheese Fondue**

Totally Retro & Totally Fun - Gruyere, Sharp Cheddar & Parmigiano Reggiano Warm Cheese Sauce Served with Sliced Baguette & Grilled Mushrooms For Dipping

### **Santa Fe Display**

A Quintet Of Fresh Made Sassy Dips To Include:

Scallion Lime, Smoked Tomato, Artichoke Pine Nut, Salsa & Guacamole Together with Baskets Of Toasted Pita Triangles, Spicy Bagel Chips, Red White & Blue Tortilla Chips, Potato Chips & Pretzel Nuggets

*\* Additional Charge*



**Let's have some fun creating a signature cocktail or specialty bar that will be perfectly suited for your event!**

Full Open Bars will be strategically placed throughout the event

Feastivities will provide all bar set-ups including juices, sodas, fruits, mixers and ice.

You provide the alcohol with Feastivities' guidance in quantities.

Add a stunning six foot table of our award winning design from Event Solutions Magazine of a Fruited or an Enchanted Garden Table for your specialty cocktail, place card table or a bar top.\*

*\* Additional Charge*





## **Passed Bites - Choose Twelve!**

Chef Recommends Choosing No Less Than 5 Chilled Hors D'Oeuvres For a Balanced Palate

### **Chilled**

**Arepas** Savory Corn Cake with Fire Roasted Yellow Tomato & Chili Jam

**Avocado Tostada** Crisp Corn Shell with Fresh Avocado & Red Pepper Salsa

**Pesto Grilled Bruschetta** with Fresh Fig, Mascarpone & Balsamic Drizzle  
or With Tomato, Basil & Buffalo Mozzarella

**Lump Crab & Corn Salad** Presented in Tiny Star Tartlets

**Tuna Sashimi Spring Roll Cones** Ahi Tuna in a Crisp Cone -Cucumber, Wasabi Aioli & Pickled Ginger

**Wild Mushroom Relish** Served on an Edible Herb Flatbread Spoon

**Magret Duck Salad** with Apricots, Leeks, Walnuts, Garlic, Honey & Ginger on Crunchy Endive Spear

**Jumbo Shrimp** with Classic Cocktail Sauce

### **Warmed**

**Maryland Crab Cake** Nestled in a Star Tartlet & Topped with Lemon Roasted Shallot Aioli

**Soup & Sandwich Shooter** - Traditional Grilled Cheese with Creamy Tomato Bisque

**Beef Tenderloin & Mushrooms** Filet Tips Seared with Cumin on a Bamboo Paddle Pick

**Drunken Figs** Wrapped in Applewood Smoked Bacon

**Smoked Chicken, Corn & Tomato Empanada** with Cumin, Saffron & Chili Spice in Toasted Flaky Pastry

**Warm Chevre & Caramelized Onion** in a Buttery Puff Pastry Round

**Lamb Kofta Kabob** Marinated & Grilled with Sticky Pomegranate Glaze

**Grilled Chicken with Artichoke Hearts** Presented on Bamboo Paddle with Shallot Vinaigrette

**Jamaican Jerk Chicken Skewers** with Peppery Rum Barbecue Sauce

**Mesquite Grilled Filet Kabobs** with Sherry Scallion Dip

**Mini Cheese Steak Spring Rolls** With Fried Onions, Whiz & Fancy Ketchup

**Mustard Crusted Chicken** With Scallion Dip

**Phyllo Pastry Triangle** With Spinach & Feta or Duck & Apple

**Sweet Potato Fritters** Dolloped with Chili Garlic Aioli

**Thai Corn Fritters** with Zesty Red Curry & Cucumber Relish

**Prosciutto, Asiago & Grilled Fennel** In a Flaky Pastry Tartlet

**Mini Reuben** So Cute!

**Passed Bites-** Presented on Beautiful Serving Platters & in Unique Vessels with Floral Accents

## The Dinner Buffet Tablescape

### The Dinner Buffet

*Choose Two:*

**Shoulder Cut Tenderloin of Beef Rubbed with Italian Herbs. Grilled to Perfection! \***

Served with Merlot Sage Demi-Glace & Piquant Cream

**Fire Grilled Boneless Chicken Breast** Finished with a Light Lemon Artichoke Sauce

**Twice Marinated London Broil** with a Sage & Merlot Demi-Glace & Piquant Sauce

**Fork Tender Braised Boneless Short Ribs of Beef** with a Bourbon Based Smokey Barbecue Sauce\*

**Slow Roasted Leg of Lamb** with Rosemary Lamb Demi-Glace and Red Onion Relish\*

**Pork Loin with Jamaican Spice Rub**

**Competition Barbecue Brisket**

**Herb Rubbed or Traditional Fire Grilled & Barbequed Bone-In Chicken**

**Herb Crusted & Pan Seared Fresh Tilapia Filets** with Leek & Lemon Sauce

**Hand Cut Grilled Mahi Filets** with California Fruit Salsa

*Choose Four from the Following Accompaniments*

**Classic Caesar Salad** with Our Creamy Dressing, Hand Grated Romano Cheese & Generous Cut Toasted Garlic Croutons

**House Garden Salad** with Choice of Herb Vinaigrette or Pepper Parmesan Dressings

**Crisp Mix Red and Green Leaf Lettuce** with Raspberry Vinaigrette

**Delicate Mesclun Greens Salad** with Champagne Vinaigrette

**Garden Ribbons** – A Julienne Sauté of Squash, Zucchini, Carrots & Red Peppers

**Brussel Sprouts**, Pan Roasted with Caramelized Onion & Bacon

**Grilled Tender Asparagus** with Olive Oil & Herbs de Provence\*

**Farm to Table Green Beans** Sautéed with Thyme & Sweet Butter

**Cauliflower Mash**

**Zippy Sautéed Veggies** – Corn, Asparagus, Mushrooms, Zucchini and Red Peppers

**Fluffy Basmati Rice** with Lemon and Parsley

**Oven Roasted Red Bliss Potatoes** with Rosemary & Olive Oil or Cracked Pepper & Parmesan

**Colorful Saffron Rice Pilaf** with Toasted Pine Nuts

**Sweet Potato Soufflé** with Brown Sugar & Pecans

**Roasted Root Vegetables** – Carrots, Parsnips, Fresh Beets & Red Onions with a Balsamic Reduction

**Ancient Grains-** Quinoa, Farro and Spelt Pilaf

**Mashed Potatoes** - Traditional, Roasted Garlic or Caramelized Onions

**Orecchiette Pasta** with Lemon, Garlic & Parsley Sauce

**Farfalle Pasta** with Creamy Fresh Pesto Sun-Dried Tomato Sauce

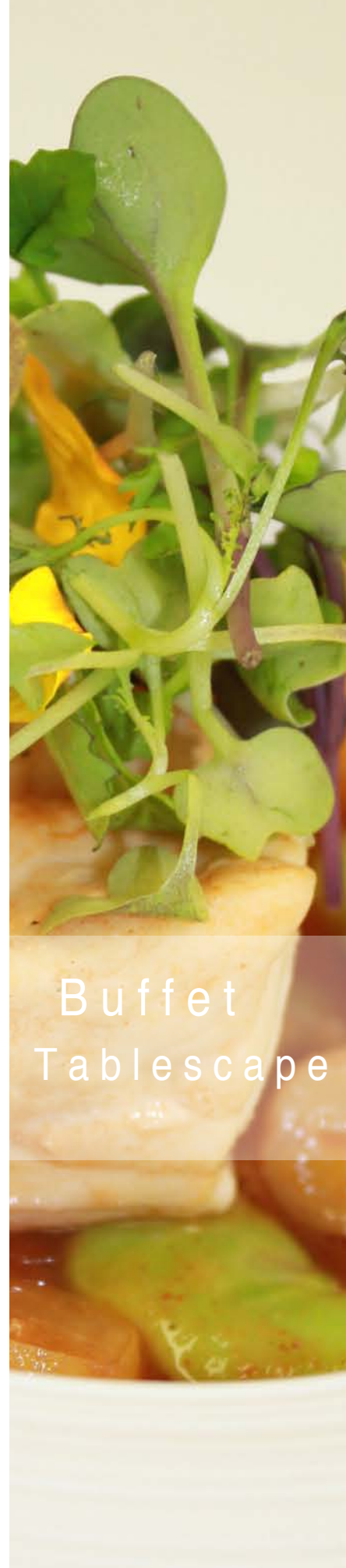
**Penne Al Dente** with Puttanesca Sauce

**Spinach Fettuccini** with Our Creamy Light Alfredo Sauce

**Penne** with Vodka Blush Sauce & Ricotta Salata

*All Buffets Include French Rolls with Sweet Butter*

*\* Additional Charge*



# Performance Stations

## Performance Stations -

### *Choose One*

#### **FROM THE GRILL TABLE**

All Grill Stations Utilize the Use of a Live Grill Presentation Where Appropriate & Where Locations Allow. All Selections are Marinated, Seasoned to Your Liking & Served with a Complementing Sauce & Artisan Dinner Rolls with Sweet Butter

**Boneless Chicken Breast** Finished with a Leek & Lemon Sauce with Lemon Pistachio Pilaf and Sautéed Asparagus, Mushrooms, Zucchini and Red Peppers

**Honey Ginger Rubbed Whole Grilled Turkey Breast** Carved & Served with Champagne Mustard & Cranberry Relish with Sautéed Farm Fresh Snap Peas, Roasted Garlic Mashed Potatoes

**Asian Fusion Honey Soy & Dill Salmon** with Coconut Rice, Sautéed Green Beans with Crispy Fried Shallots

**Herb Crusted Pan Seared Red Snapper** with a Miso Honey Beurre Blanc Sauce Sautéed Farm Fresh Snow Peas, Herbed Basmati Rice

**Slow Roasted Pork Loin** with Traditional Pan Juice Gravy, Mashed Potatoes with Smokey Chipotles, Cranberry Relish & Jicama Coleslaw

**Shoulder Cut Tenderloin of Beef** Grilled, Finished with Sage Merlot Demi-Glace & Piquant Accompanied by Roasted Red Bliss Potatoes Dusted with Parmesan & Cracked Pepper and Summer Sauté of Julienne Zucchini, Carrots & Red Pepper

**Chili Lime Marinated Grilled Flank Steak** Carved & Presented with Chimichuri on Naan with Jamaican Roasted Yam Salad & Zesty Jicama Slaw

**Butterflied Leg of Lamb** with Rosemary Garlic Demi-Glace, Cous Cous Salad with Feta, Kalamata Olives, Dried Apricots and Israeli Tomato & Cucumber Salad

**Sautéed Lump Crab Cakes** with Tarragon Aioli, Quinoa, Farro & Spelt Salad and Asian Slaw

*Add a Salad to Your Grill Table \* Additional Charge*

Spring Mix Salad with Cranberry Vinaigrette

Classic Caesar Salad with Crisp Romaine, Shredded Parmesan, Creamy Dressing & Cut Croutons

Mixed Leafy Greens with a Champagne Vinaigrette







***And.. Now Choose a Second Station***

**Tuna Loin**

Hand Sliced Sesame Seared Rare Tuna Loin. Served with Wasabi Aioli, Sriracha Aioli and Soy Wasabi Dipping Sauce, Pickled Ginger and Asian Slaw

**Phun Philly Phlavor**

Cheesesteaks, Beef & Chicken, Presented on Sizzling Griddles with Guests' Choice of Fried Onion, Peppers & Mushrooms and, of Course, Whiz & Served on a Home Town Pub Roll

**Paella**

This Spanish Favorite Seafood Rice Dish is the Window Display of Many a Valencian Restaurant and is Presented in its Traditional Shallow Pan, the Paella or Paellera. It Consists of Brightly Colored Saffron Rice Studded with Clams, Mussels, Crab, Shrimp, Chicken and Chorizo

**Flat Bread Pizza**

House Tossed Pizza Dough, Stretched and Grilled with Roma Tomatoes, Sautéed Spinach and Grated Mozzarella Or Julienned Prosciutto, Poached Pear, Brie and Balsamic Syrup and Everyone's Favorite; Ricotta, Fresh Mozzarella, Garlic, Basil and Herbs

**Pot Stickers**

Fried Pork Pot Stickers, Steamed Pork Pot Stickers and Fried Vegetable Pot Stickers with a Trio of Sauces; Hoisin, Sesame Ginger and Wasabi Plum

**Sliders**

Mini Cheese Burgers with Ketchup, Mustard and Dill Pickle Chip, Cheese Steaks with Fried Onions and Smoked BBQ Pulled Pork Sliders

**Vietnamese Baked Fish**

Whole Salmon Baked with Lemon Grass, Ginger, Garlic, Leeks, Red Chili's, Shiitake and Wood Ear Mushrooms Finished With Caramelized Fish Sauce Served Chilled Over a Bean Thread Noodle Salad. Dramatic Presentation And Unbelievable Burst of Flavor.

**Sushi Station**

Unagi, Ebi, Salmon, Tuna, Sea Bass Nigiri, Salmon, Tuna & California Roll with Soy Sauce, Wasabi and Pickled Ginger

**Fajitas Beef & Chicken**

Sizzling Marinated Beef and Chicken Grilled on a Cast Iron Griddle with Onions, Peppers, Tomatoes Served in Soft Flour Tortillas and Then Topped with Grated Cheddar, Pico De Gallo, Jalapeños, Fresh Salsa, Sour Cream and Guacamole

Performance  
Stations

continued



## ***And.. Now Choose a Third Station!***

### **Tortilla Pescador Fresca- Fish Tacos**

San Diego Style Fish Taco, Achiote Seasoned, Seared White Fish, Pickled Red Cabbage, Chipotle Aioli, Cilantro & Fresh Lime

### **Pasta Station**

Prepared to Order Over Flaming Rechauds with Your Choice of: Farfalle, Penne, Pesto, Chopped Clams, Crushed Garlic, Olive Oil, Homemade Marinara & Classic Alfredo Topped with Hand Grated Parmesan

### **Pasta Buffet**

A Trio of Cuts and Flavors – Orecchiette with Wild Mushrooms, Pancetta and Parsley; Penne with Fresh Tomato, Basil Sauce, Topped with Freshly Grated Romano Cheese; and Farfalle with Asparagus, Shiitake Mushrooms, Lemon, Garlic and Grape Tomatoes

### **Queso** Design your own Quesadillas!

A Southwest Favorite, Grilled to Order on Cast Iron Griddles. Flour Tortillas Filled with Choice of Beef or Chicken Fajita Meat, Black Beans, Grilled Onions, Peppers and Cheddar Cheese. Topped with Sour Cream, Pico De Gallo, Guacamole, Fresh Salsa, Jalapeños, Tomatoes and Scallions

### **Pad Thai**

Shrimp & Chicken Stir Fried in a Secret Savory Sauce Over Flaming Woks with Rice Noodles, Bean Sprouts, Scallion & Chili Peppers - Topped with Crushed Peanuts, Cilantro & Lime

### **Noodle House**

Pho Ba (Beef) or Pho Ga (Chicken) or Tofu Can Be Added to this Aromatic Noodle House Broth. It Comes with All The Fix'ns: Cilantro, Bean Sprouts, Scallions, Basil, Lime, Nuoc Cham and Sriracha Sauce. Slurp This Delightful Soup from Oversized Bowls Using Chop Sticks and Asian Spoons

### **Guacamole to Order**

Guacamole Made the Way You Like It. Fresh Haas Avocados, Lime, Cilantro, Tomatoes and Onion. All Combined, Smashed and Seasoned in a Traditional Molcajete. Served with Tortilla Chips, Jalapeño Peppers, Chipotle Hot Sauce and Black Bean and Roasted Corn Salsa Served on the Side for Adding to Your Preference.

### **Mac And Cheese**

Delilah's Mac And Cheese (A Southern Seven Cheese Wonder!) and White Mac And Cheese (Monterey Jack, White Cheddar, Mozzarella and Gruyere Goody Goodness) are the Stars Here, Topped with Pesto Chicken, Oven Roasted Tomatoes, Pulled Pork, Chives, Jambalaya Sauce, Bacon Bits, Andouille Sausage and Roasted Baby Sweet Peppers

### **Taco Station**

Soft (Flour) and Crunchy (Corn) Tacos Loaded with Beef and Chicken Piled High with Grated Cheddar, Tomatoes, Black Olives, Sour Cream, Shredded Lettuce, Guacamole, Jalapeños and Finished with Spicy Taco Sauce and Fresh Salsa

### **Mashed Potato**

Roasted Garlic Mashed Potatoes, Horseradish Mashed Potatoes and Smashed Potatoes with Romano and Caramelized Onions Served Piping Hot and Topped with Southern Style, Right Off the Smoker BBQ Pulled Pork, Pesto Grilled Chicken, Andouille Sausage, Jambalaya Sauce, Bacon Bits, Roasted Peppers, Grated Cheddar Cheese, Sweet Cream Butter, Fresh Chives and Sour Cream

# Performance Stations

continued





# Chef Bars & Chef Carts

## **Chef Bars & Cart Service**

—A Restaurant Experience at a Catered Event - Watch Chef's As They Prepare Small, Beautifully Composed Plates (3 or 4 bites) —All Fork Friendly

**Cart Service**—Chef's Roam from Room to Room, Floor to Floor & Group to Group Wheeling Contemporary Stainless Steel Carts Loaded with all of the Ingredients on Board to Compose Small Plates

**The Chef Bar**— Our "Chef Tenders" Perform Behind Raised Bar Areas. Bar Top Menus Highlight the Composed Plates You've Selected for Your Special Event

## **CHOOSE 6**

**Chicken Caesar Salad** with Crisp Romaine Lettuce, Shaved Parmesan & Our Creamy Dressing Served in a Tiny Baked Asiago Cheese Bowl

**Butternut Squash Soup** Served in a Shooter Glass & Topped with a Crunchy Broccoli Rabe & Provolone Panini Triangle

**Penne Pasta** Served Al dente with Homemade Puttanesca Sauce Topped with Ricotta Salata or Creamy Pesto with Grissini Breadstick Wand

**Mini Grill Pressed Cuban Sandwich** Served with Homemade Malanga Chips

**Petit Cheeseburger** With American Cheese On A Miniature Brioche Bun with a Dill Pickle Slice & Shoe String French Fries

**Smoked Carolina Pulled Pork Sandwich** With Low Country BBQ Sauce, Coleslaw & Egg Potato Salad

**Roasted Boneless Chicken Thigh** Over Spoon Corn Bread with Pan Juice Gravy

**Banh Mi** Vietnamese Sandwich with Pickled Daikon and Carrots, a Slice of Cucumber, Candied Jalapeño, Cilantro and Caramelized Pork Belly Ensnconced in a Crusty Roll...Delish!

**Arepas Ropa Viejas** with Chili Jam, Avocado Mousse and Duck Confit

**Braised Short Rib of Beef** Served Atop Roasted Garlic Mashed Potatoes & Finished with a Merlot Sage Demi-Glace\*

**Greek Butterflied Leg of Lamb** With Olive Tomato Relish & Naan\*

**Pan Seared Tilapia** On Red Lentils With Lemon Leek Sauce

**Cedar Plank Salmon** with Juniper Shallot Beurre Blanc Sauce & Pomme Frites\*

**Tequila Lime Caramelized Diver Scallop** Served Chilled Over Israeli Cous Cous with Tropical Fruit Salsa, Served in Demitasse Cup

**Baltimore Crab Cake** Over Asian Slaw with Wasabi & Sriracha Aioli \*

**Coconut Shrimp** with Mango Basil Salsa Over Lime Scented Basmati Rice

**Shrimp & Grits**- A Southern Favorite

*\* Additional Charge*



# Formal Seated Dining

## **Formal Seated Dining**

**First Course** - *You may choose one for your menu.*

Grilled Caesar Salad – Crisp Romaine Rubbed with Our Creamy Dressing, Kissed by the Grill & Topped with Shaved Parmesan & a Grissini Wand

Vibrant & Crisp Red & Green Leaf Salad Tossed with Feta, Sliced Fresh Strawberries, Candied Walnuts & Champagne Vinaigrette

Delicate Mesclun Greens Salad with Caramelized Pears, Goat Cheese, Candied Pecans & Balsamic Vinaigrette\*

Chilled Heirloom Tomato Gazpacho with Grissini Wand

Potato & Caramelized Leek Soup with Goat Cheese Crostini

Flavorful & Hearty Smoked Corn & Sage Chowder

Sun-Dried Tomato & Wild Mushroom Creamy Bisque

**Formal Seated Main Course** - *You may choose two entrees as your choice of entrée on the guest invitations or as a dual entrée with two fabulous selections on the same plate.*

Slow Roasted Braised Boneless Short Rib of Beef with Italian Wine & Honey Demi-Glace

House Smoked Sliced Brisket with Smokey Barbequed Demi-Glace\*

Filet Mignon, Herb Rubbed & Grilled to a Perfect Pink with Tarragon Demi-Glace\*

Pan Seared, Herb Crusted Fresh Tilapia Filets with Miso Honey Beurre Blanc Sauce

Prosciutto & Provolone Stuffed Boneless Chicken Breast with Pesto Cream

Asian Fusion Grilled Honey, Soy & Dill Salmon

Grilled Mahi Mahi Finished With Mango Basil Salsa

Grilled Boneless Breast of Chicken Served with a Chipotle Demi-Glace or One of Our Dozens of Fresh Made Sauces & Glazes

Oven Roasted French Cut Chicken Breast Served with a Cracked Pepper & Dried Cherry Demi-Glace

Porcini Mushroom Crusted Chicken with Hearty Wild Mushroom Cream Sauce

\* Additional Charge

*continued next page*





Formal  
Seated Dining  
continued

*Accompaniments...*

*Choose One from the following*

**Veggie Ribbons** of Julienne Sautéed Squash, Zucchini, Carrots & Red Peppers

**Brussel Sprouts**, Pan Roasted with Caramelized Onion & Bacon

**Carrots & Cauliflower** Roasted with Indian Curry

**Cauliflower Mash**

**The Garden**, Sautéed Farm Fresh Asparagus, Mushrooms, Zucchini and Red Peppers

**Asparagus Bundle** with Herb Butter

**Bundled Haricot Verts** with Dijon Butter

**Green Beans** with Crispy Fried Shallots

**Sautéed Snap Peas** with Matchstick Carrots & Thyme

**Zippy Sautéed Veggies** – Corn, Asparagus, Mushrooms, Zucchini and Red Peppers

*Choose One from the following*

**Trio Color Marble Potatoes** with Olive Oil & Herbs

**Mashed Potatoes** Scented with Truffle Oil or Caramelized Onions

**Creamy Polenta** with Parmesan & Fresh Herbs\*

**Spring Rolls** Filled with Chive & Parsley Mashed Potatoes

**Creamy Risotto** Parmesan or Mushroom

**Ancient Grains-** Quinoa, Farro and Spelt Pilaf



## Sweet Endings

**As Dancing Begins** *Choose One from the following*

**Butlered Mini Ice Cream Cones** Served on a Bed of Chocolate Sprinkles  
Two Favorite Flavors, Too Cute!

**S'Mores** A Campfire Tradition in a More Sophisticated Form - Chocolate Covered Graham Crackers Dipped in Meringue and then Torched to Toasty Perfection Right before Your Guests. \*

**Butlered Warm Chocolate Chip Cookies** Homemade Traditional Recipe Chocolate Chip Cookies Warmed on a Griddle Top & Served with Cold Milk in Mini Milk Bottles with Straws

### **Includes**

#### **Wedding Cake\***

\*Additional charges may apply once design is finalized

**Coffee Display** – Served in Antique Copper Samovars - Coffee, Decaffeinated Coffee & Gourmet Teas Served With Creamer, Sweeteners & Lemon Wedges

*\* Additional Charge*



## It takes a Village...

All of our staff undergo training and testing before working events. Meetings are scheduled quarterly prior to each season to update, train and evaluate both returning and new staff. Feastivities emphasizes attentive, courteous service, personal appearance and comprehensive cross training. All staff is interviewed, reference checked and hand selected by our Human Resources department. Referral by existing staff is our preferred method of recruiting.

We strive to surpass industry standards offering a greater than 10 to 1 guest to staff ratio.

**In order to proficiently provide the proper service we will have at your event:**

**Event Producer**

**Event Planner**

**Event Managers**

**Floor Captains**

**Executive Chef**

**Sous Chefs**

**Event Chefs**

**Bartenders**

**Servers**

**Bussers**

*It's all in the execution.*

**The best food in the world doesn't mean anything if your guests can't be served properly.**



Our standard attire for wait staff is black Cobra shirt and long black bistro apron.



Our Chefs will be in standard chef whites.





# Equipment



The above equipment is included in your package

Other options available to personalize your reception at an additional charge.



OffShoots creates the most exciting, innovative and dynamic decor concepts, and has provided its clients with imaginative decor that falls nothing short of spectacular. Our advancement in the industry and our dedicated, creative and ambitious team, allows us to bring your visions to life!

In addition to being conscious of our clients needs, OffShoots is globally aware. We choose to use floral distributors that adhere to fair trade practices.



Heighten Your Senses . Enhance The Experience . Create Deep Impressions  
Floral Artistry and Tailored Designs



Design

OffShoots Decor 215 475 3387

Assembling the right team is paramount in producing every event. Each of the five departments work in unison in achieving the goals to ensure the events' success.

All department weekly meetings will be scheduled to review, modify and update the status of the event.

**Producer-** This team member takes the lead of the event. They gather all departments info and bring it to a cohesive reality.

**Culinary-** All things culinary from menu development, production, food quality and on-site sanitation.

**Logistics-** This team works closely with all departments to coordinate Floor plan, load-in/out, and equipment needs. Their main focus is to make sure the event flows seamlessly from back of house to front of house.

**Staffing/Training-** This team coordinates schedules, training and staff supervision.

**Design-** Our design team will work with you on elements to enhance the space.

We hope our ideas left you wanting for more.

We are confident in our team's ability to deliver to you and your guests an incredible menu that is creatively presented and effectively served.

We would be thrilled to meet you at our commissary here in Philadelphia to discuss your event in more detail.



*Passion, dedication and creativity are the spiritual holy trinity for every true chef and, as with exceptional recipes, each ingredient is essential. The Chefs of Feastivities embody this recipe.*