



Extraordinary Artisan Table

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 Bening, 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 stimulates 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, 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

Get a hold of us: Cell: 951-453-7673 Office 951.694.3663

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

FARM FRESH * COMMUNITY MINDED * LOCAL DELICIOUS CATERING



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IT'S AS EASY AS 1-2-3

One... \$35pp

Includes:

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

Two... \$45pp

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... \$50-60pp

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.

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AMUSE BOUCHE + BOARDS

Items can be tray passed, presented on display or family style

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

Appetizer Stations... are calculated based on menu selection and staff requirements are not included - meaning a chef for a cooking appetizer station or server for a stationary station

ARTISAN BOARDS

- Mezze Platter with Hummus, Baba Ganoush, Roasted Red Peppers, Olives, Fresh Pita
- Antipasto with Marinated Artichoke, Sweet Peppers with Arugula, Marinated Cherry Tomato with Mozzarella, and Mixed Olives
- Charcuterie + Gourmet Cheese with cured meats, housemade sausage and pate, caramelized walnuts 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
- Heirloom Salsa Trio with Organic Tortilla Chips

DAIRY ISLE

- Truffle Grilled Cheese Bites
- Blue Cheese Gougers
- Brie, Cherry Phyllo Cups
- Gorgonzola Fig with Strawberry Balsamic Drizzle
- 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
- Crispy Potato Dauphine with Cr me Fraiche & Chives
- Mini Kale Quinoa Patties with Spicy Red Pepper Aioli
- Kale Leaf Hand Roll 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
- Southern Pasta Salad with Local Olive Tapenade, Spinach & Cherry Tomato in cute jar or shabby chic tea cup/bowl
- Quinoa Salad with Sundried Tomato, Asparagus, Yellow Bell Pepper, Parsley, Goat Cheese-salad in tomato vinaigrette in cute jar or shabby chic tea cup/bowl
- Black Rice, Spelt Berry, Quinoa, Caramelized Squash, Cranberry & Fennel salad in Apple Cider Vinaigrette in cute jar or shabby chic tea cup/bowl

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AMUSE BOUCHE + BOARDS

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)
- Gouda Turkey Burger, Caramelized Onion (GF)
- Spicy Chicken Skewers with Red Pepper Harrisra (GF)
- Southern Chicken Lollypops with Homemade Buttermilk Ranch

GRASS-FED

- Grass-fed Burger on Brioche with House Zucchini 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
- Sausage Platter with House Mustard (GF)
- Charcuterie Platter with house mustards, Olives, Caper Berries, Marinated Mozzarella, Cornichon Pickles & Artisan Breads (*request GF)

SUSTAINABLE OCEAN

- Salmon Rilette, Avocado Sauce on Toast Point (*request GF)
- Elderberry Poached Shrimp, Avocado & Tomato Gazpacho on a spoon (GF)
- Tuna Tar Tar in Cucumber Cups with Avocado Oil (GF)
- Wild Albacore Salad, Radish Sprouts, Nicoise Olives in petite Butter Lettuce Cup (GF)
- Wild Albacore, Pickled Red Onion, Mini Taco (GF)
- Sesame Seed-Pan Seared Wild Ahi with Wasabi Mayo (GF)
- Chilled Pacific Seafood Display with Shrimp, Clams, Mussels, and Crab Claws (add \$5 per person) (GF)
- Marinated Crab Claw Salad (GF)

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AMUSE BOUCHE + BOARDS

MIX & MASH UP

Mixed Sliders (choose 3, add \$5 per person)

Curry Chicken Salad, Celery, Golden Raisins | Grilled Eggplant, Tomato Confit, Fontina & Basil Aioli | Grilled Portobello, Sundried Tomato, Greens, and Red Pepper Aioli | Pastrami & Fermented Sauerkraut on Pretzel Rolls | Organic Beef Slider with Smoked Cheddar, Tomato, and Horseradish Aioli | Turkey, Tomato, Greens & Basil Pesto Aioli | Ham, Bacon, Greens & Cave Aged Gruyere | Cook Pigs Ranch Pulled Pork, Caramelized Onions, Gruyere Cheese, Mayo | Pig & Chicken- Shredded Pork, Chicken in Pete's BBQ, Greens, Fontina & BBQ Mayo

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

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

THIS AND THAT...

priced per guest

Roasted Beet Salad with Manchego, Arugula, Carrot, and Beet Vinaigrette +2

Grilled Melon with Serrano Ham, Basil, and Smoked Hickory Oil +3

Wild Orange Honey Mustard Lamb Lolly Pops +6

Country Pate with House Mustard and Frisee +4

Lobster and Porcini Ravioli, Chive Beurre Blanc MP

Grilled Octopus and Squid Pasta Twirls with Golden Beet in Chinese Soup Spoon +10

Corn Meal Crusted Catfish, Wrapped in Bacon with Pickled Relish & Spicy House Aioli +6

Louisiana Crab Cake with Remoulade +5

Fried Oysters with Applewood Smoked Bacon Hollandaise +8

Salmon Tar Tar with Sauce Gribiche & Chive +5

Syrah Braised Filet Mignon, Rosemary Apple Bread Pudding Bites +10

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SALADS

Marketplace Salad - organic greens, cranberry, candied pecan, apricot goat cheese with house balsamic

Artisan Salad - organic greens, roasted 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

Local Organic Green - variety of organic lettuce, sheep milk feta, roasted grapes & candied almonds, in persimmon vinaigrette

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

Organic Bolivian Quinoa - Tossed with roasted squash, asparagus, cranberries, candied walnuts & drake goat cheese in citrus vinaigrette

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
- Roasted root vegetables
- Rosemary, olive oil roasted yukon potatoes
- Toasted Israeli couscous with roasted vegetables
- Roasted Yam & Sweet Potato
- Yam puree with pecans and brown sugar
- Creamy smashed potatoes
- Bacon fat roasted herbed potatoes

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MAIN PLATE

PASTA/FIELD PRODUCE

- Fontina Cheese Lasagna, with Fontina Cheese & Ricotta with Marinara
- Bolognese Cheese Lasagna, with Fontina Cheese & Ricotta with Marinara
- Grilled Vegetable Lasagna with House Made Ricotta
- Zucchini & Eggplant Layered, with Fontina Cheese & Ricotta with Marinara
- Seasonal Farm Fresh Vegetables Roasted & tossed in Basil Pesto Cream Sauce
- Rigatoni, Chicken Sausage, grilled Broccolini, Sundried Tomato, Parmesan Shavings
- Stuffed Large Rigatoni Shells- Roasted Eggplant, Sundried Tomato, Goat Cheese, Basil & Sausage
- Roasted Halved Eggplant, Stuffed with Garlic Quinoa, Sundried Tomato, Herbs
- Pan Sautéed Polenta, Roasted Farm Carrots & Root Vegetable in Pan Sauce
- Roasted Portabella Mushrooms, Stuffed with Kale-Quinoa- Served over Roasted Garlic Pappardelle Noodles
- Grilled Polenta Cake with Farmers Market Vegetable Ragout
- 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 Polenta 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
- Poulet De Moutarde with Pan Sauce (Add \$5pp)
- Pancetta, Fennel Sausage, Bacon & Herb Stuffed Chicken Roulade with Decadent Cream Sauce (Add \$5pp)

MAIN PLATE... continued

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COOK PIGS RANCH

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

GRASS-FED

- Grilled Flank Steak with Fresh Herbs, Caramelized Shallots, Honey & Tamari
- Grilled Sea Salt & Pepper Flank Steak with Citrus, Herb Chimichurri
- Marinated Tri-Tip with Molasses, Tamari, Sesame & Scallion
- Stout Marinated Tri-Tip with Local Oranges, Kumquat & Liberty Acres Sweet Onions
- Smoked Chili Rubbed Tri-Tip with a Smokey Red Pepper Cream Sauce
- Syrah Braised Beef Brisket with Tomato, Garlic, Olives
- Grilled Beef Tenderloin with Peppercorn Cream Sauce (Add \$10pp)

SUSTAINABLE OCEAN

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

BREAD

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

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DESSERTS

One selection	\$6
Each additional selection	\$4

Pie: Pumpkin, Apple, Sweet Potato, Bourbon Chocolate Pecan; Chocolate Ganache Pudding

Cobbler: Fresh Fruit in season

Macaroons (*Chocolate, Vanilla, Persimmon, Cranberry, Mint, Blackberry, Champagne, Almond Butter & Coconut*) +\$1.50

Decadent Chocolate Ganache Brownies

Cupcakes (*Hot Cocoa, Pumpkin Pie, Chocolate, Vanilla Bean, Peanut Butter, Winter Lemon, Carrot Cake, Cheese Cake Stuffed, German Chocolate*)

Seasonal Dessert Bars & Hand Pies- *Pecan & Chocolate; Cranberry & Walnut; Apple Spice; Rhubarb; Lemon; Black Berry*

Artisan Crafted Dessert Board... a mix of your favorite treats in small bites, garnished with edible flowers & seasonal berries \$6pp

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

BEVERAGES

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

STAFFING

Staffing requirements are entirely dependant upon what type of service and how many guests you are hosting. All our events include a Captain or Chef to run your event smoothly and will be the contact person throughout your function.

PRICES DO NOT INCLUDE 20% SERVICE CHARGE OR SALES TAX

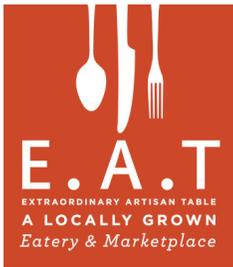
We are happy to accommodate any special dietary requests, for your guests.

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

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Event Planning & Full Service Catering, Weddings & Galas

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. 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.

7. 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.

8. 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

Five 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.

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