



THE CATERING COMPANY

CHAPEL HILL, NORTH CAROLINA

thecateringcompanych.com

919.929.4775

AN EVENING WITH PICASSO

Following the Footsteps of Pablo Picasso

MENU

For Picasso, food mixed with art. His love of food profoundly effected his life and art from Spain to Paris, to the Midi. The artist frequently sampled regional fare in the cafes, bars as well as in his own kitchen.

Passed Hors d'Oeuvres

Amuse

Crisp Olive Pastry

Pissaladière

~ savory Provençale onion tart ~

Tabled Hors d'Oeuvres

A Taste of Spain

The food that Picasso enjoyed all his long life was the cuisine of Spain.

Pungent and hearty, like.....

Traditional "Cocido"

~ chickpea, chorizo and spinach "cassoulet"~

Warm Piquillo Pepper, Crab and Manchego Dip

~ served with crusty bread~

Cabrales Phyllo Rolls with Sherry Dipping Sauce

Tomato and Watermelon Skewers

From the Parisian Street Café

...where he drew with red wine on café table paper, surrounded by his circle of friends, being always the center of attention, while enjoying bistro specialties, like...

Croque Monsieur

French Charcuterie

~ Artisan cheeses, country paté, cornichons, grainy mustard, caper berries, pickled onion, fresh radishes, and batarde ~

To The Midi

...escaping to the Côte D'Azur, savoring the sun while indulging in local fare, like...

Composed Salade Niçoise

~ seared tuna, tomatoes, eggs, potato, haricots verts, black olives, greens and basil vinaigrette ~

Artichoke Bottoms with Ratatouille and Lemon Aioli

Pan Seared Duck Breast on Croutons, Roquefort, Fresh Fig

Sweets

Apricot Chocolate Squares

Profiteroles

Seasonal Fruit Tartelettes

BEVERAGE

Wines have been selected to complement the regional foods on the menu.

Bar service will include Spanish and French white wines, assorted beers, assorted sodas and sparkling water.

Wines to include ~

Monjardin Chardonnay, Spain

Patient-Cottat Sauvignon Blanc, France

DÉCOR

Our desire is for the artwork and food to be the showpieces of your event. Our focus for décor is the thoughtful and coordinated selection of fabric, flowers and food presentation that enhance the Great Hall and your appreciation of the Picasso experience.

Linens

Satin or damask linens in a palette drawn from the works of art on display dress the food and beverage service tables. Linens may be changed, added and/or upgraded for an additional fee (see below).

Furniture

The Nasher Museum's small silver tables and chairs match perfectly the design of the Great Hall and are provided for your use by the museum. The furniture includes guest seating for 60 as well as tall cocktail tables.

Buffet Design

One long banquet table will be placed in middle of the room with a tall floral arrangement in the center. Spanish cuisine will be displayed on one side of the table, with French on the other. A presentation of sweets will surround the floral centerpiece.

Florals

To accent the linen selections, the buffet will have one tall floral arrangement and floral bud vases will be placed on the silver guest tables. Votive candles will light both buffet and guest tables.

PACKAGE PRICE:

The all-inclusive catering package price is \$6,800 for a three-hour corporate event for 100 guests. Pricing may be modified for events of fewer than 85 guests. The package includes all staffing, rentals, linens, florals, as well as the food and drink described in *An Evening with Picasso*. For museum rental, please contact Kathy Wright, 919-684-3321, at the Nasher Museum of Art.

FOR LARGER EVENTS:

Please add \$56.00 for each guest over 100.

OPTIONAL UPGRADES:

- ❖ *Additional food and beverage items may be added to your event. We are able to customize your menu to suit your taste.*
- ❖ *To enhance your wine options on the bar, such wines as Fillaboa Albarino (Spain), Domaine de Bernier Chardonnay (France), or Girardin Macon-Fuisse, Vieilles Vignes (France) are available upon request.*
- ❖ *Other wines may be selected, based on your preferences. For example, you may wish to include a Spanish Rosé, California Sauvignon Blanc or Chardonnay with the bar selections.*
- ❖ *Coffee service may be added for an additional cost of \$1.50 to \$1.75 per guest, plus rental of coffee cups, saucers, silver urn, table and linen.*
- ❖ *Glassware can be upgraded to crystal or a more elaborate glass style; the additional costs vary.*
- ❖ *Additional tables, with linens, may be added for guest seating, or as cocktail tables.*
- ❖ *Linens may be upgraded to taffeta; this upgrade would be an additional \$30.00 (approx.). Linens for guest seating tables and cocktail tables may also be added.*
- ❖ *A silver-topped serpentine bar is a striking upgrade option. Please consult with your event planner on additional cost.*
- ❖ *Special event lighting adds a warm glow and stylish atmosphere. A lighting package may be added to your event, consult with your event planner on lighting options.*

CONTACT INFORMATION:

The Catering Company
Molly Mullin, Events Coordinator
919-929-4775
molly@thecateringcompany.com

parizäde

PICASSO'S PALETTE

In this exhibition, *Picasso and the Allure of Language*, we are invited to look at Picasso's work from a different perspective. Like color, words were a creative element and inspiration for Picasso. He used words as an artist, as a poet, as an illustrator of books, as a sage.

This package is designed as a vibrant, fun and thought-provoking way of experiencing the life and works of Picasso. Each station is inspired by a quote attributed to Pablo Picasso, and the décor brings an artist's palette to life with bold color statements at each station.

MENU

PASSED HORS D'OEUVRES:

The flavors of Spain and France: Picasso's heritage and his home

Balsamic fig tapenade and goat cheese crostini
Layered Serrano ham crepes with Mahon, sherry, and truffle oil
Smoked salmon pate with lemon and white truffle
Goat cheese and tomato tarts

FOOD STATIONS:

"Every child is an artist. The problem is how to remain an artist once we grow up"

Childhood favorites with a mature twist.

Mini peanut butter and jelly sandwiches

Macaroni and cheese cups

Mini Moroccan lamb burgers with lemon yogurt sauce

Truffle infused French fries with ketchup and Béarnaise sauce

Mini snail sandwiches; snail-shaped beef rollups with cream cheese and pickle

"Every act of creation is first of all an act of destruction."

Create-your-own salad nicoise and petit sandwich au biftek

Salad: Fresh lettuces, tomatoes, black olives, green beans, tuna, new potatoes, hard boiled eggs, croutons and vinaigrette

Petit sandwich: Brown sugar spice-rubbed beef, sun-dried tomato basil steak sauce, apple horseradish sauce, arugula, balsamic onion relish, sourdough French baguettes and homemade rolls

**"Some painters transform the sun into a yellow spot;
others transform a yellow spot into the sun."**

Playful culinary interpretations of the sunny shades of yellow.

Assorted French and Spanish cheeses served with fresh apricot, mango, and pineapple

Mini yellow tomato bruschetta with fresh tomato, basil, and olive oil

Yellow station, continued
Spanish corn salad
Baked Greek cheese tiropitas
Curry chicken salad

"Everything you can imagine is real"

Imaginative desserts with unusual flavors and fun presentations

Miniature smoked salmon cheesecakes

Miniature maple cheesecakes

Chocolate sauerkraut cakes

Assorted cupcake flavors of green tea, lavender, nutella, orange creamsicle, and of course chocolate and vanilla decorated as a piece of Picasso's artwork

BAR AND BEVERAGE STATION:

"Love is the greatest refreshment in life"

Specialty cocktail: Rose water martini

Parizade provides full bar liquors, selection of Spanish and French white wines, assorted imported beers, selection of sodas and sparkling water.

DÉCOR:

The décor of this event is striking color statements from the artist's palette: blue, green, yellow, orange and red. Each monochromatic station has coordinating linens and bold floral centerpieces, and the words of the artist are creatively displayed. The cubist element is acknowledged with square black china plates. Cocktail tables are draped in black linen and topped with paper and crayons for the guests' own artistic expression.

SERVICE:

As a restaurant known for fine dining, the training of Café Parizade's staff is an advantage at every catered event.

PACKAGE PRICE:

The all-inclusive catering package price is \$8000 for a three-hour corporate event for 100 guests. The package includes all staffing, rentals, linens, florals, as well as the food and drink described in *Picasso's Palette*.

For museum rental, please contact Kathy Wright, 919-684-3321, at the Nasher Museum of Art.

FOR LARGER EVENTS:

Please add \$45.00 for each guest over 100.

CUSTOM OPTIONS:

The whimsical Picasso experience of this event package can easily be taken to the next level with sophisticated options for menu and décor upgrades.

We welcome the chance to be even more creative!

CONTACT INFORMATION:

Café Parizade

Amanda Scott, Special Events Director

919-286-9712

amandas@ghgrestaurants.com



OUR HISTORY

A native of North Carolina, Amy Tornquist boasts more than 20 years of culinary experience at her catering company Sage and Swift and at her nationally acclaimed restaurant, Watts Grocery. She has trained with such culinary icons as the late Bill Neal of Crook's Corner in Chapel Hill and Anne Willan at La Varenne Ecole de Cuisine in Paris. Amy has built a reputation for seasonal cooking with local ingredients and is recognized for her commitment to sustainable agriculture. She and her recipes have been featured in Southern Living, Food and Wine Magazine, Country Home, Child, Cookie, Elegant Bride, and many more. Amy and her chefs use only the freshest ingredients and work with local growers and producers to ensure that all of the ingredients are of the highest quality.

OUR MENU

Picasso spent much of his adult life in Paris and the South of France. But he never forgot his love and memories of his youth in the Andalusian area of Spain. In recognition of this, we have created a menu filled with sophisticated Parisian-inspired items along with more rustic Spanish tapas to fully reflect Picasso's experience.

Passed Hors d'Oeuvres

Gambas con gabardina -Batter-fried shrimp with caper mayonnaise
Artichoke stuffed mushrooms
Stuffed fall dates with goat cheese wrapped in proscuitto
House made liver pate served on toasted baguette with cornichons
Cilantro crab cakes with mango drizzle

Fall Pear Bellini

Tapas Table

Sliced apples and fennel with Manchego cheese, walnuts and sherry dressing
Grilled asparagus with Romesco sauce
Gazpacho al estilo de Algeciras-Classic gazpacho shooter served with croutons and olive oil
Marinated Prince Edward Island mussels and feta cheese salad with roasted red peppers
Marinated Italian olives and artichokes
Ficelle parmesan breadsticks
Grilled quail with rosemary sauce and honey drizzle served over grilled red onions

Carne Table

Grilled NY strip served over onion and thyme marmelade sliced by a chef
Goat cheese and herb stuffed Portobello mushrooms
Shaved fennel, orange, and endive salad with pea shoots and honey cilantro vinaigrette
Fried fingerling potatoes topped with a spicy tomato sauce and aioli
Toasted ciabatta with white bean

Dessert Table

Ginger sandwich cookies filled with lemon cream
Chocolate cups filled with Mocha cream and topped with chocolate hazelnut sauce
Dark chocolate mini cupcakes with brandy truffle icing
Fall fruit display including champagne grapes (if available) and a Meyer lemon curd sauce for dipping

OUR BAR SELECTIONS

Open bar to include:

Butler passed specialty cocktail: Fall Pear Bellini with sugared pear garnish and sparkling wine

White Wines: Domaine des Herbauges, Chardonnay, Loire, France 2007
Torres Vina Esmeralda, Cataluyna, Spain 2006

Amstel Light, Sierra Nevada Pale Ale, Michelob Ultra, Highland Kashmir IPA
Coca-cola, Sprite, Diet Coke, Perrier, still bottled water

OUR STYLE

Sage and Swift works with local vendors including florists, rental companies, and design and linen firms to make sure your event is truly unique. We will work closely with you to achieve the look and feel you desire for your event. This package features cocktail tables, seating tables, and food stations with upscale full length table cloths, which can be replaced with designer linens upon request. We will provide flower centerpieces on the food stations and candles on all tables. In our increasing awareness of water conservation, and in an effort to provide the greatest food selection, this package uses high quality plastic tableware. We will gladly upgrade your package with elegant china upon request, and additional costs will be based on the final tableware selections.

OUR COMMITMENT TO SERVICE

Sage & Swift Gourmet Catering is a family-run business. Our commitment to delighting customers is at the heart of everything we do. Sage & Swift employs attentive, friendly and knowledgeable staff who will set a fantastic scene and attend to the needs of all your guests.

PACKAGE PRICE:

The catering package price is \$9550 for a three hour event for up to 100 guests. The package includes the catering options described in this package. For museum rental, please contact Kathy Wright, 919-684-3321, at the Nasher Museum of Art.

LARGER EVENTS:

Please add \$95.50 per person for each additional guest over 100.

CONTACT INFORMATION:

Sage and Swift Gourmet Catering

Lisa Vandiford, Event Planner

919-957-7889

lisa.sageandswift@verizon.net



Restaurant • Catering • Wine Bar • Consulting
Chapel Hill, NC | 919.928.8200
www.spicestreetrestaurant.com

DINING WITH PICASSO

As an artistic genius who loved food, Picasso created ceramic plates ornamented with colorful fish; he drew with wine on café table paper; and he captured portraits of himself and the people around him in café settings. Spice Street will prepare some of Picasso's most beloved dishes with a modern spin as we journey through his Blue Period, Rose Period, African-Influenced Period and Cubism Style. All of the recipes that you and your guests will enjoy were once prepared by Picasso himself in his own kitchen.

MENU

Picasso's art is often categorized into periods, four of which will be reflected in our presentations, design, linens and flavors, integrating his art into your event. Incorporating gastronomic influences from Spain, Paris and the South, the following bill of fare takes you and your guests on a journey through Picasso's favorite foods and wines.

Passed Hors d'Oeuvres

- Classic Gazpacho *in tall shooters*
- Pepper Shrimp sautéed in Garlic

Picasso's Blue Period

Picasso's Blue Period (1901–1904) consists of somber paintings rendered in shades of blue & blue-green, only occasionally warmed by other colors. This period's starting point is uncertain; it may have begun in Madrid in the spring of 1901 or in Paris in the second half of the year. What is known is the doleful subject matter was greatly influenced by a trip through Spain, which is where we begin our culinary journey.

- Basque-Style Codfish with Tomatoes and Olives
 - Wine and Herb-Marinated Rabbit with Aioli
 - Saffron Rice and Oven-Roasted Vegetables
 - Honey and Aniseed Fritters

Picasso's Rose Period

The Rose Period (1904–1906) is characterized by a more cheery style with orange & pink colors, & featuring many circus people, acrobats & harlequins. The harlequin, a comedic character usually depicted in checkered patterned clothing, became a personal symbol for Picasso. Picasso met Fernande Olivier, a model for sculptors & artists, in Paris in 1904. Many of his paintings & recipes are influenced by his liaison with her, as well as his increased exposure to French painting.

- Potato Omelette
- Ambroise Vollard Curry (*Chicken with Apples*)
 - Herbed Sausages over White Beans
 - Macaroni Gratinée *in square ramekins*

Picasso's African-Influenced Period

Picasso's African-influenced Period (1907–1909) begins with the two figures in his painting, Les Femmes d'Alger (O.J. Version O), which were inspired by African artifacts. Picasso was still living in France during this time & had just joined an art gallery that had recently been opened in Paris by renowned French Art dealer Daniel-Henry Kahnweiler. Formal ideas developed during this period lead directly into the Cubist period that follows.

- Tenderloin of Beef with Gribiche Sauce
- Pan-Roasted Duck with Olives and Beauges-de-Venise Muscat
 - Pan-Seared Polenta with Ratatouille
- Selection of French & Spanish Cheeses with Baguettes

Picasso's Analytic Cubism

Analytic cubism (1909–1912) is a style of painting Picasso developed along with Georges Braque using monochrome brownish & neutral colors. Both artists took apart objects and "analyzed" them in terms of their shapes. As a very loose play on words, all of these desserts which were beloved by Picasso will be cubed in shape. Please note that the Petit Fours are inspired by a recipe that belonged to Picasso's first wife, Olga Khokhlova.

- Pears poached in Wine and Spices
 - Cream-Filled Choux Pastry
 - Olga's Petit-Fours
 - Cinnamon Craqueline Cookies
 - Glazed Apricot Amandines

BEVERAGES

- Full Bar Liquors
- Selection of Spanish and French Whites
 - Assortment of Imported Beer
- Fresh Squeezed Juices infused with Herbs
 - Selection of Sodas and Mixers
 - Sparkling Water with Citrus

Muddled Caipirinha Bar

- Classic Caipirinhas muddled to order with fresh fruit including... *Strawberry, Blueberry and Pineapple*

Passed later in the evening...

- Spanish Drinking Chocolate with Chili Dust and Cinnamon Churro

DECOR

Linen

Colors to complement Picasso's Rose, Blue and African-Influenced Periods will be used for all bar, buffet, seating and tall cocktail tables

Tablescapes and Décor

Colorful arrangements and decorative elements to complement the color scheme
China, glassware, flatware, tables, chairs, miscellaneous cooking and buffet equipment will loosely reflect Picasso's Analytic Cubism style.

SERVICE

Our well-trained staff will ensure that your event runs smoothly, with careful attention to every detail.

PACKAGE PRICE:

The catering package price is \$9,600 for a three-hour corporate event for up to 100 guests. The package includes the catering options described in *Dining with Picasso*. For museum rental, please contact Kathy Wright, 919-684-3321, at the Nasher Museum of Art.

FOR LARGER EVENTS:

Please add \$75.00 for each additional guest over 100.

ADDITIONAL SERVICES AVAILABLE

- Flamenco guitarist, dancers and drummers
 - Cirque-style performers
 - Use of the Café space and furniture
 - Inquire about other services such as valet
-
- Spice Street Catering & Special Events is committed to the highest quality standards and support of local farmers and merchants. We are happy to customize your package and offer additional menus and design ideas to personalize your event upon request

CONTACT INFORMATION

Spice Street Catering & Special Events

Amy Greene, Director of Special Events

919-928-8200

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