

# GARDEN of Catering

PRODUCTION  
CATERING

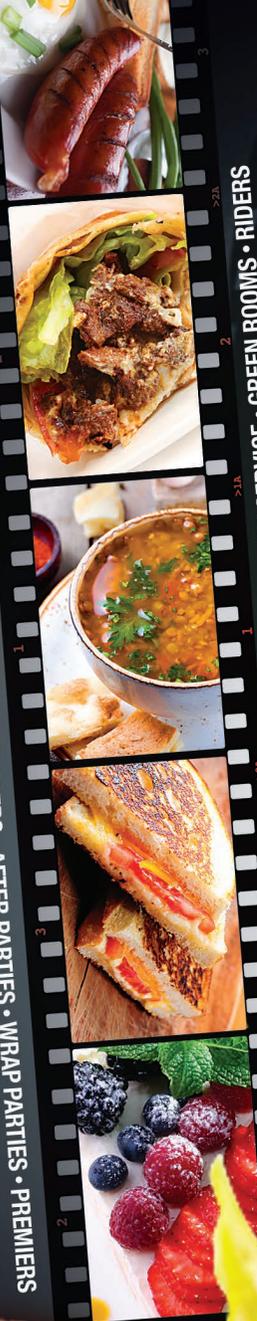
(323) 930-5660

FULL SERVICE PRODUCTION CATERING

[www.GOEcatering.com](http://www.GOEcatering.com)

CREW MEALS • CRAFT SERVICE • GREEN ROOMS • TALENT RIDERS • AFTER PARTIES • WRAP PARTIES • PREMIERS

WRAP PARTIES • PREMIERS • AUDIENCE MEALS • CREW MEALS • CRAFT SERVICE • GREEN ROOMS • RIDERS





## ABOUT GARDEN OF EATING CATERING

Garden of Eating is a full-service catering and event planning company, operating as a limited liability corporation. Its owners have over 50 years combined experience in the high quality food service industry, and together have developed, managed and operated their current catering business since 1999. Garden of Eating Catering and The Garden, Signature Events both operate under Garden of Eating, LLC. Owners, Lisa Hawkins and Ethan Roberts, may be reached at 323-930-5660 or via email at [lm@goecatering.com](mailto:lm@goecatering.com) and [er@goecatering.com](mailto:er@goecatering.com). Owners, Lisa Hawkins and Ethan Roberts, may be reached via email at [lm@goecatering.com](mailto:lm@goecatering.com) and [er@goecatering.com](mailto:er@goecatering.com), respectively.

Each event is handled exclusively from the initial client meeting through its conclusion by one of Garden of Eating's principals or one of its experienced account executives, and we currently employ 20 full time and 5 part-time staff, maintaining a list of over 50 other qualified staff for use at large-scale events. All of our staff maintain the highest standards of appearance and grooming, and are required to wear appropriate clothing and uniforms for each event.

If required, full rental services are provided to the client via Garden of Eating's own inventory, or through a list of preferred vendors for glassware, silverware, china, linens, heat lamps, dance floor, etc. We do not utilize any expanded polystyrene (EPS) products. Upon request, we will provide ecofriendly disposable plates, platters, utensils and serving ware made from biodegradable or recyclable materials.

Garden of Eating has the ability to offer menus which promote healthy and sustainable food practices. In addition to traditional American and international cuisine, we have experience in preparing menus for specific dietary needs, from Zone® meals and children's school lunches to Kosher and vegetarian meals. We utilize many local and organic vendors for our menus.

Garden of Eating prides itself on being knowledgeable about every aspect of catering many types of events and tailoring its services to meet the unique requirements of each client at every venue. Our efficient execution of, and creative approach to, large-scale events and production catering makes us a natural choice for any theatrical or presentation venue.

SAMPLE PRODUCTION MENU

## TUSCAN

### GARLIC ROMAINE SALAD

(Serves 50%)  
chopped romaine, sun-dried tomatoes, shredded parmesan and toasted garlic croutons served with creamy garlic dressing

### GARDENS' SIGNATURE SALAD

(Serves 50%)  
mixed baby field greens, caramelized nuts, crumbled blue cheese and seared Bosc pears with Balsamic Vinaigrette

### CHICKEN LIMONE

(Serves 50%)  
pounded then breaded chicken breast with a butter, lemon, artichoke and caper white wine sauce

### BRAISED BEEF "OSSO BUCCO STYLE"

(Serves 50%)  
tomatoes, carrots, celery and onions

### TORTELLINI & MUSHROOM PASTA

(vegetarian option serves 20%)  
cheese tortellini, sautéed mushrooms, garlic and shaved parmesan

### ROASTED GARLIC AND PARMESAN MASHED POTATOES

### FRESH GREEN BEANS

with caramelized shallots and almonds

### DELUXE BAR DESSERTS

lemon hazelnut, pecan, Belgian chocolate brownies with chocolate chips, raspberry linzer, apricot delight shortbread and Oreo cookie and cream cheesecake

### FRUIT SALAD

SAMPLE PRODUCTION MENU

## SOUTHERN

### GARDEN TOSSED GREENS

romaine, green leaf, carrots, tomatoes, cucumbers and mushrooms served with ranch and Italian dressings

### SOUTHERN BUTTERMILK FRIED CHICKEN BREAST

(Serves 50%)

### CAJUN MEATLOAF

(Serves 50%)

### VEGETABLE STRUDEL

(vegetarian option serves 20%)

### SCALLOPED POTATOES

### VEGGIES PANTIERE

fresh steamed broccoli, cauliflower, and carrots with a lemon sauce

### COUNTRY CORN BREAD

served with honey whipped butter

### ASSORTED COOKIES

chocolate chip, sugar, oatmeal raisin, peanut butter white chocolate macadamia nut and old-fashioned chocolate chip

SAMPLE PRODUCTION MENU

## MEDITERRANEAN

### CHOPPED GREEK SALAD

(Serves 50%)  
chopped romaine, roma tomatoes, cucumber, red onion, pita croutons, Italian parsley, kalamata olives and feta cheese tossed with red wine vinaigrette

### MEDITERRANEAN PASTA SALAD

(Serves 50%)  
Israeli couscous, cranberries, toasted almonds and chopped mint tossed with light olive oil

### MOORISH CHICKEN KEBOBS

(Serves 50%)  
served with cucumber mint yogurt sauce

### BEEF KEBOBS

(Serves 50%)

### SPANAKOPITA

(Vegetarian option serves 20%)  
spinach, feta and ricotta cheese with fresh herbs wrapped in phylo and baked golden

### ROASTED GREEK POTATOES

### STEAMED BROCCOLI

with lemon, garlic, oregano butter

### PITA BREAD SERVED WITH ROASTED GARLIC HUMMUS

### LEMON BARS AND BROWNIES

SAMPLE PRODUCTION MENU

## ASIAN

### CHINESE SALAD

(Serves 50%)

romaine, snow peas, bean sprouts, carrots, red cabbage, mandarin oranges, roasted sesame seeds, green onion and water chestnuts tossed with sesame ginger dressing topped with crispy wontons

### SZECHWAN NOODLE SALAD

(Serves 50%)

tossed with ginger, garlic, tahini, soy sauce, honey, sesame seeds, hot chili oil, cayenne, sherry vinegar and red and yellow peppers

### MONGOLIAN CHICKEN

(Serves 50%)

### BBQ MONGOLIAN BEEF

(Serves 50%)

tender beef in a slightly sweet brown sauce with scallions, mushrooms and sesame seeds

### MONGOLIAN TOFU & VEGETABLES

(vegetarian option serves 20%)

### STEAMED JASMINE RICE

### ASIAN GREEN BEAN STIR-FRY

### HAWAIIAN ROLLS

served with whipped butter cups

### FRUIT SALAD

### CAKE SQUARES

Tahitian vanilla poppy seed, and Fuji apple with nutmeg glaze

SAMPLE PRODUCTION MENU

## ITALIAN #1

### CLASSIC CAESAR

(Serves 50%)

romaine lettuce, shredded parmesan cheese and toasted handmade garlic croutons, with Caesar dressing

### GARDEN TOSSED GREENS

(Serves 50%)

romaine, green leaf, carrots, tomatoes, cucumbers and mushrooms served with ranch and Italian dressings

### CHICKEN MARSALA

(Serves 50%)

thinly pounded chicken breast topped with a Marsala wine mushroom sauce

### SUN DRIED TOMATO PESTO CRUSTED TRI-TIP

(Serves 50%)

### EGGPLANT PARMESAN

(vegetarian option serves 20%)

### HERB ROASTED RED BABY POTATOES

### RUSTIC ROLLS & BREADS

served with whipped butter cups

### ASSORTED COOKIES

gourmet chocolate chip, sugar, oatmeal, peanut butter, white chocolate macadamia nut, and old-fashioned chocolate chip

SAMPLE PRODUCTION MENU

## PICNIC

### WALDORF SALAD

(Serves 50%)

mixed baby field greens, seedless grapes, Granny Smith apples, caramelized walnuts, celery and crumbled blue cheese served with balsamic vinaigrette

### GARDEN TOSSED GREENS

(Serves 50%)

romaine, green leaf, carrots, tomatoes, cucumbers and mushrooms served with ranch and Italian dressings

### SOUTHERN SMOTHERED CHICKEN BREAST

(Serves 50%)

in a rich gravy

### CAJUN BEEF MEATLOAF

(Serves 50%)

### MIXED MUSHROOMS

(vegetarian option serves 20%)

smothered with Jack cheese & caramelized onions

### ROASTED GARLIC MASHED POTATOES

### VEGGIES PANTIERE

fresh steamed broccoli, cauliflower, and carrots, with a lemon sauce

### RUSTIC ROLLS & BREADS

served with whipped butter cups

### FRUIT SALAD

### ASSORTED CAKE SLICES

SAMPLE PRODUCTION MENU

## BBQ

### SUMMER CHOPPED SALAD

(Serves 50%)  
mixed greens, red-skinned potatoes, corn kernels, wax beans, cherry tomatoes, cucumber, and broccoli florets, served with ranch dressing

### COLE SLAW

(Serves 50%)

### CLASSIC POTATO SALAD

(Serves 50%)

### CLASSIC HONEY BBQ CHICKEN BREAST

(Serves 50%)

### BBQ TRI TIP

(Serves 50%)

### OLD FASHIONED MAC & CHEESE

### CORN ON THE COB

### COUNTRY BUTTERMILK BISCUITS

served with whipped butter cups

### PEACH COBBLER WITH VANILLA ICE CREAM

SAMPLE PRODUCTION MENU

## PERUVIAN

### PERUVIAN CAESAR SALAD

romaine lettuce, Cojita cheese, roasted pumpkin seeds, halved grape tomatoes, and garlic croutons, served with cilantro pepita dressing

### PERUVIAN CHICKEN BREAST

with Peruvian aji sauce  
(Serves 50%)

### TALLARIN VERDE CON BISTECK APANADO

breaded steak  
(Serves 50%)

### BAKED QUINOA CASSEROLE

(vegetarian option serves 20%)  
made with Peruvian potatoes and cheese

### PASTA VERDE

pasta tossed with fresh basil, spinach and toasted pine nuts

### CHILI-LIME CORN

### CORN AND FLOUR TORTILLAS

### CHURROS AND BROWNIES

SAMPLE PRODUCTION MENU

## TEX MEX

### PEPITA SALAD

Romaine, tomato, black beans, roasted corn, Jicama, toasted pumpkin seeds, red bell pepper strips, cotija cheese and cilantro, tossed with pepita dressing

### STEAK AL CARBON

(Serves 50%)

### CHICKEN MOLE

(Serves 50%)  
rich cocoa chili sauce

### GRILLED VEGETABLE & CHEESE ENCHILADAS

(Vegetarian option serves 20%)

### VERDE RICE

tomatillo and green chili

### BLACK BEANS

with garlic and caramelized onions

### TORTILLA CHIPS

with salsa fresco

SAMPLE PRODUCTION MENU

## VINE RIPE

### GARDEN TOSSED GREENS

romaine, green leaf, carrots, tomatoes, cucumbers and mushrooms served with ranch and Italian dressings on the side

### FARFALLE PESTO PRIMAVERA

vegetarian bowtie pasta tossed with pesto and farmers' market vegetables

### GRILLED LEMON HERB CHICKEN

(Serves 50%)

### PAN SEARED SALMON

(Serves 50%)  
with Bruschetta

### WILD RICE ORZO PILAF

### GRILLED SEASONAL VEGETABLE PLATTER

with balsamic reduction

### RUSTIC ROLLS & BREADS

served with whipped butter cups

### ASSORTED CAKE SLICES

SAMPLE PRODUCTION MENU

## CARIBBEAN

### JAMAICAN SALAD

romaine, roma tomatoes, mango, cucumber, green onion, and yellow & red bell peppers, served with mango vinaigrette dressing

### GRILLED MAHI MAHI

with apple pineapple cilantro relish  
(Serves 50%)

### JERK CHICKEN

With mango papaya salsa  
(Serves 50%)

### CARIBBEAN JERK PASTA

(vegetarian option serves 20%)  
tossed with sliced seasonal vegetables

### CURRY POTATO AND CARROTS

### BLACK BEANS AND RICE

### CONGO BARS & BROWNIES

SAMPLE PRODUCTION MENU

## ITALIAN #3

### GARLIC ROMAINE SALAD

(Serves 50%)

with sun-dried tomatoes, shredded parmesan, and toasted garlic croutons, served with creamy garlic dressing

### CLASSIC CAESAR

(Serves 50%)

romaine lettuce, shredded parmesan cheese, toasted handmade garlic croutons, with Caesar dressing

### BAKED ZITI WITH ITALIAN SAUSAGE

pasta baked with spicy Italian sausage, plum tomatoes, fresh basil and tiny meatballs under a mozzarella crust

### CHICKEN PARMESAN

### PASTA PRIMAVERA

### GARLIC BREAD

### THE HALF & HALF

chocolate chip cookies, peanut butter cookies, oatmeal cookies, old fashioned brownies, hazelnut lemon bars, pecan bars and Oreo cookies & cream cheese cake bar

SAMPLE PRODUCTION MENU

## COUNTRY BARBECUE

### GARDEN TOSSED GREENS

romaine, green leaf, carrots, tomatoes, cucumbers, and mushrooms. served with ranch and Italian dressings on the side

### CLASSIC MACARONI SALAD

Classic Honey BBQ Chicken Breast

### ALL BEEF HOT DOGS

### VEGGIE DOGS

### CONDIMENTS

ketchup, mustard and relish

### SEASONED POTATO WEDGES

### BBQ BAKED BEANS

### CORN ON THE COB

### HAWAIIAN ROLLS

served with whipped butter cups

### COUNTRY CORN BREAD

served with honey-whipped butter

### APPLE CRUNCH BARS AND BROWNIES

SAMPLE PRODUCTION MENU

## SUMMER

### STRAWBERRY FIELD SALAD

romaine & green leaf lettuce, caramelized nuts, shredded parmesan cheese, and balsamic-glazed strawberries, served with balsamic vinaigrette

### FRENCH POTATO SALAD

small white & red potatoes, fresh basil, dill, Italian parsley, and scallions, tossed in a Dijon vinaigrette

### JACK DANIEL GLAZED CHICKEN BREAST

### GRILLED WHITE FISH

with fresh Bruschetta topping

### MIXED MUSHROOMS

smothered with Jack cheese & caramelized onions

### KERNEL CORN

### RUSTIC ROLLS

served with whipped butter cups

### COOKIES & BROWNIES

SAMPLE PRODUCTION MENU

## ITALIAN #2

### CLASSIC CAESAR SALAD

(Serves 50%)

romaine lettuce, shredded parmesan cheese, and toasted handmade garlic croutons, with Caesar dressing

### ITALIAN SALAD

(Serves 50%)

mixed chopped romaine and chopped iceberg, shredded mozzarella cheese, blanched cauliflower, black olives and roma tomato, with Italian dressing

### CLASSIC LEMON CHICKEN

(Serves 50%)

thinly pounded, lightly breaded chicken breast, topped with a light lemon sauce

### BEEF TRI-TIP IN RED WINE SAUCE

(Serves 50%)

### BUTTERNUT SQUASH RAVIOLI

vegetarian option serves 20%)

tossed with a sage & walnut butter sauce

### ROASTED GARLIC MASHED POTATOES

### GRILLED SEASONAL VEGETABLES

- WITH BALSAMIC REDUCTION

### GARLIC FRENCH BREAD

### ASSORTED CAKES

chocolate, carrot, German chocolate and banana

SAMPLE PRODUCTION MENU

## MEXICAN

### SOUTHWEST SALAD

(Serves 50%)

chopped romaine and iceberg lettuces, black beans, chopped red and yellow bell peppers, corn, cilantro, and shredded Jack & cheddar, with Southwest dressing

### PEPITA SALAD

(Serves 50%)

Romaine, tomato, black beans, roasted corn, Jicama, toasted pumpkin seeds, red bell pepper strips, cotija cheese and cilantro, tossed with pepita dressing

### CHICKEN FAJITAS

(Serves 50%)

### BEEF FAJITAS

(Serves 50%)

### CHEESE ENCHILADAS

vegetarian option serves 20%)

### FLOUR AND CORN TORTILLAS

### VEGETARIAN REFRIED BEANS

### SPANISH RICE

### CHIPS AND SALSA

### DESSERT; BARS AND COOKIES

SAMPLE PRODUCTION MENU

## FRENCH QUARTER

### CREOLE SALAD

Butter leaf and red leaf lettuces, romano cheese, parmesan cheese, sliced hard boiled egg, mushroom, roma tomato and red onion

### CREOLE COLE SLAW

### BLACKEN SHRIMP WITH PEPPERS AND ONIONS

### BLACKEN CAJUN TURKEY MEATLOAF

### VEGETABLE PASTA JAMBALAYA

(vegetarian option serves 20%)

### DIRTY RICE

### VEGGIES PANTIERE

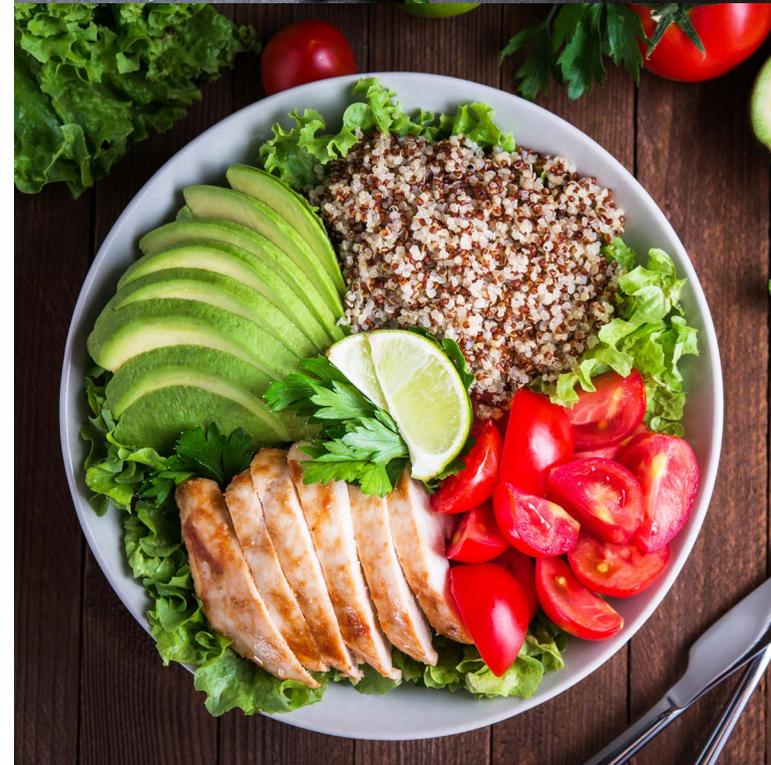
fresh steamed broccoli, cauliflower, and carrots, with a lemon sauce

### COUNTRY CORN BREAD

### COUNTRY BUTTERMILK BISCUITS

### DESSERT

Assorted Single Layer Cake Slices  
banana, carrot and chocolate





## SUMMARY OF QUALIFICATIONS:

Garden of Eating is a full service catering and event planning company which has been in business as a limited liability corporation since 1999. Its owners have over 50 years combined experience in the catering industry. Garden of Eating is fully insured with proper insurance.

## PROFESSIONAL EXPERIENCE:

Garden of Eating has extensive knowledge of, and experience in, catering large-scale special events, including company picnics, awards shows for theater and television, weddings and holiday events. Some of our past and current events include:

- Critics Choice Awards (2010, 2013, 2014, 2015, 2016, 2017, 2018)
- Nickelodeon Teen' Choice Awards (2014, 2016, 2017, 2018)
- Nickelodeon Kids' Choice Awards (2003, 2004, 2005, 2006, 2007, 2008, 2009, 2010, 2011, 2012, 2013, 2014, 2015, 2016, 2017); Green room, VIP green room, crew feed, talent riders
- TV Land Awards (2003, 2004, 2005, 2006, 2007, 2008); Green room, crew feed, talent riders
- VH1 "Big In '03" Awards Show (and subsequent shows in 2004, 2005, 2006); Green room, crew feed, talent riders
- E! Entertainment Red Carpet at the Oscars
- VH1 StoryTellers (Green Day; Duran Duran; Dixie Chicks); Crew feed, talent riders
- MTV Movie Awards (2004, 2005, 2006, 2008); Green room, crew feed, talent riders
- BET Music Awards; BET Gospel Awards (2006); Green room, crew feed, talent riders
- Essence Music Festival – New Orleans (2006); 13-day crew feed, talent riders
- Spike Lee's Video Game Awards 2005 and 2008; Green room, crew feed, talent riders
- Hollywood Christmas Parade (2001)

## REFERENCES:

References provided upon request by a principle of the company.