

The Dish Rag

Soiree
Event Planning & Catering

WINTER 2009

We help you celebrate life!



*Photos: top to bottom
Family-style platters, A Moroccan
Tagine, Artichoke Crab Cake small
plates, small plates of Piquillo
Peppers with Boursin Cheese &
roasted Vegetables, Nancy, Jon &
Andrea preparing to pass small
plates at a "Stand up Sit Down" event*



*Photos: Holiday Trifle,
a guest at the sushi station, the view
from the buffet into the Grand Hall*

On The Menu *A few of our favorite trends !*

Family-Style Dining

A family style dinner allows you the selection and benefits of a buffet along with the comfort and convenience of a sit-down dinner. Platters of each dish are served at the tables and guests help themselves to the items they like. This service style encourages guests to interact with each other & its more economical than a sit down dinner because it requires fewer floor staff and kitchen labor.

Moroccan

Moroccan food has gained popularity among clients who have adventurous palates. The cuisine features bold flavors, such as preserved lemon and Harissa (African Hot Sauce).

Passed Small Plates–

Instead of the traditional Small Plates station or cocktail party, we can combine the two to create one unique event! Several small plates can be tray passed throughout the evening to create a complete meal. This enables you to have a cocktail party & to serve dinner at the same time. We call this a "stand up sit down" because guests indulge in plated mini meals, while mingling. Plates are brought out in progressive courses-usually starting with 1 or 2 cold items and then going into the heavier hot items.

If you would like to hold a stand-out event, try something untraditional, such as one of these options. And of course we are always happy to offer up new ideas and suggestions!

The Chefs Corner: Recipe for " Mac & 3 Cheeses"

- 1 lb Macaroni or Shells
- 1 Stick Butter
- 1/2 C. Flour
- 4 C Milk
- 4 C. Grated Cheddar
- 1 C. Grated Parmesan
- 1 C. Bleu Cheese Crumbled
- 1 C. Toasted Bread Crumbs



Boil macaroni in salted water until Al Dente-strain and set aside in mixing bowl. In a sauce pan, melt butter, slowly whisk in flour to make a roux. Cook over Low heat for 5 minutes. Do not brown! Add milk, 1 cup at a time until a thick white sauce forms. Cook 5-10 minutes stirring constantly so bottom of pan doesn't scorch. Add in 3 C. of Cheddar (save 1 C for topping) and stir until melted. Add in Parmesan. Turn off heat. Pour over Macaroni and mix well, season with Salt & Pepper to taste. Add Bleu Cheese and pour mixture into a buttered casserole dish. Top with 1 C of Cheddar and toasted breadcrumbs. Bake in a pre-heated 325 degree oven until bubbly hot. **Bon Appétit!**

A Crevier Classic Car Christmas

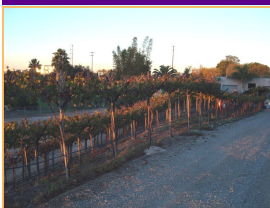
Although it's located in an industrial complex, once you walk through the doors of Crevier Classic Cars, you will be entering a world of fine classics! From the Gentlemen's Pub (complete with built in bar, flat screens and a pool table) to the "great hall", you will be surrounded by classic cars in pristine condition. Its distinctively sleek environment can't help but Wow your guests!

This location is *the* perfect setting for large scale corporate events!

For a recent holiday party for nearly 300 guests we served a variety of tray passed Hors D'oeuvres in the foyer and Gentleman's Pub and later served an extensive buffet menu in the great hall. Guests were entertained by a live band, strolling magician, palm readers and a fun photo booth. Soiree coordinated

all facets of the event, from food to entertainment and all décor and lighting. For more information on Crevier Classic Cars please contact us or visit www.crevierclassiccars.com





(photos from top to bottom)
Cocktail Patio in front of the
Wine Cave, The Vineyard,
A dinner setup inside the
Wine Cave

*Once again you
made me look like
a super star!
I received nothing
but rave reviews
over Soiree and
the presentation
and the
professionalism of
the crew!
-Lori Kij,
OCHSA*

Newport Beach Winery

As Event Planners, we are always striving to find unique and specialized Event Venues for events. Unfortunately, Orange County is lacking a variety of such locations, so when a new venue comes along we are excited to share the news with our clients!

One of our favorite new venues is the Newport Beach Winery hidden along the Newport Back Bay. At the NB Winery you will get the tranquil atmosphere reminiscent of a Tuscan Vineyard, that is a little closer to home. The vineyard encompasses an enchanted and elegant ambiance that your guests will never forget! The abundant grapevines line the hills as the perfect back drop to the beautiful California sunsets. Nestled in the vineyard is an unbelievable 85' long Wine Cave that can hold up to 70 guests for a sit down dinner or 150 guests for a cocktail party. The patio outside of the wine cave is surrounded by lush landscaping and features cocktail tables fashioned from wine barrels. The setting is perfect for intimate weddings, authentic wine tastings, corporate cocktail parties or a memorable birthday party. To add to the experience, wines produced from the vineyard can be served at your event along with a brief discussion about the wine making process from the Vinters.

This unique venue has a charm unlike any other event location in Orange County! If you are interested in taking a tour of the Newport Beach Winery please contact us to set up an appointment. You can find out more about this location at www.nbwine.com

Notes of Appreciation!



Thanks for all of your help & personal touches with our holiday luncheon. Everything was outstanding, your staff was very attentive and a pleasure to work with.
Michele Schmitt, Jamboree Management

Once again you made me look like a super star!!!!!! I received nothing but rave reviews over Soiree and the presentation and the professionalism of the crew! We are so pleased with your services and look forward to future events once again! **Lori Kij, OCHSA**

Our lunch was outstanding, just as good as last year! Your quality of food and service is superb. We will definitely think of you for any future events.
Sandra Prescott, Fountain Valley Bodyworks

This years party was fabulous and the employees raved over your food and I have not heard one complaint about anything. THANK YOU for putting together such a wonderful party.
Jennifer Vickers-Pargee, Mission Energy

Thank you SO very much for everything. People have been raving about the food and the service! **Kimberley Harvie, Wilson-Harvie Wedding**

We all received wonderful comments from our employees about the breakfast. The food was delicious and service was excellent. Your staff was wonderful as always. We really appreciate it! **Patty Romo, TCA**

Everything was perfect once again and all the guests had a great time. You are definitely my caterer of choice now! **Nicole Whyte**

Soiree Catering & Event Planning
"We help you Celebrate Life!"
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