



Autumn Buffet Dinner

\$50 per guest

Passed Hors D'oeuvres

Celery Root and Apple Slaw in Endive Spears with Micro Tarragon
Aged Steak Thinly Sliced with Horseradish Cream, and Watercress, on Crostini
Caramelized Onion and Bacon Tart
Porcini Mushroom Arancini (Risotto Fritters)

Buffet

Mixed Greens with Shaved Celery, Persimmon, Pomegranate and Walnuts with Champagne Vinaigrette
Warm Green Beans with Pancetta, Chestnuts, and Shaved Parmesan
Fennel and Late Tomato Gratin
Turkey Breast Roulade stuffed with Sage and Sausage with Apple Riesling Sauce
Pan Fried Trout with Maple Pecan Butter
Butternut Squash and Leek Gratin with Thyme
Artisan Breads Served with Sweet Butter

Dessert

Caramel Apple Galette with Whipped Crème
Chocolate Almond Sandwich Cookies
Mr. Espresso Organic Coffee and Tea



Perfection Is Our Aspiration

A personal, hands-on approach

From your very first meeting, your Left Coast planner stays with you all the way, including supervising the event on site. This means your planner has a very personal stake in the success of your event.

It's your event, not ours

We don't tell you what you want, you tell us: your goals, the foods you like and dislike, special dietary concerns and budget requirements. Then we talk you all the way through the event, so you know just what to expect.

A stress-free experience

We meticulously plan and oversee every detail so you don't have to. You can relax along the way, then enjoy the event as much as your guests.

One-stop shopping

Do you need a suitable site? A reliable florist? A wedding cake specialist? We can make these connections for you, based on our personal experience.

On-site preparation

We have the experience, expertise, and equipment to provide freshly-cooked food just about anywhere you decide to have your event.

Respect for your home

For at-home events, we bring everything we need, to minimize any disruptions of your lifestyle. And when the party's over, we will leave your kitchen clean so you won't even know we were there.

Your success is our success

Above all else, we want you to feel that Left Coast Catering is exactly the right choice for you. We want your guests to continue to compliment you long after the event is over, because when you look good, so do we.

Weddings: A Memorable Occasion

Your wedding may be the most exciting, important, and personal event of your life. We understand weddings and will do everything it takes to make yours a unique celebration.

Planning

Left Coast Catering is a full-service catering company, maintaining working relationships throughout the special-event industry. We will coordinate resources such as rentals, tenting, photography, and floral arrangements for you to ensure that your event will be as memorable and enjoyable for you as for your guests

Pricing

When budgeting for a catered event, it's important to keep in mind the various costs involved:

- Cost of food
- Labor, including food preparation, servers, and bartenders
- Transportation, including bringing food to the site
- Equipment required to supplement on-site facilities
- Rentals, such as tables, linens, dishes, and glassware
- Flowers and decor

We custom create every event and menu based on our clients' goals and preferences. We will sit down with you to discuss your needs in detail, and help you make the choices that will allow us to produce a memorable event at a cost you can afford. However, it is conceivable that in the end we won't be able to agree on a satisfactory balance of cost and quality, in which case there will be no charge for our efforts up to that point.

To give you an idea of food costs, take a look at our sample menus. Left Coast dinner events for 50 guests, including an allowance for labor and rentals, start at about \$75 per person, while cocktail parties start at about \$50 per person. You will also need to figure in sales tax (8.5% in much of the Bay Area), and our standard 18% gratuity.

Chef/Owner Laurine Wickett

Laurine started cooking at the age of 6, and knew that she wanted to be a chef by the time she was 12. At 17 she was virtually running a restaurant, which led her to attending the prestigious Culinary Institute of America. Laurine's career has been a continuous learning process. As chef at a guest ranch in Colorado she learned how to forge relationships with local suppliers of fresh vegetables, fish, and meat. An apprenticeship at Ernie's provided grounding in classical French restaurant cooking. Experience as sous-chef for Lance Velasquez taught her refinement as a cook, how to choreograph a busy kitchen, and to look at the business as a whole. Working with Craig Stoll at Palio d'Asti and Delfina exposed her to the Mediterranean and Italian traditions that inform her cuisine today.

Laurine's catering career began with preparing elegant dinners in the homes of leading Silicon Valley executives. Her clients required no menu; Laurine would prepare the dinner from the freshest and finest ingredients she could find that morning.

As her reputation grew, so did requests to cater larger parties such as weddings. Laurine took the plunge to start a full-time catering business in 1995.