



All-Inclusive Wedding Package Overview

The **all-inclusive price** is for a celebration of up to five (5) hours and includes a 20% facility service charge (including necessary business costs such as insurance, clerical expenses, and rent), applicable sales tax and labor for the front and back of the house.

Prices are confirmed upon contracting our services and are based on a minimum of 100 guests. The price may be higher for a guest count lower than 100.

We will assist you regarding all your rental needs and obtain quotes.

Menu prices are subject to change and are confirmed upon booking.

Our Executive Chef is more than happy to consult on a customized culinary experience to contribute to a theme or special dietary requirements. We can also provide information on additional services such as day-of wedding coordination, entertainment, valet parking, florists, photographers, lighting specialists and more.

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Pearl Package \$75.00 per person

Hors d'œuvres

Select 2 passed hors d'oeuvres

- | | |
|--|---|
| <input type="checkbox"/> Smoked Salmon Rillettes, Caramelized Red Onion Compote, on Crostini | <input type="checkbox"/> Pissaladiere, Focaccia with Spring Onion, Olive, and Anchovies |
| <input type="checkbox"/> Prosciutto and Melon | <input type="checkbox"/> Brochette of Grilled Chicken Breast, Curry Sauce |
| <input type="checkbox"/> Shrimp and Avocado Salsa Tartlet | <input type="checkbox"/> Bleu Cheese and Anjou Pear Gougères |

Salad

Select one salad

- Field Greens Salad with Plum Tomato, Orange, Avocado and Toasted Almond, Blood Orange Mint Vinaigrette
- Romaine Heart Salad with Shaved Parmigiano, Rosemary Croutons Leeks Condiment Dressing

Entrée

Select one entrée

- Seared Domestic Halibut with Jasmine Rice Pilaf, Glazed Asparagus, Orange Tomato Saffron Sauce
- Braised Free Range Chicken Legs with Vegetable Basquaise, Oven Roasted Baby New Potatoes and Haricots Vert
- Free Range Chicken Breast with Sautéed Summer Squash, Yukon Gold Potato Purée, Dijon Mustard Sauce

Comes with

- Bread & Butter
- Non-Alcoholic Beverages
- Complimentary Cake-Cutting

Sapphire Package \$95.00 per person

Hors d'œuvres

Select 3 passed and 1 stationary hors d'oeuvres

Passed

- Ahi Tuna Tartar with Lemon Sesame Dressing, Crispy Potato
- Brie and Date with Pimentos
- Prawns Brochette Marinated in Escabèche
- Wild Mushroom, Caramelized Onion and Goat Cheese Tart
- Atlantic Salmon Gravlax with Fresh Dill and English Cucumber
- Mini Tomato and Basil Quiches

Stationary

- Seasonal Farmers Market Vegetable Crudités with Dips
- Selection of Refined Cheeses and Fruits with Assorted Breads and Crackers
- Homemade Hummus Station with Pita Chips

Salad *Select one salad*

- Seasonal Green Salad with Roasted Beets, Pear Condiment, Goat Cheese Ricotta, Aged Balsamic Reduction
- California Endive Salad with White Peach, Emmental Cheese Raisin, Walnut & Hazelnut Orange Vinaigrette

Appetizer *Select one appetizer*

- Pasta Salad with Cherry Tomato, Olives, Arugula and Lemon Olive Oil Emulsion
- Summer Squash and Young Carrots Terrine with Roasted Red Pepper Coulis
- Cherry Tomato and Fresh Mozzarella, Basil Sauce and Prosciutto

Entrée *Select one entrée*

- Duo of Santa Maria Grilled Tri-tips with Red Onion Cilantro Salsa and Grilled Atlantic Salmon with Mango Papaya Chutney, Herbs Polenta Cake, Sautéed Seasonal Vegetable
- Airline Free Range Chicken Breast, Mousseline of Ginger Carrots, Sugar Peas Yukon Gold Potatoes Purée, Mushroom Marsala Reduction
- Braised Beef Bourguignon, Yukon Gold Potato Gratin, Glazed Haricots Vert with Shallots and Garlic

Comes with

- Bread & Butter
- Non-Alcoholic Beverages
- Dessert

Diamond Package \$115.00 per person

Hors d'œuvres

Select 4 passed and 2 stationary hors d'oeuvres

Passed

- Crostini of Tomato, Garlic and Serrano Ham
- Triple Cream Cheese with Pear and Walnut on Crostini
- Comté and Parmigiano Cheese Puff
- Mini Dungeness Crab Cake with Avocado Salsa
- Poached Lobster Mango Skewers with Sweet Vanilla Chili Dressing
- Duck Confit, Pear Chutney and Caramelized Endive
- Mini Beef Tournedos with Salsa Verde
- Tartlet of Artichoke Mousse, Hazelnut and Goat Cheese

Stationary

- Seasonal Farmers Market Vegetable Crudités with Dips
- Selection of Refined Cheeses and Fruits with Assorted Breads and Crackers
- Homemade Hummus Station with Pita Chips
- Olives and Tapenade Station with Crostini

Salad *Select one salad*

- Baby Arugula and Roasted Potatoes with Serrano Ham, Parmigiano & Toasted Pine Nuts, Extra Virgin Olive Oil and Fig Balsamic Emulsion
- Spring Mix Salad with Radish, Carrots, Celery, Cucumber, Melon and Apple Lavender Honey Vinaigrette

Appetizer *Select one appetizer*

- Terrine of Tomato, Fresh Mozzarella and Basil
- Couscous Salad with Tomato, Cucumber, Lemon and Fresh Mint
- Orzo Pasta Salad with Pear Tomato, Kalamata Olives, Shiitake, Red Pepper Feta Cheese
- Prawns, Avocado and Grapefruit Cocktail

Entrée *Select one entrée*

- Sautéed Artic Charr with Chives and Pine Nuts Couscous, Glazed Green Asparagus, Port Wine Reduction
- Seared Loup de Mer with Young Carrots, Glazed Green Asparagus, Yam Purée, Sauce Vierge
- Crispy Duck Leg Confit, Wilted Spinach, Roasted Baby New Potatoes, Port Wine Reduction
- Seared and Roasted Beef Tenderloin, Wild Mushroom Casserole, Yukon Gold Potato Purée, Glazed Haricots Vert, Daube Reduction
- Duo of Petit Beef Tenderloin and Artic Charr Oven Roasted Baby New Potatoes, Sautéed Summer Squash, Wild Mushroom Reduction

Comes with

- Bread & Butter
- Non-Alcoholic Beverages
- Dessert or Wedding Cake
- Coffee Station



Staffing

Staffing is priced per staff member, per hour, over the five (5) hours included in the package.

Floor Manager	\$40.00 per hour
Waiter	\$25.00 per hour
Bartender	\$35.00 per hour
Head Chef	\$45.00 per hour
Kitchen Staff	\$20.00 per hour
Day-of Wedding Coordinator	\$750.00

Terms & Conditions

Payment Terms: A \$500 deposit will hold your event date and guarantees the prices quoted. The event date is confirmed when the deposit has been received along with a signed agreement. 50% deposit (less \$500 already paid) is required 1 month prior to the event. Balance remaining will be paid net 30. Any balance will be due upon presentation of the invoice. In the event of nonpayment on the company terms, customer agrees to pay any reasonable attorney fees and court costs. Checks returned for any reason will be subject to a handling charge of \$25.00. Overdue accounts will be assessed a 12% finance charge.

Proposal: A proposal will be designed for each event with an estimate of the food, staff, beverage and rentals (if applicable). The proposal is valid for 2 weeks after received.

Guarantee: The final guest count is due one week before your event, allowing us time to work with our vendors and ensure the freshest ingredients. The final guest count can be increased at any time, including the day of the event. AYS will charge accordingly. The final guest count should include everyone that you would like to feed that evening (think about the musicians, DJs, or photographers). Children that sit in a chair should be included in the final guest count. A 50% cancellation fee will be charged for any cancellation within 7 days of the event.

Prices: We let you know the complete costs of your event up front. Food is priced per person and depends on the menu selection. Children's meal 12 years of age and under is \$25.00 per child. Vendor meal (band, photographer, etc.) is \$20.00 per person. Gratuity is not included in our fees.

Rentals: AYS will facilitate rental orders but is not responsible for any breakage, damage or loss. Any estimates given to the client by AYS are subject to change and depend solely on the rental company. Any rental billing done through AYS will incur an 8.75% sales tax.

Leftovers: AYS is unable to package any food that has been at a catered event for take-out to its guests. Quantities of food are maintained on site to ensure accurate portions. Any food that has not been served at the culmination of an event remains the property of AYS.

Refuse: AYS will be responsible for properly containing any refuse at the event location in conjunction with catering services. AYS cannot transport any refuse from the location. The client is advised to contact the local refuse company to arrange for an additional pick-up, if necessary. These arrangements can usually be made for a minimal fee.

Payment: We accept check and cash.

Thank you for your interest in *At Your Service Fine Food & Catering*. We look forward to bringing our cuisine and excellent service to your special event.



Testimonials

“Jean-Philippe,
Thank you so much for making our wedding magical. You were a pleasure to work with and your food is just brilliant. Our wedding could never have been the same without you.”
~ S & J, Beverly Hills, CA

“Dear Jean-Philippe,
Your dinner yesterday evening was simply inspired! Each course was a masterpiece - so beautifully presented, so distinctive, so delicious. Truly, you are fabulous, and I do indeed send you merci mille fois! Your fan,”
~BT, Montecito, California

“Cher Jean-Philippe,
As usual, it was too busy to say hello and thank you. There was opinion that this was the best ever. I can say I love them all, but it would not work without you.
Thank you so much!”
~ JM, Los Angeles, CA

“Thanks to both you and Christine for making everything so wonderful on Saturday - it was a truly wonderful wedding.”
~ AP, Venice, CA

“JP,
Thank you for a truly extraordinary celebration.
We were thrilled and our guests were astounded by your talent.
With love,”
Julie, Montecito, CA



About At Your Service Fine Food & Catering

The mission statement is core to the business: *At Your Service Fine Food and Catering* provides the highest quality cuisine with professional and distinctive service to our guests and works to design a memorable and elegant event.

At Your Service Fine Food & Catering (AYS) caters events for private individuals and businesses in Santa Barbara and Santa Ynez Valley, Ventura County and Los Angeles. Started by Jean-Philippe Sitbon in 2001, the company enjoys a wide range of cuisine, and clients experience many French Mediterranean dishes. Many of the company's clients come from the entertainment industry. Clients call not only when they want value for their money but also when they want to create a memorable and complete environment for their guests.

AYS creates menus with what is in season, and each menu will differ depending upon product availability. AYS is a full service caterer, providing set up and break down of the event site as needed.

Everyone with whom AYS works – from waiters, bartenders and hosts to rental companies, florists and entertainers – must meet its high standards.

About the Executive Chef

A native of Paris, Chef Jean-Philippe Sitbon began his career at Tecomah Culinary Academy in Versailles, France, and followed-up at Auberge de la Malvina. Over the next 20 years, Chef Jean-Philippe held important culinary positions at the Hotel Inter Continental Luxembourg, the Forum Hotel London, as well as the Ritz Hotel. He returned to his native Paris as Chef de Cuisine of Marius et Janette Restaurant, Paris, the number one rated seafood restaurant.

To expand his international culinary experience, Chef Jean-Philippe took a position in the French West Indies at the Chez Deux Gros Restaurant, where he was recognized and won the coveted Noilly Prat Competition.

Hired by the Ritz-Carlton Huntington Hotel in Pasadena, California as a Chef de Cuisine, Chef Jean-Philippe was the honored recipient of the Malcolm Baldrige National Quality Award. Since 2001, Chef Jean-Philippe has operated his own Fine Food and Catering Company.



Contact Us

Chef Jean-Philippe Sitbon
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We would be pleased to have the opportunity to work with you and look forward to being
At Your Service!