



SALT OF THE EARTH, INC.

SALT has been catering to the entertainment industry and Fortune 500 companies for over 10 years. SALT Catering goes above and beyond the norm to create a cutting edge experience with our food, service and presentation. We understand the need for excellence and how to exceed the expectations of your VIP clientele.

SALT is a motivated company with a mission to never compromise, and a history of clients who continually use our services because of our quality and personal touch that we put into every event.

Please look over our sample menus, which are just the tip of the menu selections we can create. We would very much like to schedule a food tasting and have you experience the quality of service that we provide.

SALT CATERING; TOMAS & DANIELLE RIVERA

Tomas and Danielle have had a lifelong passion for food and hospitality. They have both traveled extensively throughout Europe and America in their culinary pursuits. Bringing their individual backgrounds together, their eclectic cuisine twists food concepts 180 degrees from the familiar to the exotic, from Latin, back to European.

Danielle has garnered many excellent reviews in notable periodicals such as The New York Times, Los Angeles Magazine, Flaunt and InStyle magazines for her original, flavorful, and upscale cuisines.

Tomas has been a Caterer, Executive Chef, and Food Consultant for over 20 years. Nurturing an artistic eye, keen



sense of style and command of excellence, he creates an unrivaled personal touch for each one of their clients. With Tomas heading the event, every aspect is taken care of with grace and ease.

Tomas and Danillelle work with the most exclusive event planners in Los Angeles and New York, as well as with an elite clientele, but will also show their appreciation for success by giving back to many charitable organizations. SALT is a marriage of

undeniable passion, flavors and excellence, essential elements that make a truly successful event. There is no substitute for SALT. Please visit us at www.saltcatering.com.

OUR CLIENTELE

15/40 Productions
 20th Century Fox Films
 ABC
 A&D Museum
 A&M Records
 American Music Awards
 BBC Network
 Bravo
 CBS Studios
 Cole Haa
 Dianne Von Furstenburg
 Esquire Magazine
 Expedia
 Ferragamo

Gucci
 IAC- Barry Diller
 Instyle Magazine
 Interscope Records
 John Varvatos
 Lions Gate Films
 Live Nation
 Momentum Productions
 MTV
 National Geographic
 NBC
 People Magazine
 Red Bull
 SAG Awards After Party

Sony Pictures
 Toyota
 Vanity Fair Oscar Parties
 Variety Magazine
 Warner Brothers

Event Planners

Amazing Grace Designs
 The Experiential Agency, Inc.
 Jack Morton Worldwide
 Michelle & Company
 Mindy Weiss Party Consultants
 Poko Event Productions
 Quintessential Parties



CATERING PACKAGES

Menu Tasting & Consultation • Passion Lemonade/iced Cucumber-water Station
 Appetizers (1 Hr.) • Plated Dinner • Artisan Breads & Rolls W/butter • Dessert/cake Cutting • Coffee Service
 Basic Kitchen with 8 Hour Front & Back-of-House Service
 150 Guests Minimum • 1 Captain • 2 Bartenders • 15 Servers • 1 Chef • 3 Cooks

SILVER 3 COURSE PACKAGE

Passed appetizers (choice of 3) • Salad or Soup • Entrée (choice of 2)
 \$90 per person (all inclusive including tax and service charge)

APPETIZERS (choose 3)

- smoked chicken tostadas, roasted black beans & cumin crème
- thai chicken sate w/spicy peanut sauce
- puff pastry filled w/st. andre and dried cherries
- thin sliced roast beef on olive bread w/horseradish aioli
- fresh tomato & basil bruschetta
- steamed vegetable shumai w/soy-ginger dip

SALAD or SOUP

- hearts of romaine w/asiago caesar dressing & parmesan crisps
- simple mixed greens w/roast baby tomato & balsamic vinegar
- fresh tomato gazpacho soup w/cucumber & melon

ENTRÉE (choose 2, and vegetarian alternative)

- pommerey & honey crusted breast of chicken w/sauteed spinach
 - traditional prime rib of beef w/horseradish cream & au jus
 - lemon-herb pinwheel of salmon w/roast tomatoes & spinach
 - four potato rosti w/herbs de provence
 - white/brown/jasmine rice pilaf
 - penne w/tomato, basil, olives & brie
 - baked whole tomato stuffed w/confetti of vegetables
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GOLD 3 COURSE PACKAGE

Passed Appetizers (choice of 4) • Salad or Soup • Entrée (choice of 2)
 \$100 Per Person (all inclusive including tax and service charge)

APPETIZERS (choose 4)

- miniature chicken clubs w/apple bacon
- rosemary and chicken griddle cakes
- asian short rib skewers
- thai beef sate w/scallions
- shitaké and goat cheese tarts flambé
- alsatian pizzettas w/fromage, caramelized onions & smoked bacon
- spicy crab wontons w/sour cherry dip
- smoked salmon on potato pancakes w/lemon crème and roe

SALAD or SOUP

- arugula, radicchio, endive salad w/pears & spicy pecans
- frisée salad w/marinated portobellos, artichoke and potato
- butternut squash soup w/cinnamon crème

ENTRÉE (choose 2, and vegetarian alternative)

- free range breast of chicken w/wild mushroom gravy
 - tenderloin of beef w/cippolini onions & red wine reduction
 - seared sea bass w/risotto cake & spring mix greens
 - confetti of vegetables w/sesame
 - israeli couscous w/sun dried tomato & baby vegetables
 - spinach ravioli w/roast tomato cream sauce
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PLATINUM 4 COURSE PACKAGE

Passed Appetizers (choice of 5) • Salad or Soup • Entrée (choice of 2)
 \$110 Per Person (all inclusive including tax and service charge)

APPETIZERS (choose 5)

- seared chicken makis stuffed w/spinach, mushrooms & swiss
- prosciutto wrapped fresh figs
- beef carpaccio on garlic crouton w/asiago
- grilled baby vegetable brochettes
- crisp asparagus tips w/lemon aioli
- orange and cilantro shrimp on sugarcane skewer
- mini crab cakes w/avocado crème and triple salsa
- fried oysters w/chive burre blanc in silver spoons

SALAD or SOUP

- ahi tuna salad w/wonton crisp & frisee
- shellfish stew w/saffron broth

PASTA or FISH

- wild mushroom & truffle risotto
 - lobster ravioli w/herb and yellow tomato broth
- #### ENTRÉE (choose 2, and vegetarian alternative)
- roast baby chicken w/braised leeks & wild mushroom strudel
 - farm raised duck breast w/baby carrots, turnips & strawberry
 - filet of beef wellington w/fines herbs
 - grilled jumbo scallops wrapped in bacon
 - basmati rice w/roast peppers, mango, scallions, ginger & cashews
 - individual acorn squash & baby vegetable pies



BAR SERVICE

150 Guests Minimum • 4 Hrs (\$10 Per Hour After) • Including Glassware
Imported & Domestic Beer • Soda • Juice • Bottled Water
Includes Sales Tax, Service & Off-premise Day Liquor License
\$10 Corkage Fee Per Bottle if Bringing Your Own Product

DELUXE - \$30/PERSON

- Kettle One or Absolute vodka
- Tanqueray gin
- Seagram's blend whiskey
- Jim Beam bourbon
- Cutty Sark scotch
- Bacardi light rum
- Cuervo Gold tequila
- House red & white wine
- Reserve champagne
(Reserve toast separate)

PREMIUM - \$35/PERSON

- Grey Goose or Ciroc vodka
- Bombay Sapphire gin
- Crown Royal whiskey
- Maker's Mark bourbon whiskey
- Dewar's White Label scotch
- Meyer's Dark rum
- Patron Silver tequila
- Award-winning red & white wine
- Premium champagne
(Premium toast separate)

OTHER BAR SERVICES

- Call Bar - \$25 per person
 - Beer & wine bar (sangria, beer, wine) - \$18 per person
 - Table wine (dinner service) - \$7 per bottle house red or white
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TERMS & CONDITIONS

- Fifty percent (50%) deposit of the estimated total is required to reserve the date
- Balance is due five (5) business days prior to the event
- Client will be billed for guaranteed guest count or actual number of guests, whichever is higher
- Final guest count is required five (5) business days prior to the event date
- If the event is cancelled within thirty (30) days of event date, client sacrifices fifty percent (50%) of the attached estimate or any and all incurred expenses, whichever is greater
- Any over-time or additional charges will be billed separately and are due immediately upon receipt of invoice following the event
- A finance charge of one and a half percent (1.5%) per month will be applied to balances over thirty (30) days from date of final invoice