



SEASON TO TASTE

catering

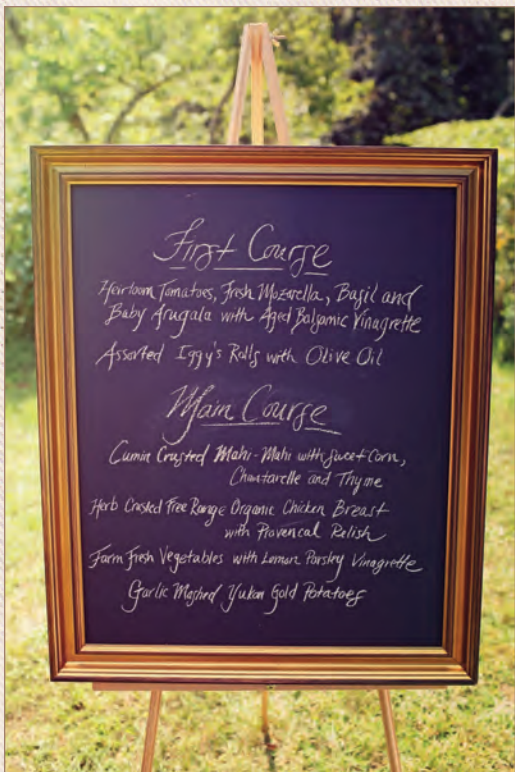


PHOTO: MAX WANGER

Elegant *seasonal* food.
Exceptional service.

**BEST OF
BOSTON
2010**

Awarded by **Boston** magazine

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Exceptional service.



PHOTO: JOSHI RADIN

ROAST BEET, LOCAL GOAT CHEESE AND CARAMELIZED ONION
TARTLET WITH ARUGULA PESTO

GREETINGS FROM SEASON TO TASTE CATERING.

We look forward to collaborating with you in creating an event that combines greater Boston's freshest, most sustainably-sourced food coupled with our professional service. We provide experienced event managers who will help with every aspect of your big day—from the schedule to décor, rentals and staffing.

OUR FOOD

We believe the best food is grown locally and with respect for the environment, so we source from farmers we know. In fact, we buy most of

our produce, fish and meat from the same farmers you see at markets around Boston.

When we design menus, we start with the best of what's in season: summer corn and heirloom tomatoes, the first of spring's peas, or the sweetest winter carrots. Using these elements, we work with our clients to design individual menus around their tastes.

SERVICE & STAFFING

We can create a casual backyard event or a full-service formal wedding—and everything in between. Our talented knowledgeable staff and our experienced managers will make sure your day runs smoothly, start to finish.

Season to Taste recently catered our wedding and I cannot say enough good things about Chef Harris and his crew. The food was truly wonderful, and every other aspect—from initial contact, to planning and execution—was extremely professional. These folks are a delight to work with... Highly recommended!

—MARTIN L.

SERVICEWARE AND RENTALS

Our packages include all rentals: tables, chairs, glassware, cutlery and linens. We work with a variety of local vendors to create the perfect setting and theme for your wedding.

FLOWERS

We work with local florists and designers and will be happy to suggest the florist that best fits your event—from backyard barbecue to five-course plated dinner.

ENTERTAINMENT

We've helped couples find local live bands, string quartets, and contemporary DJs. Our event managers will also coordinate with the band on the day of your wedding.

VENUE

We are a preferred caterer at many local sites, including museums, historical houses and art galleries. Here's a list of just some of the places where we have catered recently:

OUR PREFERRED VENUES

- Arlington Town Hall
- Artists For Humanity EpiCenter
- Audubon's Habitat Wildlife Sanctuary
- Cyclorama (Boston Center for the Arts)
- Eleanor Cabot Bradley Estate
- Bay End Farm
- Cambridge Boat Club
- Cambridge Multicultural Arts Center
- Cape Cod Museum of Art
- Codman Estate and Carriage House
- Commander's Mansion
- Community Rowing
- DeCordova Museum and Sculpture Park
- Griffin Photography Museum
- Larz Anderson Auto Museum
- Lyman Estate
- Maudslay State Park
- The Overbrook House
- The John H. Pierce House
- Salem Old Town Hall
- Smith Barn
- SpringStep
- Stonehurst
- Stonewall Farm

LIQUOR & BEVERAGES

From wine and beer selections that compliment the food to specialty cocktail creations during appetizer service, we can handle your beverage service decisions. We staff TIPS-certified bartenders and have full liquor liability coverage, and can also facilitate the ordering and delivery of beverages via a local vendor.



PHOTO: JOSHI RADIN

LOCAL CHEESE BOARD WITH IGGY'S BREADS, FRESH FRUIT
AND HOUSEMADE JAMS

HOW IT ALL WORKS

From the initial meeting to the day of your wedding, our staff takes care of every detail of your big day. We've put together the following timeline for you so you'll know what to expect as you plan your wedding. As always, please feel free to email or call any time if you have any questions.

1. INITIAL PROPOSAL MEETING

Our chef/owner Robert meets with you to work out a proposal for your event, during which we will:

- Discuss the event schedule, your general likes and dislikes, and the style and level of service (buffet, plated, family-style or multi-course appetizer party).
- Create a custom menu based on what is in season and what you like to eat.
- Discuss bar service and rental packages. We provide insured bartenders and all rentals of tables, chairs, linens, and serviceware; we ask that you provide all alcohol and your own tent, should you decide to rent one.

After our meeting, we will prepare a proposal that will include all estimated costs and will forward it to you for review and confirmation.



PHOTO: ABBY CHRISTENSEN

SENA-JOVEN WEDDING AT THE ARTISTS FOR HUMANITY
EPICENTER IN BOSTON

The day of the wedding I did not worry about anything relating to the catering or service. Servers greeted my guests with glasses of wine and apps as they made their way inside. The service was above and beyond what I expected from a catering company. Last, but certainly not least, the food was absolutely delicious! It was fresh, gourmet, and innovative. Season to Taste is anything but assembly line catering. —LISA S.

2. FOUR-COURSE TASTING DINNER

Next, we invite our clients to join us at The Table for a four-course tasting dinner.

- We host tastings Tuesdays and Wednesdays in the early evening and create a meal that is an interpretation of your wedding menu based upon what is in season at the time.
- Tastings occur at The Table at 2447 Mass. Ave. in North Cambridge, where we can accommodate up to eight people.
- There is a \$200 tasting fee, prepaid by credit card, for a four-person tasting—which is deducted from your final invoice if you choose us—and a \$50 charge for each guest beyond the initial four.

3. CONFIRM AND SIGN CONTRACT

After you confirm your menu at the tasting, we email you a contract.

- We require a \$750 deposit and signed contract to secure your date. After receiving your deposit, we will assign you an event manager, who will be your primary contact from this point on.

4. EVENT MANAGER ASSIGNMENT

Your event manager will:

- Contact you to set up an initial meeting and site visit.
- Be available for unlimited contact via phone and/or email.
- Work with you to coordinate all rentals, set-up of your reception space, and the schedule for the day of your event.
- Be available for full on-site assistance at your reception.

OUR PREFERRED VENDORS

DÉCOR RENTALS

- Rentals Unlimited
- Party Cape Cod
- Be Our Guest
- Peterson's Party Center

PHOTOGRAPHERS

- Person & Killian
- Grazier Photography

BAR SUPPLIES

- Gordon's Fine Wines

DESSERTS

- Pesti Pies
- Toscanini's Ice Cream
- Sweet Tooth

COFFEE

- Rao's

PARTNERS AND SOURCES

- Bay End Farm
- Double J Farm
- Kimball Fruit Farm
- Misty Knoll Farms
- Northeast Family Farms
- River Rock Farm
- Siena Farms
- Silverbrook Farm
- Stillman's Farm
- Vermont Quality Meats
- Verrill Farm

5. *ONE MONTH BEFORE EVENT*

Your event manager will set up any additional meetings, oversee the creation of a detailed itinerary and timeline for the day of your event, and confirm all your rentals.



PHOTO: JOSHI RADIN

❧ CRISPY CRAB CAKES WITH DIAVLO SAUCE ❧

6. *DAY-OF-EVENT COORDINATION*

Your event manager will supervise all elements of your wedding, including:

- Ensuring the timeline is followed and events are kept on schedule.
- Greeting vendors and assisting them with any issues that may arise.
- Greeting guests and directing them to reception areas at appropriate times.
- Overseeing reception set-up and breakdown, setting up of candles, flowers, decorations, etc.
- Confirming venue layout, set-up and reception timeline (dances, toasts, cake-cutting, etc.)
- Setting up guest book/program table, guest favors, tables, chairs, place-settings and menus.
- Collecting and packing all gifts and accessories at conclusion of event.

**Thanks for considering
Season to Taste for your
wedding! For more info,
visit us online:**



*A Reason
to Taste*

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SEASONTOTASTE *catering* .COM