

Monica Pope's green PLUM

Off-premise catering
private events at t'afia
breakfast & lunch boxes
prepared foods to go
holiday take-away dinners
simple-to-serve hors d'oeuvres
gift packages
cooking classes

made at t'afia
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t'afia is award-winning chef monica pope's south midtown restaurant specializing in coastal mediterranean cuisine featuring local and organic ingredients. green plum is monica pope's catering company that operates out of t'afia. in each case, we specialize in CUSTOMIZED MENUS to make yours a memorable event.

We purchase as many locally-grown and organic ingredients as possible; all of our meat, game & poultry is free of growth hormones & antibiotics.

Updated 11/2009

OFF-PREMISE CATERING

green plum catering can customize a menu for all of your entertaining needs at home or at the office:

- hors d'oeuvres (for up to 300 people)
- dessert or high tea parties
- seated dinner parties (for up to 50 people)
- buffet parties (for up to 300 people)

we also offer **BOX BREAKFAST & LUNCHES** – please visit our website at www.tafia.com for more information.

PRIVATE EVENTS AT t'afia

we have **FOUR AREAS** in the restaurant for you to choose from for your event. the entire restaurant is also available for private lunches or brunches as well as events on sundays and mondays (when we are normally closed).

UPSTAIRS PRIVATE ROOM

accommodates 40 for seated dining; 50-60 for cocktails

DOWNSTAIRS DINING ROOM (*)

accommodates 50-75 for seated dining; 150 for cocktails (available for large parties ONLY when we are normally closed)

LOUNGE

accommodates 20 for seated dining; 40 for cocktails

OUTDOOR ROOM

accommodates 40 for seated dining (under covered patio with fans or heaters); up to 75 standing (covered & open area)

(*) for larger parties in our downstairs dining room during our normal business hours (dinners tuesday through saturday), we can accommodate parties of up to 10 at one table (based on availability). for parties of more than 10, guests will be seated at separate tables; if tables are not available in the dining room, we will offer you tables in another area of the restaurant, as available.

SET MENUS

for seated dinner parties of 15 or more, we require a set menu at all times. for parties of 15 –24, you may select your set menu from our current menu items, creating a 3-course, 4-course or even 5-course menu of your choosing; we can also create a Local Market Tasting Menu using ingredients available that day from local sources. for parties of 25 or more guests, we require a completely set menu where all guests receive the same menu items on each course (unless you pre-order your guests' selections). for the main course, we can offer a "duo plate" with half orders of two menu items (for example, half pistachio crusted salmon and half crisp, flat chicken). we always have vegetarian and/or vegan options available.

CONTRACT TERMS

revised: 11/09

FEES / ON-SITE

SERVICE FEE

Service fee is \$35/hour per server (with a guaranteed minimum of 4 hours); Server time begins one hour prior to event and extends one hour past event for clean-up.

RENTAL FEES

Rental fees apply to parties of 40 or more (or if you would like different furnishings than what we offer upstairs).

ADMINISTRATIVE FEE

5% of total (before taxes and service fees)

FEES / OFF-SITE

SERVICE FEE

Service fee is \$45/hour per catering chef and \$35/hour per server/bartender, with a guaranteed minimum of 4 hours. Catering chef time begins two hours prior to event and server time begins one & a half hours prior to event; all staff times extend one hour past event for clean-up. Additional fees will apply for events over 30 miles from t'afia.

RENTAL FEES

Rental fees will apply for all serviceware contracted through green plum catering.

ADMINISTRATIVE FEE

5% of total (before taxes and service fees)

DELIVERY FEE

5% or \$40 (whichever is greater; higher fee may apply depending on delivery location)

CONTRACT TERMS, continued

CONFIRMATION & PAYMENT TERMS

For all events we require your credit card number in order to secure your on-site party or off-site catered event at the time you book your date.

ON-SITE PRIVATE PARTIES:

we require a confirmation of your final guaranteed guest count 5 business days prior to your event. At this time, we will charge 50% of your final contract; this amount is non-refundable. If you cancel within 10 business days of your event (prior to final confirmation) we will charge the administrative fee as a cancellation fee.

OFF-SITE CATERED EVENTS:

we require a confirmation of your final guaranteed guest count 5 business days prior to your event. At this time, we will charge 50% of your final contract; this amount is nonrefundable. If you cancel within 10 business days of your event (prior to final confirmation) we will charge the administrative fee as a cancellation fee.

MENU & GUEST COUNT CONFIRMATION

For on-site parties and off-site catered events: you must confirm your menu 5 business days prior to your event. In the event that your party is smaller than anticipated, you will still be charged for the confirmed number. In the event that your party is larger than anticipated, you will be charged for the larger number. Please be aware that we may not be able to offer your set menu to additional guests, although all will be fed.

PLEASE NOTE:

WE DO NOT ACCEPT PERSONAL OR BUSINESS CHECKS. NO SEPARATE CHECKS ON PARTIES OF 10 OR MORE.

SELECTED HORS D'OEUVRES LIST

please ask for other suggestions

revised 11/09

please note: all prices subject to change without notice

We purchase as many locally-grown and organic ingredients as possible; all of our meat, game & poultry is free of growth hormones & antibiotics.

\$1.25 Per Piece

Bruschetta with savory vegetable topping:

*hummous with edamame; *long-cooked broccoli; *eggplant caponata; *beet with goat cheese

Endive tips with red pepper puree, maple molasses & candied walnuts

Devilled egg crostini with organic soybeans

One-bite scones (sweet and/or savory)

(add 50 cents for crème fraiche & preserves)

Griddled polenta with sour cherry chutney

Roasted garlic and texas goat cheese on focaccia

Phyllo spirals with garden herbs, Rio Grande Organics pecans & Texas feta

Vegetable & sticky rice “sushi” rolls wrapped in nori seaweed (2 pieces) with orange chili sauce & wasabi

\$1.75 Per Piece

Empanadas with braised greens, almonds & raisins

Herbed gruyere & rice croquettes with herb sauce

Red quinoa “tabouli” in zucchini cups

Rosti potato cake with herb mascarpone and fresh-smoked salmon

Szechuan peppercorn & salt-roasted sweet potato skewers with sweet-hot mustard sauce

\$2.25 Per Piece

Texas crimini mushrooms stuffed with herbed goat cheese & toasted breadcrumbs

Tuna & sticky rice “sushi” rolls wrapped in nori seaweed (2 pieces) with orange chili sauce & wasabi

Beef picadillo empanadas with ranchero sauce
Pomegranate-marinated chicken satay with green raita

Crispy chicken tenders with red curry ketchup or honey mustard sauce

\$2.25 Per Piece

Roasted vegetable skewers with tahini sauce or tofu “aioli”

Medjool dates with bleu cheese & smoked pecans

Mini spicy black bean burger on asian bun with espresso BBQ sauce

Monica’s best mini quiche (vegetarian or with meat)

Spring rolls: rice paper-wrapped orange chili noodles with tofu & sambal-peanut sauce

Boiled shrimp with red curry sauce

Turmeric shrimp with coconut chutney

Medjool dates with maple mascarpone, pistachios & orange blossom water

\$3.00 Per Piece

Ceviche in tortilla cups

Crab cake with saffron-sherry aioli

Dates with chorizo, wrapped in bacon

Mini beef burger on asian bun with espresso BBQ sauce

Two-bite sandwich on our house-baked rolls

(choose filling: curried waldorf chicken salad, pimiento cheese, farmstead egg salad, tuna salad with pickled fennel & carrot)

\$3.50 Per Piece

Beef tenderloin satay with peanut sauce

BBQ pulled pork mini sandwich

Roast beef tenderloin mini sandwich with cambazola & cornmeal-fried onions

Shrimp & sausage brochette with chermoula sauce

Souvlaki lamb kebab with cucumber-garlic sauce

PARTY PLATTERS

\$30 each (serves 10-15)

Fresh-Baked Cheese Crackers (4 flavors)

Mediterranean Dips: preserved lemon hummous; roasted red pepper & walnut puree; roasted garlic & Texas goat cheese; olive & anchovy tapenade with sage crackers, crostini & lavender-black pepper pizette

Texas Cheese Selection (1 lb) with Sage Crackers & Hard-Tacks

Sushi Rolls (vegetarian & #1 tuna) with Orange Chili Sauce & Wasabi