



(541) 548-2512 1205 SW Indian Avenue Redmond, OR 97756

Make your party a pleasure for yourself by having our experienced, professional staff take care of set up, service and clean up. We suggest that you have a chef and server on hand for the premiere packages in particular, however, service staff is available for any of our Tate and Tate appetizer packages.

Chef or Sous Chef—\$25/hr

Winetender—\$25/hr

Bartender—for full service bar—\$35/hr

Service staff—\$22.50/hr

Service fees

—18% for events

—19% for weddings (chef or sous chef hours included in 19%)



Home Delivery

Our signature HOME DELIVERY packages combining the ease of delivery and set up by our capable staff combined with a light and trouble free meal for you and your guests.

Of course, you may also choose to have one or more of our trained and knowledgeable serving staff remain on site to serve your guests, maintain the food, and to breakdown and clean the site.

This allows you to “Be a Guest at your own Party.”

Classic Home Delivery

\$10.95 Per Person

Shanghai Chicken

One of George’s signature delights. A special blend of oriental marinade and honey glaze over broiled lean chicken, garnished with lettuce and tomato.

Mini sandwich w/ Smoke roasted tri tip of beef

Marinated, then smoke roasted, this tri-tip will melt in your mouth. Served as a small sandwich, the tri-tip is sliced and dressed with a chipotle cream sauce on a fresh baked mini roll, garnished with lettuce and tomato.

Fresh Vegetable Crudités

An assortment of crisp vegetables complemented by a roasted red pepper ranch dip.

Fruit & Cheese Platter

Seasonal fruits beautifully paired with a selection of cheeses and our hand made crackers.

Assorted Finger Desserts

A tempting arrangement of finger desserts that change with the whim of the chef and the dessert maker, which may include our sweet tartlets, ie., lemon curd or chocolate caramel; chocolate dipped strawberries, coffee bean trifle, chilled fruit soups for example.



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Typically rentals of wine glasses, plates and forks will run an additional \$1.75-2.00/ person. Bistro tables are \$10/table, linens start at \$15/table. Other tables run \$9-\$11 each. Delivery is additional and dependent on location of delivery.

White paper cocktail napkins, paper appetizer plates, white plastic forks and plastic tumblers are available at no extra charge.

Mediterranean Home Delivery

\$9.95 Per Person

Moroccan Style chicken w/ yogurt dipping sauce.

An exotic blend of middle eastern spices over broiled lean chicken. Served as skewers over rice pilaf and sliced vegetables with a yogurt dipping sauce.

Fresh made Hummus w/ fresh pita bread

Our own garbanzo bean, lemon and garlic dip with fresh grilled pita.

Smoked pork Mini Sandwiches

Smoked loin of pork sliced with chipotle cream and lettuce. Served on a palm size roll.

Fresh caprese skewer w/ dip or savory Marinade

A unique display of "Caprese on a Stick"; fresh mozzarella, olive and tomato wrapped in basil, marinated in an olive oil vinaigrette.

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Italian Home Delivery

\$10.95 Per Person

Traditional Meatballs

Tender meatballs flavored with capers and served with a creamy whiskey brown sauce. Served over rice pilaf.

Pastry Puffs with Smoked Salmon

Dill pastry puffs (Pâté à Choux) filled with a delectable smoked salmon mousse.

Anti Pasti Skewers

Olives, fresh mozzarella, basil and tomato in basil vinaigrette.

Rosemary chicken salad mini sandwich

Simmered breast of chicken, chilled then mixed with apples, Dijon, a bit of mayo and toasted hazelnuts on a fresh baked roll, garnished with lettuce and tomato.

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