

Staff Name: _____ Captain Sign Off: _____



**Childrens Hospital Los Angeles Gala
Saturday, October 8, 2022**

Return G! Pin
Return Apron

2:30 pm	GG arrives (2 PM, 2 Chef's, 25 KA, 10 Captains, 50 FA, 18 Bar Team)	Assignment: Cocktails: pass Apps pass Drinks Champagne wall Bussing Dinner Section: Table Number: Captain: After Party: pass Apps Bussing
4:00 pm	Second Call Time arrives 25 KA, 80 FA, 6 Bar	
	Meet at staff tent, grab snack or sandwich (ticket required), meet captain Tour floor, assign to area, practice service paths, scullery etc.	
4:30 pm	Staff meal break – 2:30 pm call time and earlier only	
	Make coffee, pour water, arrange creamers, preset salads	
5:30 pm	Cocktail hour – pass appetizers, cara cara rita, champagne wall	
7:00 pm	Guests enter hanger, servers to offer wine	
7:30 pm	Clear salads as tables are ½ empty	
8:00 pm	Serve entrée, clear as tables are ½ empty	
9:15 pm	Serve dessert followed by coffee	
9:45 pm	Event ends, guests depart to after party or leave bus napkins, flatware, coffee service – slush glasses on the floor – water to drain, grey water triple bag to dumpster	
9:30 pm	Second Call Time departs starts to begin to depart by 10:00 pm	
9:45 pm	Guests depart – Afterparty begins - some staff assigned for passing & bussing	
	Begin clearing as directed	
12:00 am	All out	

Cocktail Hour 5:30 pm - 7:00 pm	
Chicken Brie Zucchini Phyllo Basket grilled herb chicken, creamy brie, zucchini, roasted fennel in a phyllo basket with breadcrumb gratin and fresh parsley California Bluefin "Poke" center cut blue fin tuna simply tossed with parley, lemon, monterey bay salt and pepper, wonton toast Stuffed Mushroom – Vegan, GF garden spinach and wild mushroom with gratin crumb	Avocado Lemon Espelette Crostini – Vegan chunky hass avocado, green onion, roasted garlic, charred espelette pepper, meyer lemon juice, fresh micro cilantro Caponata Roasted Potatoes – Vegan, GF eggplant caponata filled with crispy parsley on top Cocktail - Cara Cara Rita silver tequila, cara cara orange juice, agave, fresh mint and basil

Dinner Service: WINE: Sonoma Cutrer Chardonnay Meomi Cabernet Sauvignon	
7:00 pm – BEGIN (PRESET)	
Beets Carpaccio Salad - golden beets, topped with wild arugula and grilled hearts of palm tossed with a lemon olive oil dressing, over a formage blanc pillow with herbed house made breadstick	
8:00 pm – MAIN	
Beef Tenderloin - cooked medium rare, wild mushroom shallot herb sauce, dauphinoise potatoes and green bean bundle	
Vegetable Quinoa Paella [vegan, gf] - roasted red quinoa flavorful paprika paella with marinated tofu, sweet onions, sautéed bell peppers, tiny chopped heirloom carrots and sweet potato topped with frizzled dill *10 children's meals available upon request	
9:10 pm – DESSERT	
California Citrus Scented Olive Oil Cake - mascarpone cream, fresh citrus, hibiscus flower accompanied with a dark truffle	
Debbie's Banana Cake [vegan option, on request] served with a dollup of non-dairy whipped cream	

Afterglow Party 9:45 pm - 11:00 pm
All Tray Passed
Mac & Cheese Cupcake - creamy macaroni cheddar cheese layered in cupcake form, bread crumb gratin crusted
Chicken Chipotle Lime Taco - with avocado, salsa and cilantro in a crispy petite taco shell [vegetable taco as well - vegan/gf]
Cheesecake Brownie Bites - chocolate fudge brownies with a swirl of new york style cheese cake
Cocktail - Cara Cara Rita available at the bar if there is still some left over

**In the unlikely event we need to evacuate the premises, please exit the building and go to the FedEx plane across the street at the Museum of Flying to remain until everyone is accounted for.

**Wifi

**Lost and Found

**Centerpieces