

Entrée courses may require 20–25 minutes or more depending on preparation and plating needs.

Each course will be briefly introduced when served so guests are aware of what is being presented.

### **KITCHEN ACCESS & SAFETY**

For safety and workflow reasons, clients and guests must remain out of the kitchen during active service and plating.

### **TABLE SETTINGS, PLATES & SILVERWARE**

Clients are responsible for full table décor, linens, and place settings.

Clients must provide enough plates and silverware for all four courses so that dishes do not need to be washed and reused during service.

Photos of available plates must be sent in advance so plating presentation can be planned accordingly.

Silverware recommendations will be provided if specific menu items require specialized utensils.

Wine glasses are provided for Premier wine tasting packages unless the client prefers to use their own glassware.

### **CLEARING & CLEANUP**

After each course, plates will be cleared before the next course is served.

Once all four courses are completed, the kitchen will be cleaned and left in the same condition it was found.

Client dishware, plates, and silverware used during service will be loaded into the dishwasher or washed, dried, and set aside neatly, depending on kitchen setup.

Clients are responsible for cleaning any additional personal items or drinkware not used as part of the plated dinner service.