



PATINA RESTAURANT GROUP

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**PATINA CATERING CELEBRATES 19 YEARS OF SERVICE AT
THE CREATIVE ARTS BALL AND EMMY® AWARDS GOVERNORS BALL**

Patina Catering creates menu awash with vibrant hues inspired by the “Kaleidoscope of Color” theme for the Creative Arts Ball and Emmy Awards Governors Ball

(LOS ANGELES, CA; July 23, 2014)—[Patina Catering](#) proudly announces that it will return as the official caterer for the prestigious Creative Arts Ball and the 66th Emmy® Awards Governors Ball. This marks the 19th year for Patina Catering as the premiere culinary team for the ultimate official Emmy after-parties, and also commemorates the 17th year Patina Catering has worked alongside renowned event producer Sequoia Productions to execute the grandest night in television.

Beginning on Saturday, August 16, 2014 with the Creative Arts Ball followed by 66th Emmy Awards Governors Ball on Monday, August 25, 2014, a combined total of 7,000 Hollywood elite are set to dine and celebrate at the West Hall of the Los Angeles Convention Center immediately after the awards ceremonies. Drawing from this year’s theme, “Kaleidoscope of Color,” Joachim Splichal, chef and founder of Patina Restaurant Group, designed a three-course menu for the two Emmy celebrations that complement the sensory delight featured in the décor by Sequoia Production’s owner and president Cheryl Cecchetto.

Amongst the invigorating glow of thousands of LED lights in multiple hues, over 700 waiters will present guests with dishes that celebrate nature’s vibrant colors. “It is our hope that the playful characteristics of the carefully selected ingredients add a level of full sensory integration into an evening dedicated to energetic celebration”, comments Splichal. “With each course the colors on the plate, such as the bright fuchsia of the candy striped figs, crisp green hues of the fresh kale and butter lettuce, and the lively yellow of zypher squash, will enthusiastically encourage diners to revel in the much desired accomplishments of all in attendance.” The official menu includes:

First Course

Grilled Peach and Heirloom Tomato Salad

*Little gem lettuce, candy striped figs, burrata, honey Vidalia, peppermint,
basil, toasted Marcona almonds, fleur de sel*

2013 Beaulieu Vineyard® Maestro Collection Sauvignon Blanc

Main Course

Filet of beef, artisan grapes, Idaho 90 potato “bone”, zephyr squash,
caramelizedcippolini, crisp lacinato kale

2011 Beaulieu Vineyard® Georges de Latour Private Reserve Cabernet Sauvignon

Dessert

Chocolate S’mores

Alunga™ whipped ganache, torched marshmallow fluff, graham crumble, Inaya™ chocolate pop rocks

2012 Beaulieu Vineyard® Maestro Collection Napa Valley Port and NV Muscat de Beaulieu

The development of the Emmy menu has been a year-long labor of love that began as soon as last year’s festivities ended. More than 50 recipes were crafted and eventually paired down with the Television Academy’s Governors Ball Committee to culminate in the final agreed upon three-course menu.

By providing culinary offerings for the Emmys Governors Ball since 1989, as acknowledged by the esteemed BizBash Award for “Best Overall Catering at an Event”, Patina Catering has the execution of the impressive night mastered. “We serve the attendees as though they are guests in one of our restaurants,” says Splichal of the Creative Arts Ball and Governors Ball. “Working directly with local purveyors and suppliers to source only the best and most seasonal ingredients we are able to create dish after dish that appeals to the palate, as well as to the creative eye.”

Just beyond the glow of the ballroom’s layered light installations, Patina Catering, and sister division Patina Restaurant Group, are set to once again bring over 200 chefs and 18 executive chefs from across the nation to work on-site in the multiple large event kitchens. The annual Patina “family” affair not only requires dedication of every individual in the team atmosphere but also provides an opportunity to interact with company representatives from both coasts and glean inspiration to bring to each chef’s respective establishments. This backbone of collaboration drives all involved to continually surpass expectations year after year when executing all dishes are served a la minute for a dining experience worthy of the attendees’ accomplishments.

ABOUT PATINA RESTAURANTGROUP:

Patina Restaurant Group (www.patinagroup.com) is a bicoastal boutique company and leader in the premium segment of the restaurant industry. In New York, its portfolio features the Michelin-starred Lincoln Ristorante, Stella 34 Trattoria at Macy’s Herald Square, The Sea Grill at Rockefeller Center, Brasserie, Brasserie 8 1/2, The Grand Tier Restaurant at the Metropolitan Opera, La Fonda Del Sol at Grand Central, and The Rink at Rockefeller Center. Other East Coast properties include Tutto Italia Ristorante and Via Napoli at the Epcot World Showcase in Orlando, FL.

On the West Coast its portfolio includes the renowned Los Angeles Times’ four-starred and Michelin-starred Patina Restaurant in Walt Disney Concert Hall, Café Pinot, Ray’s & Stark Bar,

Catal and Naples in Anaheim's Downtown Disney District®, Leatherby's Cafe Rouge, Pinot Provence and catering and food service in museums and cultural centers throughout California.

ABOUT PATINA CATERING:

Based upon his vision of unique restaurants emphasizing fresh, seasonal ingredients and unparalleled service, Joachim Splichal opened his flagship restaurant Patina in 1989. What began as a few intimate dinners in the homes of Patina's most loyal patrons slowly developed into Patina Catering. The commitment to bring Splichal's impeccable food and quality service to catered occasions has made Patina Catering the premier caterer on the West Coast. With a loyal and longstanding clientele, annual events include the Emmy® Awards, the City of Hope Spirit of Life Dinner, Los Angeles Philharmonic gala, Heal the Bay Benefit dinner, as well as numerous entertainment and fashion events. 2012 marked the 20th anniversary for the award-winning Patina Catering.

Patina Catering is honored to be the exclusive caterer for some of the finest performing arts, cultural centers and museums in Los Angeles, Orange County and San Francisco. From a simple reception to an elaborate multi-course dinner, Patina Catering orchestrates events with flawless execution and the apparent ease that only a master can display. From the first sip of the welcoming cocktail to the last satisfying morsel, Patina Catering offers events filled with unexpected surprises, invisibly attended by their professional event staff with polished expertise and an understated, elegant flair.

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