



CLIENT BRIEF FOR CATAME RESTAURANT

MISSION STATEMENT:

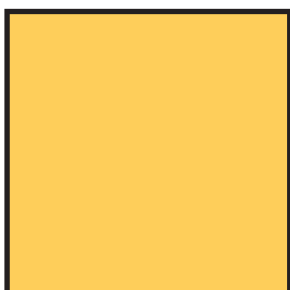
“Catame Restaurant is dedicated to serving authentic Spanish tapas. We strive to ensure that each dish that leaves our kitchen is of the best quality and nutritional value in a combination of modern and traditional techniques. We promise to treat all guests and staff with respect and dignity.

Our goal is to not only feed our customers well and to provide a safe, clean, and attractive setting but to protect the environment through use of biodegradable materials in our kitchen and in our take-out containers. If you leave our establishment without feeling 100% satisfied, then we have failed in our mission.”

LOGO:



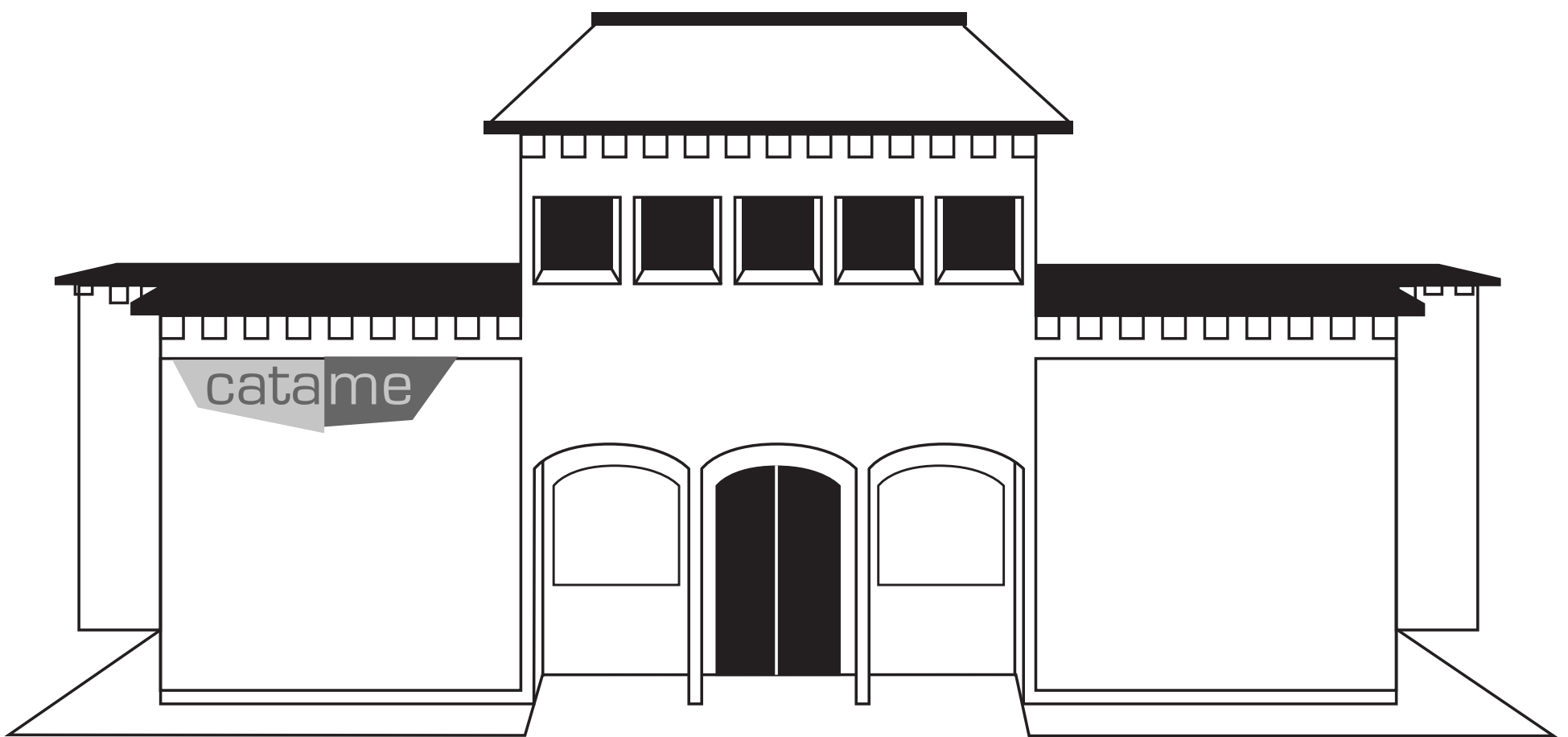
PANTONE COLORS:



Pantone 123
at 80%



Pantone 1797
at 100%



Catame Restaurant will be built to enhance the essence of Spanish culture. The exterior will be built with brick, glass, and stucco. The roof will be a combination of clay tile and tar.

The kitchen will be visible from the outside and from the waiting room. This will encourage walk-ins and entertain those waiting to be seated. The logo for Catame will have the appearance of frosted glass. In actuality, it will be a vinyl decal adhered to the glass from the inside.

The areas in front of the windows will be lined with pea gravel and enhanced with Spanish shrubs and ornamental grasses. This will deter customers from pressing up against the glass.

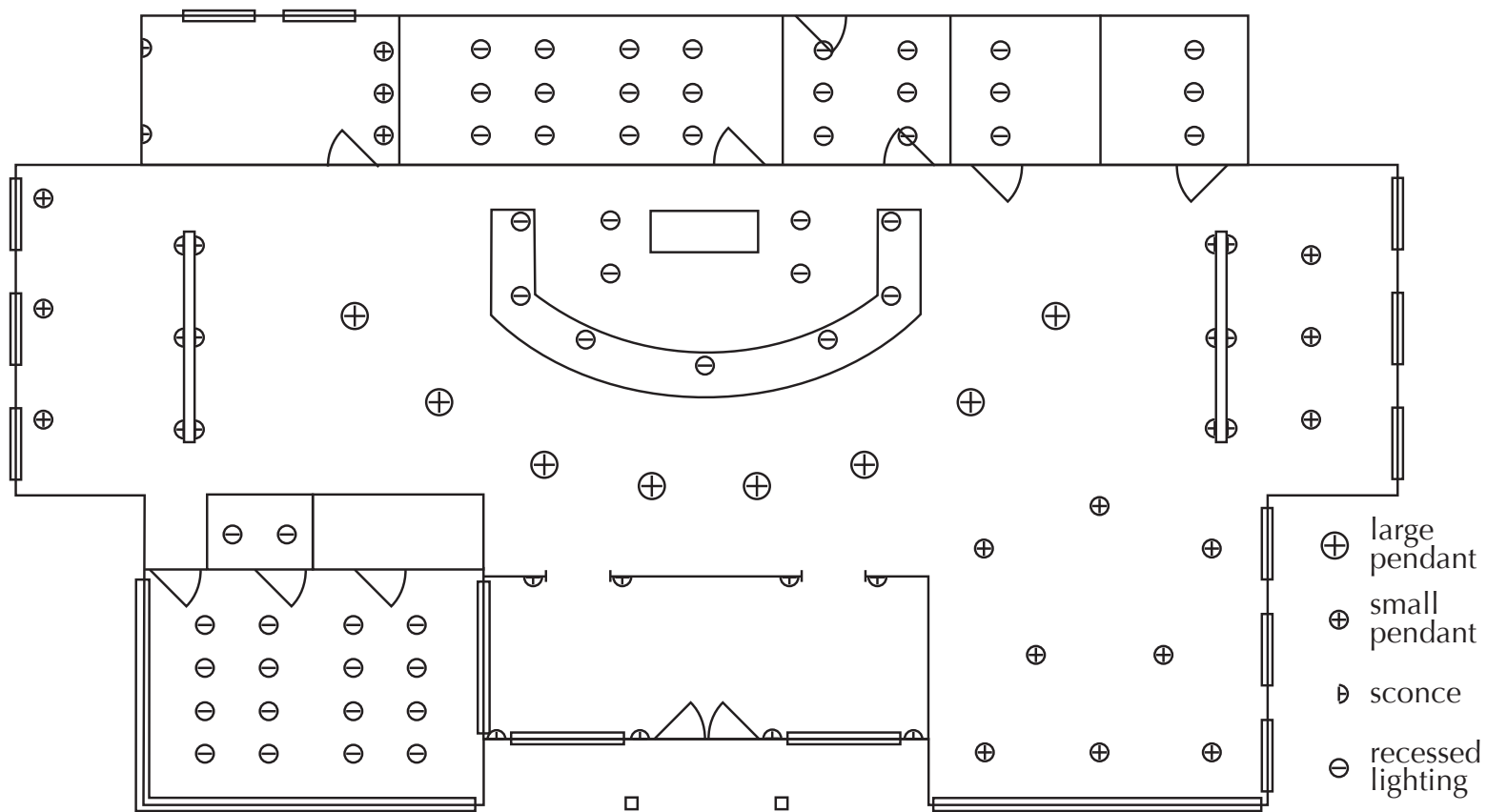
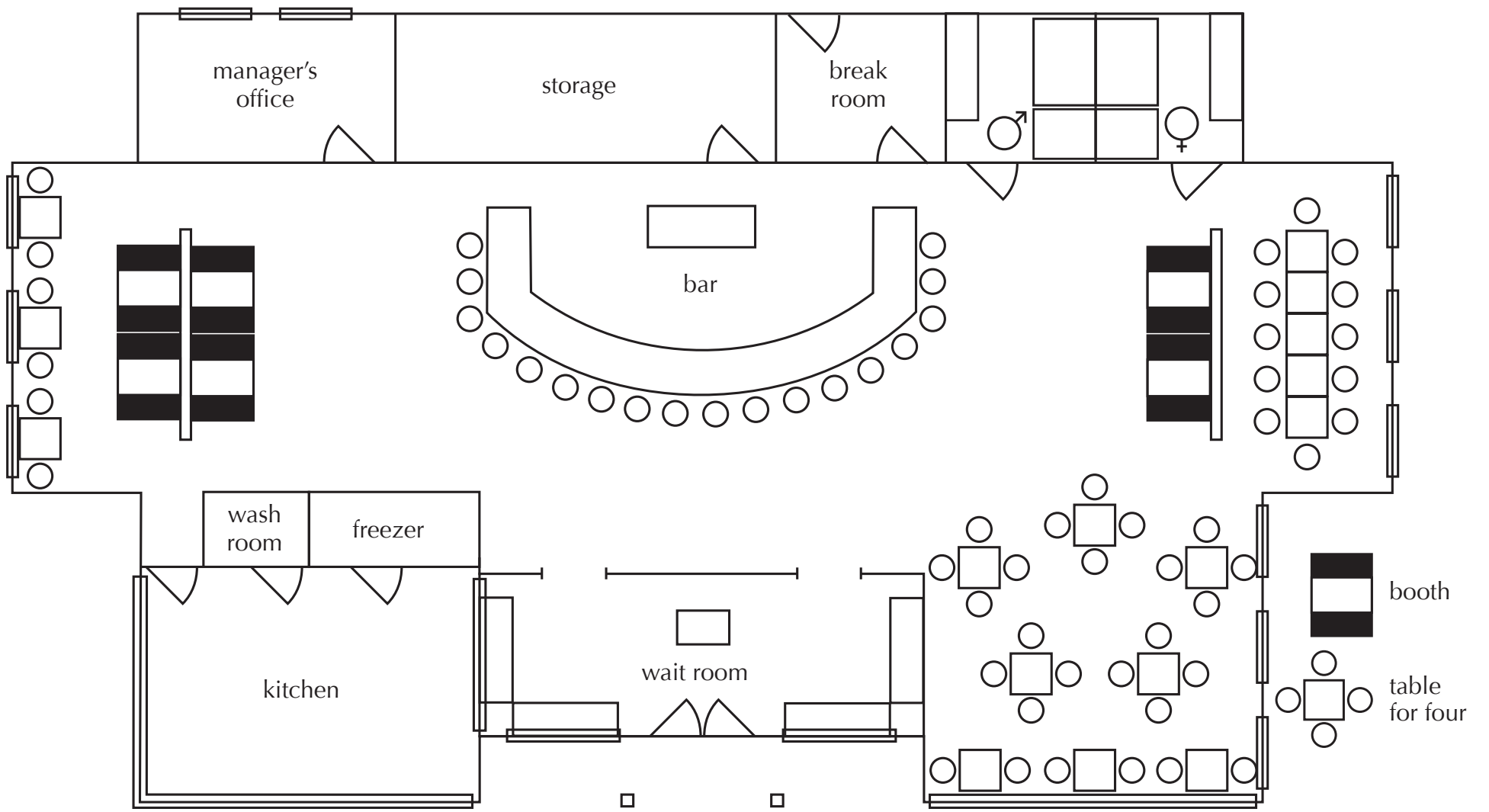
The waiting room and room dividers will be treated with brick. Other interior walls will boast stucco with the "perfect" treatment. The ceiling will support sound panels staggered at differing levels to provide an aesthetic appeal and to muffle noises from the patrons. The floor of the establishment will be poured concrete with brick impressions at certain locations, i.e. the bathrooms and bar area.

brick swatch



stucco swatch

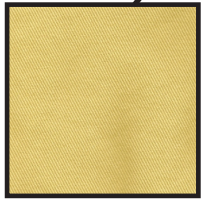




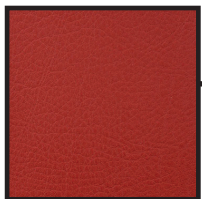
SEATING:



fabric swatch



vinyl swatch



wood swatch



SURFACES:



wood swatch



NOTE: Lazy Susans will be installed in the center of the tabletops for the large, four-person tables so that the turntable is flush with the table surface. The wood varnishes will match throughout the restaurant.



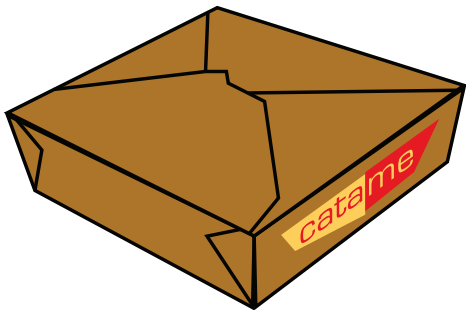
NOTE: The restaurant logo is engraved into the glassware used at the bar and the dinner table.



TAKE-OUT:



Volume: 47.3 Cubic Inches



Volume: 97 Cubic Inches



Volume: 365.6 Cubic Inches



CHEF UNIFORMS:



SERVER UNIFORMS:



NOTE: Servers will be required to wear a long-sleeve twill shirt, dress pants, and an apron. The fabrics will be a stain-resistant material in the colors below.





Bebidas Beverages		Price
Cafe		
Coffee	_____	\$2
Cafe con Leche		
Coffee with milk	_____	\$2
Auga		
Water Bottle	_____	\$1.50
Jugo		
Juice, Orange or Grape	_____	\$2
Refresco		
Soda	_____	\$2
Te		
Tea, Sweeten or Unsweetened	_____	\$1.75
Vino de la Casa Wines of the House		
Vino Tinto		
Red Wine	_____	\$7
Vino Blanco		
White Wine	_____	\$10
Chocolate		
Hot Chocolate	_____	\$2



Tapas Frias
Tapas served chilled

	Price
Jamon Iberico Spanish Serrano Seared ahi* with an olive Tempanade served on Catalan tomato bread, with mixed greens	\$5
Judias Verdes roasted potatoes and figs tossed in a walnut-fig dressing	\$6
Ensalada de MariscosMediteranea Marinated shrimp*, scallop* & squid* salad	\$9.5
Alubias Blancos con Pimiento White bean purée, rosemary & roasted red peppers	\$7
Pintxos deHigo Roasted red peppers, goat cheese and a fig coulis on grilled bread	\$7
PanCon Tomate deCatalan Traditional Catalan tomato bread	\$4
Tortilla Espanola Spanish omele Asparagus spears wrapped in smoked salmon*	\$9
Entremés de Carne de Cordero Cruda Lamb* Loin Carpaccio with sliced caper berries, radish sprouts, drizzled with a Cabrales cheese sauce and pomegranate reduction Green beans,	\$11
Ensalada de Esparragos Blanco White asparagus served with roasted red & yellow peppers, and a pepperocini and a chunky green olive-Champagne vinaigrette	\$8
Plato de Embuditos, Escalivada y Queso A Assorted Spanish meats, vegetables & cheeses. Please ask your server the details for this weeks selections	\$12

Tapas Calientes
Tapas Served Hot From The Kitchen

	Price
Brotxeta Shrimp wrapped with pancetta, served with horseradish cream sauce	\$11
Pincho de Solomillo Skewered pork and apple with red onion & currant relish	\$7
Gambas a la Plancha Sautéed shrimp* with garlic, olive oil and red pepper flakes	\$11
Queso deCabra alHorno Goat cheese baked in tomato sauce and garlic bread	\$7.5
Calamares a la Plancha Sautéed squid* in olive oil, garlic and lemon sauce	\$8
Datiles con J amon y Chorizo Pancetta-wrapped dates stuffed with chorizo	\$8
AlbóndigasCaseras Meatballs in a spicy garlic cream sauce	\$7
Solomillo conCabrales Grilled beef tenderloin* crusted with Spanish bleu cheese	\$12
Patatas Bravas Potatoes in a spicy tomato sauce	\$6
Champiñones a la Plancha Roasted mushrooms with garlic & white wine- parsley sauce	\$7
Crespelle de Feta y Puerros Thin crepes layered with feta cheese, leeks and basil	\$7
Alcachofas y Jamon con Aioli Breaded artichoke hearts wrapped with ham	\$7.5

Sopas de la Casa

Specialty Soups Of The House

Cup/Bowl

CaldoGallego Galacian style soup with white beans, chicken, chorizo and spinach	\$4/\$6
Sopa de Alubias Negras Black bean soup	\$4/ \$6
Gazpacho Cold Vegetable Soup	\$4
Sopa delDia Our fresh soup of the day. Ask your server for today's selection	

Entradas

Ask your server aboutEntrees served asTapas

Entree/Tapa

Entrecote con Vinagreta de Almendras y Alcaparras 8 oz Filet rubbed with Olive oil, garlic, sea salt & pepper, refried-roasted potatoes & frazzled leeks. Served with an almond & caper berry salsa	\$12
Rollos de Pollo al Ajillo Sautéed chicken breast, stuffed with Prosciutta ham, Championes and olives in a spicy garlic sauce, with arroz & espinacas catalanas	\$18/\$12
Txerriki Solomo Xinger eta ArdiGasnarekin In Basque A boneless pork chop* stuffed with Majon cheese & wrapped in pancetta with a pear-Zinfandel sauce	\$19
CanelonsD'Espinanacas Catalan Cannelloni stuffed with fresh spinach, pine nuts, golden raisins and Serrano ham, baked in a paella pan	\$18/\$12
Pescado delDia Fresh fish* specials served daily	\$12

Tapas Calientes

Tapas Served Hot From The Kitchen

Price

Ahi a la Parrilla Seared ahi* with an olive Tempanade served on Catalan tomato bread, with mixed greens	\$10
Papas Fritas con Ajo Refried-roasted potatoes with garlic, parsley and garlic-cumin aioli .	\$6
Espinacas deCatalanas Sautéed spinach with orange juice, raisins, apricots and pine nuts.	\$6
Empanada de Lomo Embuchado Pork, apples, pistachios, chilies and manchengo cheese .	\$5
Vieras con Jamon Serrano Scallops* wrapped with Spanish ham and red pepper aioli.	\$9
Mejillones y Almejas conCava yChorizo Mussels* & Clams* steamed with Spanish Cava and chorizo .	\$12
Chorizo y Morcilla con Manzana y Repollo Spanish sausages sautéed in apple cider & red cabbage	\$10