

Tickets & Sponsorships Continued...

Food at all levels is prepared by Behind the Scenes Catering. Please check off and fill out your desired tickets & sponsorship levels on the back of this panel and payment and contact information below, then detach, fold, stamp and mail in the enclosed envelope. You may also register online at www.casadeamparo.org/meet-the-chefs.

We are unable to attend. Please accept this tax deductible gift to Casa de Amparo in the amount of \$ _____

Company: _____
 Name: _____
 Billing Address: _____
 City/State/Zip: _____
 Phone: _____
 E-mail: _____

Visa MasterCard Discover Amex

Card Number: _____
 Expiration Date: _____
 Signature: _____

For event information, contact:
 Kate Fletcher
 Special Events & Donor Relations Manager
 760-566-3560
kfletcher@casadeamparo.org
www.casadeamparo.org/meet-the-chefs

Please register on our website or mail this form with payment to:
 Casa de Amparo
 Attn: Kate Fletcher
 325 Buena Creek Road,
 San Marcos, CA 92069

B Cellars Vineyards & Winery

The extraordinary property of B Cellars Vineyards and Winery is set among some of the world's most celebrated wineries on the Oakville Cross Road. The estate includes a state-of-the-art wine production facility, vineyards, caves for barrel storage, tours, tastings, private events and a Hospitality House featuring an interactive, open hearth kitchen wrapped in comfortable seating.

Casa de Amparo is grateful to B Cellars Vineyards & Winery for their gracious support and involvement over the years and in this year's event. We are also excited to share an interactive virtual wine tasting featuring two of their hand-selected wines as part of our Sponsor Reception!



www.bcellars.com | 703 Oakville Cross Rd, Napa, CA 94562 | (707) 709-8787



Casa de
Amparo
24th Annual
Treating and Preventing
Child Abuse and Neglect

325 Buena Creek Road
 San Marcos, CA 92069
 (760) 754-5500
www.casadeamparo.org

Meet the Chefs



@casadeamparo

In honor of April being National Child Abuse Prevention Month, we are thankful for your part in preventing child abuse and neglect by supporting Meet the Chefs.



Casa de
Amparo
Treating and Preventing
Child Abuse and Neglect

24th Annual Meet the Chefs

benefiting Casa de Amparo

Sunday, April 18th, 2021

Join us virtually

3:00pm Sponsor Reception

4:00pm Main Event

Enjoy gourmet appetizers, premium wine, desserts and more at a *taste* of our spectacular food & wine event!



Support your favorite restaurants!

The COVID-19 pandemic forced many of our supporting restaurants to temporarily close their doors. As a way to thank them for their support throughout the years we would like to return the favor!

You can purchase gift certificates to the following restaurants and chefs. Afterward, you can donate the gift certificate back to Casa de Amparo to help as an auction item! With this support and when we are safely able to enjoy restriction-free indoor dining, we will be able to enjoy our favorite places and have them back at our in-person Meet the Chefs Event!

Americana Restaurant _____	(858) 794-6838
CoastalKITCHEN _____	(858) 764-6057
Cocina del Charro _____	(760) 745-1382
Del Mar Brigantine _____	(858) 481-1166
Food by Chef Ty _____	(424) 278-8626
Jimbo's...Naturally! _____	(760) 489-7755
Pamplemousse Grille _____	(858) 792-9090
Poseidon _____	(858) 755-9345
Red Tracton's _____	(858) 755-6600
Shimbashi Izakaya _____	(858) 523-0479
Sheraton San Diego Hotel & Marina _____	(619) 291-2900
The Fish Market _____	(858) 755-2277
Vista Valley Country Club _____	(760) 758-2800

24th Annual Meet the Chefs

benefiting Casa de Amparo

Sunday, April 18th, 2021

Join us virtually!

Please join us for a *taste* of our 24th Annual Virtual Meet the Chefs event! For over two decades, Casa de Amparo has held this event to help children suffering from abuse and neglect. Our event may be a little different this year, but you will still enjoy a unique culinary experience sure to impress!

Sponsor Reception

3:00 PM

B Cellars Vineyard & Winery will provide an interactive virtual wine tasting featuring two of their hand-selected Proprietary Blends: BLEND 23 (white) and BLEND 24 (red). Hosted by Owner Duffy Keys, General Manager Curtis Strohl, and Wine Guide Kristina Fischer, the tasting will be perfectly paired with two delicious appetizers from Behind the Scenes Catering.

Main Event

4:00 PM

Enjoy delicious gourmet catered appetizers and samplers by Behind the Scenes Catering and hand-selected wines! At our main event you will enjoy a unique and interactive culinary experience, learn more about Casa de Amparo, enjoy a silent and live auction, and explore a wine auction full of rare and exclusive wines!

Wine Auction!

Place your bids in our Wine and Silent Auction!

Our wine auction is known to hold rare and exclusive wines, wine packages and other special items! Don't miss out on this amazing opportunity to add to your wine collection and support Casa de Amparo!

Casa de Amparo is a 501(c)(3) nonprofit organization. Federal tax ID: #95-3315571.

Tickets & Sponsorships

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Sponsorship Opportunities

Title/Presenting Chef **\$7,500**

- In-Home Full-Service Experience through Behind the Scenes Catering
- Serves 8 Guests
- Custom Casa de Amparo Wine Glasses
- 6 Bottles Hand-Selected B Cellars Wine
- 3 Bottles Gen 7 (Red & White)
- 3 Bottles Gen 7 Private Cuvee Sparkling
- Baby Lamb Chop Platter
- B Cellars Wine Pairing Appetizers
- Bruschetta Bar
- Duck Confit Rillettes
- Hand Sliced Artisan Potato Chips
- Gourmet Appetizer Sampler
- Hand Selected Cheeses & Accoutrements presented on a Wood Board
- Berry Panna Cotta Shot Glass
- Triple Chocolate "Cake-sicles"
- Assorted French Macarons
- Recognition in Event Communication & Presentations

Executive Chef **\$5,500**

- Serves 6 Guests
- 4 Bottles Hand-Selected B Cellars Wine
- 3 Bottles Gen 7 (Red & White)
- 3 Bottles Gen 7 Private Cuvee Sparkling
- Baby Lamb Chop Platter
- B Cellars Wine Pairing Appetizers
- Bruschetta Bar
- Duck Confit Rillettes
- Hand Sliced Artisan Potato Chips
- Gourmet Appetizer Sampler
- Hand Selected Cheeses & Accoutrements presented on a Wood Board
- Berry Panna Cotta Shot Glass
- Triple Chocolate "Cake-sicles"
- Assorted French Macarons
- Recognition in Event Communication & Presentations

Signature Chef **\$3,500**

- Serves 6 Guests
- 3 Bottles Hand-Selected B Cellars Wine
- 3 Bottles Gen 7 (Red & White)
- 3 Bottles Gen 7 Private Cuvee Sparkling
- B Cellars Wine Pairing Appetizers
- Bruschetta Bar
- Duck Confit Rillettes
- Hand Sliced Artisan Potato Chips
- Gourmet Appetizer Sampler
- Hand Selected Cheeses & Accoutrements
- Triple Chocolate "Cake-sicles"
- Assorted French Macarons
- Recognition in Event Communication & Presentations

Pastry Chef **\$1,750**

- Serves 4 Guests
- 2 Bottles Hand-Selected B Cellars Wine
- 2 Bottles Gen 7 (Red & White)
- 2 Bottles Gen 7 Private Cuvee Sparkling
- B Cellars Wine Pairing Appetizers
- Truffle Spinach Artichoke Dip
- Bruschetta Bar
- Duck Confit Rillettes
- Gourmet Appetizer Sampler
- Hand Selected Cheeses & Accoutrements
- Triple Chocolate "Cake-sicles"
- Assorted French Macarons
- Recognition in Event Presentations

Sous Chef **\$1,000**

- Serves 2 Guests
- 2 Bottles Hand-Selected B Cellars Wine
- 1 Bottle Gen 7 Private Cuvee Sparkling
- B Cellars Wine Pairing Appetizers
- Truffle Spinach Artichoke Dip
- Duck Confit Rillettes
- Gourmet Appetizer Sampler
- Hand Selected Cheeses & Accoutrements
- Triple Chocolate "Cake-sicles"
- Assorted French Macarons
- Recognition in Event Presentations

Individual Tickets

VIP Ticket **\$225**

- 2 Bottles Gen 7 Wine (Red & White)
- 1 Bottle Gen 7 Private Cuvee Sparkling
- B Cellars Wine Pairing Appetizers
- Jumbo Shrimp Cocktail with Fresno Chili Cocktail Sauce
- Teriyaki and Sesame Glazed Chicken Skewer
- Petite Beef Tenderloin Sandwiches
- Hand Selected Cheeses & Accoutrements
- Smoked Almond Chocolate Bark
- Assorted French Macarons

General Admission **\$150**

- A Bottle of Red or White Gen 7 Wine
- Jumbo Shrimp Cocktail with Fresno Chili Cocktail Sauce
- Teriyaki and Sesame Glazed Chicken Skewer
- Petite Beef Tenderloin Sandwiches
- Hand Selected Cheeses & Accoutrements
- Assorted French Macarons

Out-of-Area Gram **\$95**

- Samoa Pretzels
- Savory & Spicy Nut Snack Mix
- House Made "Pop Tarts"
- Triple Chocolate "Cake-sicles"
- Assorted Pop Chips

Underwriting Opportunities

Production Company **\$2,500**

Catering **\$1,500**

Auctioneer/Host **\$1,000**

Print Materials **\$750**

Individual Tickets

___ VIP Ticket **\$225**

___ General Admission **\$150**

___ Out-of-Area Gram **\$95**

Advertising Opportunities

Full Page (5.5" X 8.5") **\$225**

Half Page (5.5" X 4.25") **\$150**

Grand Total

Cheers to Upgrades!

Each ticket level has the opportunity to make additions (wine, cocktails, spirits, and accoutrements) when making your dinner selection at check out. A percentage of your additional purchases will go back to Casa!

