Welcome to the ‘Culinary Vine!’. Boy, do we have a smorgasborg of delectable selections for you! Whether you’re searching for a caterer, private chef or just simply want tomorrow night’s dinner and dessert mailed directly to your door before you return home from work, Platinumvine works closely with residents to learn how best to free up their valuable time. (part of window that opens up)

**VINE #1 CATERING SERVICE**

**East Meets West (sub vine)**

East Meets West has been one of Boston’s most distinguished caterers since 1989, drawing upon almost thirty years of award-winning culinary and event management experience to deliver the most memorable affairs. We strive to raise the bar on innovation and excellence, providing unparalleled food which redefines your culinary expectations.

It began as a fusion of two coastal cuisines: seamlessly blending new with old, trend with tradition, familiar with exotic. We continue those traditions today by incorporating personalized elements, transforming each client’s vision from dream to reality.

Click here to learn more about catering your special occasion with East Meets West: [www.eastmeetswestcatering.com](http://www.eastmeetswestcatering.com" \t "_blank)

**Season to Taste (subvine)**

If locally sourced food is on your menu tonight, look no further than Season to Taste.

seasonally-driven

Local Cuisine

Season to Taste Catering specializes in using ingredients that are responsibly sourced with an eye to seasonality, quality and minimizing environmental impact. Locally-grown produce and meats simply taste better and look more beautiful than anything trucked into the Boston area from across the country.

To learn more about Season to Taste’s corporate and private services, click here: [https://www.seasontotastecatering.com/corporate-private-events](https://www.seasontotastecatering.com/corporate-private-events" \t "_blank)

**Above and Beyond Catering (subvine)**

**About Us**

At Above and Beyond Catering, we are committed to providing affordable catering while never sacrificing quality of food or service. All meals are prepared in our kitchen daily using only the freshest ingredients available. We offer a wide selection of hors d’ oeuvre, breakfast, lunch, and dinner options; however, we will always try to accommodate any special requests or dietary needs. We request at least 48 hours notice, but understand when those last minute events come up. Please note that in such cases, menu options may be limited. Whether you are having a corporate meeting, wedding, church banquet, or a family reunion, each event is unique, so please contact us to design your individual menu. We will always strive to exceed your every expectation and are looking forward to working with you.

Visit us at [www.aboveandbeyondcatrering.com](http://www.aboveandbeyondcatrering.com).

**VINE #2 COOKING CLASSES**

Coming Soon!

Concierge Services, Inc. and Platinumvine are busy working with local chefs to offer residents cooking classes online! Stay tuned.

VINE # 3 **PERSONAL CHEF SERVICES**

**A Fresh Endeavor (subvine)**



Personal chef service is ideal for residents with food allergies, specific diets, or for anyone who enjoys a carefully prepared meal tailored exclusively for them, in the comfort of their own home.

‘A Fresh Endeavor’ is your answer

Personal Chef Service

Serving All of Greater Boston,

 Massachusetts Since 1999

* Conventional & Organic Options
* Gluten-free/Paleo/Specialty Diets
* Small Dinner Parties

Welcome to A Fresh Endeavor Personal Chef & In Home Catering Service, your solution for healthy, customized eating at home.

Do you find that you are short on time to cook at home?  Miss sit down dinners with your family?  Busy and tired of ordering out?  Concerned about ingredients & quality of takeout foods?  Making a lifestyle change but don't know where to start?  In need of help with a therapeutic or prescribed diet?  Tired of the same foods over and over?

We can help.

Our personal chef service plans can be set up on a weekly, bi-weekly, monthly, short term, or as needed basis.  If you are looking for fresh meals to have available in your fridge, our fresh weekly service plan  would fit.  For the individual or family looking to have high quality, home-cooked meals to enjoy, try our basic service plan which provides meals stored in the freezer to be heated at your convenience.

Our extensive menus range from simple to exotic.  You will find  family favorites along side ethnic dishes from most countries around the world, including vegetarian selections, and yes, you can request how you want them.... Most any dish can be adjusted to your specific tastes, or eating goals.

A list of our specialties includes

Classic & Home-style - Cuisines from around the world - Gluten free

Paleo - Primal - AIP - Low FODMAP - Low Carb - Vegetarian - Vegan

Mediterranean - Low Fat - Keto - Allergy Specific - Doctor Prescribed

Our service is the perfect gift for  holidays, new parents, a corporate gift, graduation, birthday celebrations, baby shower, dinner parties, private or group cooking classes, a wedding gift, or just because.  Greater Boston area- gift certificates can be purchased for single or multiple cook sessions.

Cooking Lessons- healthy cooking, ethnic theme based, comfort food, traditional fare and so much more..... and done in the comfort of your kitchen.  Excellent for a night in with family and friends.

In Home Catering

Whether you are planning a small dinner party, casual barbecue, holiday celebration, appetizer or tapas party, your private in-home chefs Dennis & Christine will make your day most memorable.

We specialize in smaller parties from 4 - 60 people, depending on the style of service, and the complexity of the function.  Visit the In Home Catering section of our website for sample menus and further details        [In Home Catering](http://afreshendeavor.com/in-home-catering.html" \t "_blank)

Set pricing for 4 course dinner parties- 2 - 12 people.

In Home Catering  Small Dinner Set Pricing

Towns We Service in Massachusetts

Acton  Allston  Amesbury  Andover   Arlington  Ashland  Bedford  Belmont  Beverly  Billerica  Boston  Boxborough  Boxford  Braintree  Brighton  Brookline  Brookline Village  Burlington  Cambridge  Carlisle  Chelmsford  Chestnut Hill  Concord  Danvers  Dedham Dover  Essex  Everett  Framingham  Georgetown  Gloucester  Groveland Hamilton  Hingham  Holliston  Ipswich  Jamaica Plain  Lexington  Lincoln  Littleton  Lowell  Lynnfield   Manchester-by-the-Sea  Malden  Marblehead  Maynard  Medford  Melrose  Milton  Nahant  Natick  Needham  Newbury  Newburyport  Newton  North Reading  Peabody  Quincy  Reading  Revere  Rockport   Salem  Salisbury  Saugus  Somerville  Southborough  Stoneham  Stow  Sudbury Swampscott Tewksbury  Topsfield  Wakefield  Waltham  Watertown  Wayland  Wellesley  Westford  West Newton  West Roxbury  Weston  Winchester  Woburn

We do service some communities in South Eastern New Hampshire and on occasion will go to Southern Maine.    Ask if we are available....

These are just a few of the communities we serve.   If your town is near a listed community, we can accommodate you.  Let us know... we would be happy to discuss your personal chef or in home catering needs.

(781) 640-9216    |   [nosko@rcn.com](mailto:nosko@rcn.com" \t "_blank)

**VINE # 4 PRE-PREPARED MEALS**



Home Chef (www.homechef.com)

Blue Apron (www.blueapron.com)

Plated (www.plated.com)

Hello Fresh (www.hellofresh.com)

Freshly(www.freshly.com)

**VINE # 5 WICKED GOOD CUPCAKES**

As Seen on Shark Tank! (logo)

In 2010 mother-daughter team Tracey Noonan and Danielle Vilagie took cake-decorating classes as a way to spend quality time together. Their passion quickly grew into a business and they launched their first store in October of 2011 In Cohasset, Massachusetts.

As the reputation of their product grew, they found themselves getting hundreds of requests to ship their product across the country. However, they couldn’t find a way to effectively ship cupcakes and have them arrive fresh and intact. That's when they came up for the idea of putting cupcakes into mason jars. By filling jars with freshly baked layers of cake, frosting and filling, they were able to create a product that would remain fresh up to 10 days without refrigeration and that could be easily shipped.

News of this innovative product began to spread. In April of 2013, Tracey and Dani debuted their product in front of 10 million television viewers on ABC's hit reality show, Shark Tank. They attracted the attention of “Mr Wonderful”, Kevin O'Leary and subsequently struck a deal that Kevin has since called, “the best investment” he's ever made on the show.

Tracey and Dani have not looked back. Since their appearance on Shark Tank, Wicked Good Cupcakes has become the "go to" website to buy unique and gourmet baked goods online. They continue to grow and innovate, constantly creating new products for their customers. To this day, everything they do is still homemade and baked from scratch with absolutely no mixes. Tracey and Dani wouldn't have it any other way.

To order your cupcakes online, click here: [https://www.wickedgoodcupcakes.com/shop-online/](https://www.wickedgoodcupcakes.com/shop-online/" \t "_blank)

**VINE # 6**

Open Table: <https://www.opentable.com>

**Boston Chai Party**

**Real, Indian Chai.**That is what two guys found missing in the Boston area. So, we set out to change that.

We are a Boston area, wholesome beverage start-up. Right now, our focus is two-fold: teaching people how to make chai and providing them the best ingredients to make it themselves. We are solving what we see as a problematic current state of Chai affairs in the US. Major chains have done our favorite beverage a disservice, so we want to appeal directly to the people and bring about a Chai-volution!

Chai is the combination of black tea leaves, masala or spices, water, milk, and ginger. We source our own black tea leaves from the fair- trade Amgoori Garden in Assam, India. Notably, owners of Amgoori respect the workers unlike other owners of tea gardens in Assam. Black, Assam tea is essential for Chai. Additionally, we grind our spices or masala every single week. Our masala consists of cinnamon, cardamom, fennel, cloves, dried ginger, star anise, and black pepper.

Chai is a simple drink that promotes coming together and conversing. We want to allow people to taste and experience chai for themselves, controlling all the ingredients and flavors that make it such a unique drink. Help us spread the word! Chai’s the limit!

Vishal & Rushil

**Late Nite Eats**

Door Dash

Grub Hub

Uber Eats

Foodler

Dominos