



entertain & delight



PARTY WITH A PURPOSE

Palace Café & Catering set the stage for the “Beyond Type 1 Founders Dinner” saluting co-founders philanthropist Sarah Lucas, venture capitalist Juliet de Baubigny, musician Nick Jonas, and celebrity chef Sam Talbot.

PHOTOGRAPHY BY JACK HUTCHESON

GENTRY HOME | Season 2015



Palace Café & Catering owner Donna Eaton has spent her career bringing good food and good people together over memorable meals. She has built her Sunnyvale-based catering and events firm with a commitment to quality and excellence, and it shows. Her Executive Chef Anton Vokel continually pushes the envelope creating mouthwatering dishes for practically any occasion. During any given week, the Palace team is out and about in the Bay Area putting on spectacular weddings, corporate events, and fundraisers. But some of the events that Eaton and Vokel hold closest to their hearts are the intimate dinner parties they put together where the key founders and committee members of nonprofits gather to brainstorm and celebrate. "Whether it's a kick-off party or after-the-event celebration, those intimate dinners and lunches are always exciting," relates Eaton. "That's where the real groundwork takes place for taking the charity to the next level."

The dinner party photographed here served as a celebration of the founding of an exciting new nonprofit with the goal of finding a cure for Type 1 Diabetes. Beyond Type 1 was formed by Silicon

Valley philanthropist Sarah Lucas (whose daughter was diagnosed with Type 1 at age seven) and venture capitalist Juliet deBaubigny (whose son was diagnosed at age five) in concert with musician Nick Jonas and celebrity chef Sam Talbot (both of whom were diagnosed at age 12). This powerful foursome joined together with the goal of bringing a new level of respect, understanding, and support for those living with Type 1 diabetes and by highlighting those fighting this disease every day and working toward ensuring a cure is on its way.

To make the intimate event extra special, Palace Café & Caterings Chef Vokel looked to the bounty of fall harvest ingredients at hand, utilizing end-of-summer

tomatoes as well as fall squash, kale, and other cool weather favorites, like pomegranate, to enhance not only the flavors of the fall menu, but also to bring in rich colors and textures. Balancing clean, sustainable ingredients with the desire for comforting →

BEYOND TYPE 1 FOUNDERS DINNER

Balsamic Roasted Grape
Crostini with Point Reyes Bleu
Cheese & Toasted Pine Nuts

Spiced Autumn Squash Soup

Kale & Bulgur Salad with
Pomegranate and Golden Raisins

Tuscan Braised Ossobuco with
Pappardelle and Rosemary
Lemon Gremolata

Pumpkin Bread Pudding with
Salted Caramel





Palace Café & Catering's Donna Eaton and Chef Anton Vokel with Beyond Type 1 Founder Sarah Lucas.

foods, Chef Vokel introduced a vibrant squash soup at the start, followed by a modern pomegranate and bulgur salad with kale. For the entree, a braised and tender Ossobuco, anchored by paperdelle pasta, provided a substantial course to linger over and enjoy with a hearty glass of red wine. With the welcome return of pumpkins, it seemed appropriate to finish with a sinfully delicious salted caramel pumpkin bread pudding. Cheers to that! ♦

NOTE: Yes, people living with Type 1 diabetes can enjoy dessert and a wide range of delicious, healthy food with one added step: they must account for the carbs in each bite they enjoy and inject or infuse insulin accordingly, because their pancreas can no longer do that job. To that end, Chef Vokel served a sweet dessert with 48 grams of carbohydrates and topped off the celebration with a Champagne toast (3 grams of carbohydrates).



Palace Café & Catering's Spiced Autumn Squash Soup

INGREDIENTS:

¼ C Extra Virgin Olive Oil
1 large yellow onion, diced small
2 medium butternut squashes split and seeded then roasted until soft and skin removed (about 30 min @ 350 degrees)
2 T brown sugar
1 T spice mix* (see ingredients above)
3 C vegetable or chicken stock
Salt and pepper to taste
¼ C Crème Fraiche for garnish

*To create the spice mix, combine the following:

1 t cinnamon
1 t allspice
1 t ginger
½ t nutmeg

METHOD:

Heat Extra Virgin Olive Oil in a medium stockpot. Add onion and sauté until soft and translucent (about 8-10 minutes). Add squash, brown sugar, spice mix, and stock and bring to a simmer (about 10 – 15 minutes). Use blender or an immersion blender to puree. Season with salt and pepper and serve. **Optional:** garnish with a dollop of crème fraiche. **Serves 6**