

From: [REDACTED] <[REDACTED]>
To: Karyna Shuliak <[REDACTED]>
Cc: Sonam <[REDACTED]>, Renato PB <[REDACTED]>, [REDACTED]
<[REDACTED]>
Subject: Re: Dinner instructions
Date: Tue, 17 Jul 2018 19:12:41 +0000

Ok Karyna . Thank you .

[REDACTED]

Sent from my iPhone

On Jul 17, 2018, at 3:00 PM, Karyna Shuliak <[REDACTED]> wrote:

Good afternoon to All!

Please see below instructions for tonight's dinner, since this is going to be a different serving style, then we normally do. Please feel free to set up the table when you have a chance. I should be back around 5pm to help.

Thanks a lot,

Karyna

Dinner

Table setting:

- charger plates
- fork and knives appetizer size and dinner size + dessert fork and knife as usual
- bread plates and bread knives
- butter and olive oil (3 sets: 1 on each side between the two guests, 1 in front of Mr. Epstein)
- salt&pepper (3 sets: 1 on each side between the two guests, 1 in front of Mr. Epstein)

1st course:

1. individual appetizer plates (flat plates)
2. salad in 2 bowls (one on each side)
3. bread basket

2nd course:

1. individual pasta plates (pasta bowls with rims)
2. 3 small bowls with parmesan cheese (1 on each side between the guests, 1 in front of Mr. Epstein)

3rd course:

1. individual main course plates (flat dinner plates)

Dessert:

1. individual plates with cakes
2. 2 plates with sliced fruit (one on each side of the table)
3. prepare sets for coffee and tea (including sugar, sweetener and creamers for individual serving)