

early bird cookery weddings

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farm to table catering

SAMPLE SUMMER WEDDING

passed hors d'oeuvres : vegetarian

Vegetable spring rolls : peanut dipping sauce

Fried green tomato on mini cheddar biscuit : spicy tomato corriander jam

Seasonal vegetable tarts / crostinis : wood fired oven blistered bread

Risotto, chevre & herb balls : carrot puree, pickled beet garnish

Black bean cakes : roasted red pepper sauce & charred lemon salsa verde

Chickpea & carrot fritter : marinated whipped feta dip

Quinoa & kale bites : feta, olive, dill & mint; tzatziki sauce

Mini vegetable sliders : tomato & eggplant (mint, capers) or BBQ black bean burger (chimichurri)

passed hors d'oeuvres : not vegetarian

Fish 'n chips : trout cakes, mashed pea puree, potato chip OR mini trout cake w/dill sauce

BBQ glazed chicken & vegetable skewers OR Lamb kofta patties : mint jelly

Mini meat sliders : pulled pork or beef brisket + sauce

Scallion and shoyu pork meatballs : srirachi mustard glaze, cilantro & basil

Jerk chicken skewers : pineapple mint chutney

Crispy pork lettuce wrap : thai dipping sauce (can be vegetarian lettuce wrap)

(INCLUDED AT BAR : SEASONAL SIMPLE SYRUP FOR DRINKS ... LAVENDER, LEMON MINT, BERRY)

(INCLUDED AT WELCOME TABLE / BAR : ICED HERBAL TEA : GREEN MINT TEA, HIBISCUS HONEY)

tabled starters

Seasonal market crudite : green goddess dip, pimento cheese & radishes w/charred onion butter

Meze platter : mint labneh, smokey eggplant puree, vegetables & pitas

Charcuterie board : grainy mustard, olives, housemade pickles, vegetable or traditional pate

Rustic cheese board : seasonal jam, nuts, fruit, local honey

Crostiti bar : flatbreads w/seasonal topping (onion confit, eggplant caponata, pesto, greens, etc.)

sweets (select 1) *(includes coffee / tea service. wedding cake provided by client. if cake by EBC, additional cost TBD)*

Lemon tart OR Angelfood cake : charred rhubarb compote, fresh strawberries, dark chocolate tea cookie

Seasonal fruit tarts + seasonal homemade fruit ice cream

Wedding Cake (provided by client) (provided by EBC = additional cost TBD)

{we source locally : availability determined by the growing season. always gluten-free, vegetarian and vegan options.}

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SAMPLE SUMMER WEDDING

plated first course *(optional/additional)*

Sweet pea soup with mint • Watercress & spinach soup : soft boiled egg + fresh herbs

Smokey tomato soup : chives, mini grilled cheese crouton • Sweet corn soup : coconut milk & lime

Cold yogurt & herb soup with chickpeas • Heirloom carrot tart with lemon ricotta & herbs

Seasonal salad from the selections below...

sides and salads *(select 3)*

Heirloom tomato, watermelon & shaved beet salad : basil oil, lemon ricotta & arugula

Panzanella : heirloom tomatoes, radish, basil, charred haricot vert, grilled sourdough croutons

Seared patty pan squash + zucchini, roasted red peppers + eggplant, grilled onions : smoked paprika aioli

French lentil, farro, cucumber & sungold salad : marinated feta & summer's herbs

Grilled nopales salad : kale, zucchini, roasted corn, pickled red onion, honey lime vinaigrette

Charred spring onions & sweet peas over pasta : mint, walnut, grilled asparagus

Greenest salad : seared brocoli, haricot vert, asparagus, greens : avocado dressing

Saved carrot ribbons & lentil salad : preserved lemon, greens, fried almonds, feta

Nicoisse salad : trout, baby potatoes, olives, green beans, lettuces, shallot walnut vinaigrette

protein *(select 1)* *(two proteins = additional \$5 person)*

Coffee crusted brisket, fork tender, a client favorite : chimichurri sauce

Pasilla chile rubbed shank (lamb or beef, depends on availability) : grilled tomatillo lime sauce

5 spice glazed porcetta : thyme, rosemary, fennel, oregano & garlic

Mediterranean leg of lamb (thyme, garlic, mint & lemon rub) : salsa verde, charred lemon garnish

Housemade BBQ glazed OR buttermilk brined brick chicken

Tuscan braised chicken : lemon, leeks, olives, onions & apricots

Trout cakes : panko crusted, yogurt dill sauce, capers, greens salad

Black pepper seared scallops : brown butter (smaller parties only : 50 or less)

ALL PROTEINS ARE PAIRED WITH A STARCH : polenta, minted potatoes, skillet potatoes, smashed potatoes, root vegetable puree, corn pudding, toasted israeli cous cous, rice pilaf, pasta, etc.

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SAMPLE FALL WEDDING

passed hors d'oeuvres : vegetarian

Spanakopita : spinach, chard, mint & feta in pastry

Fried green tomato on mini cheddar biscuit : spicy tomato corriander jam

Seasonal vegetable tarts / crostinis : wood fired oven blistered bread

Squash & chevre risotto balls : fried sage & pickled beet garnish

Black bean cakes : roasted red pepper sauce & charred lemon salsa verde

Roasted polenta squares : sauteed mushrooms, shiitake bacon, parmesan

Winter panzanella, rye croutons & mustard vinaigrette dressed root veggies : bamboo spoon

Quinoa & kale bites : feta, olive, dill & mint; tzatziki sauce

Mini vegetable sliders : tomato & eggplant (mint, capers) or BBQ black bean burger (chimichurri)

passed hors d'oeuvres : not vegetarian

Fish 'n chips : trout cakes, mashed pea puree, potato chip OR mini trout cake w/dill sauce

Fried chicken, mini black pepper biscuit, tangy slaw OR glazed chicken skewers

Mini meat sliders : pulled pork or beef brisket + sauce

Scallion and shoyu pork meatballs : srirachi mustard glaze, cilantro & basil

Parsnip fritter : bacon jam, chives

Crispy pork lettuce wrap : thai dipping sauce (can be vegetarian lettuce wrap)

(INCLUDED AT BAR : SEASONAL SIMPLE SYRUP FOR DRINKS ... LAVENDER, LEMON MINT, BERRY)

(INCLUDED AT WELCOME TABLE / BAR : ICED HERBAL TEA : GREEN MINT TEA, HIBISCUS HONEY)

tabled starters

Seasonal market crudite : caramelized onion & sunchoke dip, buttermilk ranch

Meze platter : mint labneh, smokey quash tahini dip, vegetables & pitas

Charcuterie board : grainy mustard, olives, housemade pickles, vegetable or traditional pate

Rustic cheese board : seasonal jam, nuts, fruit, local honey

Crostoni bar : flatbreads w/seasonal topping (onion confit, eggplant caponata, pesto, greens, etc.)

sweets (select 1) *(includes coffee / tea service. wedding cake provided by client. if cake by EBC, additional cost TBD)*

Dark chocolate tart : nut crust, lemon zest, smoked sea salt + burnt toast ice cream

Charred citrus honey polenta cake • Sweet potato bourbon bundt cake : sage butter & candied pecans

Local cheeses, honey, assorted mini tea cookies, etc.

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SAMPLE FALL WEDDING

plated first course *(optional / additional)*

Borscht : dill crema, fried onion, egg • Creamy carrot soup : fried chickpeas, preserved lemon, chive
Cauliflower & chevre souffles • Leek & charred onion bread pudding : bacon, thyme & gruyere
Heirloom carrot tart with lemon ricotto & herbs
Seasonal salad from the selections below...

sides and salads *(select 3)*

Panzanella : heirloom tomatoes, smoked beets, radish, basil, rye croutons, tapenade vinaigrette
Roasted carrots & beets : habanero crema, pepitas, lime salt, cilantro
Charred cabbage & broccoli salad : pistacio, tahini sauce, mint, microgreens
Smashed salt & vinegar sweet potatoes over kale greens, bacon vinaigrette, pepitas
Citrus salad : shaved fennel, olives, dill, mint, roasted beets, carrot
Butternut squash gratin : kale, sage, carmelized onions, brown butter breadcrumb, fried shallots
Shaved brussel sprout & kale salad : toasted quinoa, parmesan, lemon, walnut shallot vinaigrette
Braised borlotti beans in parmesan broth : artichokes, olives & herbs
Shaved cauliflower & radicchio salad : pignoli, parsely, golden raisin (pasta optional)
Fall vegetable tagine OR tart : seasonal vegetables, harrisa, preserved lemon & olives
Greenest salad : seared brocoli, brussel sprouts, pistacios, greens : avocado dressing
Nicoisse salad : trout, potatoes, olives, celery root, radish, lettuces, shallot walnut vinaigrette

protein *(select 1)* *(two proteins = additional \$5 person)*

Coffee crusted brisket OR roast, fork tender : chimichurri sauce
Pork Pernil : braised pork shoulder w/lime, orange, oregeno, garlic & cumin
Osso bucco OR venison ragu : tomatoes, gremolata
Trout cakes : panko crusted, yogurt dill sauce, capers, greens salad
Tuscan skillet roasted brick chicken : lemon, leeks, olives & onions
Hunters wife's chicken : braised in summers tomatoes, capers, olives, roasted peppers
Braised rabbit in housemade mustard sauce +\$2 person
Oxtail ravioli (for smaller events only : served w/sauce & braised greens)

ALL PROTEINS ARE PAIRED WITH A STARCH : polenta, minted potatoes, skillet potatoes, smashed potatoes, root vegetable puree, corn pudding, toasted israeli cous cous, rice pilaf, pasta, etc.

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WEDDING PRICING

option A : \$100-110*

staff of 8-10 includes : 2-3 kitchen staff, 6-7 bartenders/servers, 1 dishwasher
4 passed + 3 stationary appetizers
plated 1st course : soup or salad
family style dinner service (*plated optional : + cost of additional staff member*)
dessert & coffee service

option B : \$80-90*

staff of 6-8 includes : 2-3 kitchen staff, 4-5 bartenders/servers, 1 dishwasher
4 passed + 2 stationary appetizers
family style dinner service
coffee & tea

option C : \$65-70*

staff of 4-5 includes : 2 kitchen, 2-3 servers. no bartender.
2 stationary appetizers
buffet style dinner service
dessert & coffee buffet
(*no dessert = \$60-\$65 person*)

**price varies depending on the number of guests & thus staff requirements :*

low end numbers are for guests up to 150; higher end numbers are for guests above 150.

(rentals recommendation = rent-e-vent.com)