



## **SOCIAL AND WEDDINGS MENU**

### **THE EARTH FIRST EXPERIENCE**

Our Earth First Experience is an event like no other, we combine the culinary creation of Master Chef Shular with the visual designs by our world-class creative events team. Our mission is to foster events that are designed to impress and inspire, from our small plate creations to our signature exhibition stations. The Earth First team is here to help create that one of a kind experiences for all our clients and we look forward to crafting a memorable experience for you!

### **CUSTOM MENU TASTINGS**

At Earth First we encourage all our clients to attend and to participate in our Custom Menu Tastings. Our private menu tastings provide our clients with the opportunity to experience the gastro-creations developed by our culinary team. Our team of event specialist are here to create unique experiences you will come to expect and love here at Earth First.

Please contact our creative team for more information and to make reservations at our next Custom Menu Tasting event.

### **COMPLIMENTARY DESIGN PLANNING**

At Earth First we are a full-service 360 catering and event operation. Therefore, we provide complimentary consultation and design with one of our staff coordinators when you book a wedding or an event.



## CUSTOM TASTING MENUS

### BLACK FOREST EXCURSION Custom Five-Course Tasting Menu

#### Soup

Sherry Infused Caramelized Onion Soubise  
with English Peas, Sweet Corn Custard, and Salsify Chips

#### Salad

Olive Oil Poached Vine Ripped Tomatoes  
with Crisp Garden Greens, "Caponata-Style" Pearl Cous Cous, and  
a White Balsamic-Basil Vinaigrette

#### Main Course

Coriander-Thyme Crusted Roulade of Free-Range Chicken  
with Savoy Cabbage, Polenta Pave, and Black Currant-Shallot Glace

#### Farmers Cheese Course

Chef's Artisan Blue Marble Farms Cheese Sampler

#### Desserts

Spiced Peach Strudel  
with Vanilla-Bean Ice Cream, Lavender Carmel, and Candied Walnuts

### AMBASSADOR'S CHOICE Custom Four Course Tasting Menu

#### Starter

Warm Lobster-Salmon Belly Terrine  
Poached Coastal Shrimp, Roasted Sea Bean, EVOO Brioche, Cauliflower  
Silk and Caviar Oil

#### Salad

Citrus-Heirloom Tomato and Petit Herb Salad  
Mascarpone-Panna Cotta, Cucumber Foam, Romano-Wafer, Pickled  
Radish, Orange-Thyme Vinaigrette

#### Main

Coriander-Crusted Loin of Venison  
Golden Mushroom Pithiver, BBQ Baby Carrots, Parsnip Puree, Crispy  
Potato Gratin and Red Wine Reduction

#### Dessert

Chefs Chocolate and Fresh Fruit Creations

### DIRECTORS-CUTS ENTERTAINMENT Pre-Event Reception

#### Cold Options

Roasted Portobello Mushroom with Balsamic Reduction and  
Arugula

Marinated Tomato-Pearl Couscous with Basil Oil and Micro Green

Hearts of Romaine with Sour-Dough Crostini and a Roasted Garlic  
Dressing

Shaved Prosciutto-Mozzarella Roll with Basil and EVOO

Pressed Seasonal Melon with Orange-Thyme Glaze

Mini-Corn Tacos with Fresh Avocado, Chipotle Sauce and Grilled  
Shrimp

#### Hot Options

Crispy Spinach Spanakopita with Citrus-Fennel Slaw

Grilled Vegetable-Curry Tofu Kabob with Sweet Chili Sauce

Warm Risotto Cake with Herb Crust and Tomato Jam

Polenta-Pave with Fresh Cheese Curd and Preserve Lemon

Savory Bread Pudding with Braised Beef and a Shallot-Thyme  
Sauce

Grilled Beef Satay with Curry Peanut Sauce

Mini Rice Noddle Bowl with Pickled Vegetables and Ginger Broth  
Golden Potato Cake with Crispy Shitake Bacon, Organic Cream  
and Chives

Mini Meatball with Stewed Tomatoes and Potato Puree

Petit Beef Sliders with Grilled Pineapple Slaw



## CUSTOM TASTING MENUS

Citrus Poached Gulf Shrimp with Oyster Shooters and Crab Claws Served with Horseradish and Cocktail Sauce

### Main Hot Selections

AAC Southern Fried Chicken with Spicy Seasoned Fries

Broiled Red Fish with Shellfish Bouillabaisse

Slow Roasted Black Angus Prime Rib with Au-Jus and Horseradish Cream

### Accompaniments

Golden Potato Gratin with Garniture of Smoked Bacon, Cheddar Cheese, Sour Cream and Chives

Creamy Mac-n-Cheese with Parmesan Crust

Wilted Spinach and Arugula with Leeks and Charred Tomatoes

Buttered Asparagus with Pearl Onions and Lemon Oil

### Pastry Chef Creative Sweets

Salted-Carmel Pecan Tart with Dark Chocolate

Fried Fruit Fritters and Milk Shake Station

## CATTLEMEN'S CUSTOM BUFFETS Chef Inspired Buffet

### Cold Bar

Creamy Lobster Ditalini Pasta Salad with Roasted Pepper-Lime Aioli

Roasted Tomato- Marinated Cucumber Salad with Micro-Herb Greens and Celery Leaves with Whole Milk Mozzarella, Balsamic Reduction and Basil Oil

Peppered Arugula-Baby Spinach Salad with Shaved Fennel, Kalamata Olives, Roasted Artichokes, Toasted Pinenuts and a Red-Pepper Gazpacho Vinaigrette

### Main

Slow Roasted Prime Rib of Beef with Horseradish-Garlic Cream and Natural Beef Jus

Blackened Sea Scallop and Georgia Wild Shrimp with Classic Cognac Cream-Newberg Sauce

### Accompaniments

Gratin of Butternut Squash with a Barley Streusel and Walnuts

Fried Brussel Sprout with Rosemary-Honey

Savory Corn Bread Pudding with Bourbon-Currant Glaze

Braised Southern Greens with Candied Bacon and Pearl Onions

Chef Inspired Creative Sweets

## CHEF INSPIRED GLOBAL BUFFET Custom International Buffet

### Small Plates

#### (Cold)

Tabbouleh- Lebanese Bulgur and Parsley Salad

Israeli Couscous with Chopped Vegetables, Chickpea and Roasted Artichokes

Chickpea-Lime Hummus with Warm Pita

Orange-Lemon Potatoes

#### (Hot)

Kofta-Lamb Kebabs with Greek Cucumber-Tzatziki Sauce

Mediterranean Grilled Chicken with Baked Grouper Filet with Lemon-Caper and Dill Oil

Eggplant Parmesan with Prosciutto and Stewed Tomatoes

Crispy Falafel (Chickpea Patties with Sesame, Cilantro and Parsley)

Low-Country Evolution (Samples created separate pdf downloadable)

Custom Seasonal Brunch

Buttermilk Battered Chicken Tenders with Black Berry Waffles and Smoked Honey

Baby Kale, Tomato and Brie Cheese Frittata with Avocado-Cucumber Relish

Chicken-Fennel Sausage

Crispy Honey Spiced-Applewood Bacon

Spiced Apple-Ginger Filled Crepes with Ricotta Cheese and Oat Streusel

Roasted Tenderloin of Beef with Country Fried Egg with Charred Pepper-Relish

Blackened Red Fish and Stone-Ground Golden Grits with Gouda

Fingerling Potato and Corn Beef Hash

Cranberries-Pistachio Bread Pudding "French Toast Style" with Acorn Squash Cream

## COASTAL SHORES FLAVORS Custom Seasonal Buffet

### Cold Salads

Wedge of Iceberg with garnishes of Smoked Bacon, Cheddar Cheese, Chives, Ranch, Crumbled Blue and Tomatoes

Seasonal Fruit and Cheese Display

With Assorted Crackers, Nuts, Dried Fruit with Jams and Jellies