



FILM AND TV PRODUCTION MENUS

Earth First Catering and Events is a premier full-service operation lead by Master Chef Daryl Shular and his team of industry professionals. Chef Shular has over 25 years of global culinary experience, from being a member of the USA Culinary Olympic Team in 2008 to being one of 72 Certified Master Chef in America.

Our team here at Earth First understands that a well-fed crew is a productive crew and we value your time and attention to details. Our mission is to provide the best culinary and hospitality experience for all our clients. We handle meals for small individual riders to large production crew and background to help keep you on time and on budget.

We welcome all requests from dietary requirements to international cuisines, our team here at Earth First are here to serve.

BREAKFAST MENUS

Continental

Selection of Fresh Juice (Apple, Orange and Cranberry)

Seasonal Fruit

Selection of European Pastries, Croissants or Bagels

With assorted spreads, jams, and butters

Mediterranean Breakfast

Ciabatta Egg Sandwich with Chicken-Fennel Sausage and Ricotta

Fresh Seasonal Fruit Parfait with Greek Yogurt and Almond Granola

Robust Italian Coffee

Assorted Teas

Fresh Juice

Local Farmers Butcher Block

Assorted Seasonal Fruit and Fresh Berries

Assorted Georgia Sweet Grass Yogurts

Chef Crafted Cured Breakfast Meats

Assorted Coffees and Teas

Selection of Fresh Juice (Apple, Orange and Cranberry)

A LA CARTE

ASSORTED CROISSANTS

Plain, Chocolate and Almond Croissant

ASSORTED DANISHES

Cheese Danish, Apple and Raspberry-Cheese

ASSORTED SCONES

Blueberry-Lemon, Honey-Pecan

ASSORTED MUFFINES

Morning Glory Muffin, Blueberry and Cranberry Orange

BREAKFAST SANDWICH OPTIONS

Hickory Smoked Bacon and Avocado

Aged White Cheddar, Soft Scrambled Egg, Toasted Honey-Multigrain

Fried Chicken and Sweet Potato Biscuit

Tabasco-Honey Butter, Pickled Okra and Gouda Cheese

Buttermilk Biscuit with Organic Chicken Sausage

Folded Egg, Green Hill Cheese and Black Plum Preserve

Toasted Croissant and Honey-Peppered Bacon

Pressed Avocado, Heirloom Tomato Jam and Fresh Spinach

Chicken Sausage and Cheddar Biscuit Sandwich

with Scrambled Egg and Havarti Cheese

Avocado and Tomato Breakfast Melt

with Smoked Bacon, Scrambled Egg and Mozzarella on Whole Wheat Toast

Crispy Chicken and Biscuit Sandwich

with Scrambled Egg and Provolone Cheese

Charred Pear and Butternut Salad

with Baby Kale, Dehydrated Cranberries, Shaved Cucumber Pomegranate Reduction and EVOO

Mediterranean Tomato-Artichoke and Quinoa

with Shaved Fennel, Arugula, Preserved Figs, Marinated Chickpeas and White Balsamic-Basil Vinaigrette

Apple-Walnut and Baby Bibb Salad

with Spiced Walnuts, Dried Cranberries, Red Radish and Orange-Honey Vinaigrette

Strawberry-Avocado and Peppered Arugula Salad

with Cucumber, Toasted Pumpkin Seeds and Poppy Seed-Lime Vinaigrette



LUNCH - MASTER CRAFTED CREATIONS

SEASONAL SALADS

Kale Salad with Barley-Wild Berry Relish and Citrus Vinaigrette

Roasted Tomato Salad with Mozzarella, Balsamic Reduction and Basil Oil

Carrot-Black Currant Salad with Ginger-Citrus Vinaigrette

Black Plum-Lentil Salad, Baby Kale and Citrus-Fennel Vinaigrette

Low-Country Caesar Salad with Cornbread Crouton and Smoked Pepper Dressing

Charred Tomato-Creamy Mozzarella Salad with a Basil Vinaigrette and Ciabatta Crostini

Peppered Arugula-Roasted Pear Salad with Marinated Cucumber, Sundried Cranberries and Cider-Lime Vinaigrette

MASTER CRAFTED SOUPS

Cucumber-Basil Smoothie with Ginger and Lemon-Honey

Low Country Vegetable Soup, Corn-Bread Crumble and Thyme Infused Olive Oil

Stewed Tomato Bisque with Pearl Barley-Vegetable

Roasted Butternut Squash with Spiced Honey

Classic Caramelized Onion with Toasted Bacon Wafer

Cream of Spinach and Artichoke

Three Bean Minestrone

Savannah Style Clam Chowder

MAIN LUNCH PLATES

Pan Seared Beef with Dijon-Peppercorn Sauce

Lemon-Thyme Roasted Chicken with Carrot Puree

Grilled Salmon with Mango Relish and Roasted Pepper BBQ

Shrimp Scampi with Saffron Pasta and Basil

Prosciutto-Wrapped Breast of Chicken with Mushrooms

Toasted Flat Bread with Charred Tomatoes, Lemon Cheese Curds and Olive-Oil

Gluten Free-Organic Vegetable Lasagna with Roasted Pepper Coulis

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CUSTOM CRAFTED SANDWICHES

Open Faced-Meatloaf Burger on Potato-Gratin with Tomato Jam

Shaved Smoked Turkey with Avocado Slaw on Brioche Bun

Grilled Chili-Glazed Shrimp with Asian Cabbage Wrap

Classic Tuscan Cured Meat Muffuletta on Focaccia with Olive Spread

Grilled Vegetable Sandwich on Potato-Bun with Pesto Spread

Char-Grilled Breast of Chicken with Mozzarella, Shaved Prosciutto and Arugula

Creamy Tuna Salad on Buttery Croissant with Dried Fruit and Celery

Carnegie NY Pastrami on Rye with Dill Pickle and Sour croute

Shaved Beef Po-Boy with Cajun Remoulade and Bread-n-Butter Pickles

Classic Club Sandwich on Sourdough with LTO

CRAFTED FARM FRESH ACCOMPANIMENTS

Roasted Corn Salad with Sweet Peppers

Marinated Asparagus with Citrus and Barley

Charred Tomato-Ditalini Pasta Salad with Fresh Herbs

Shaved Fennel-Citrus Salad and Olive oil

Roasted Mushrooms with Crumbled Mozzarella and Thyme

Toasted Barley Salad with Fresh Fruit and Mint

Classic Tabbouleh Salad with Fresh Lime

Assorted Potato Salad with Caramelized Onions and Chili-Oil

Pickled Cucumber-Dill Salad with Feta and Tomato

Fresh Fruit Salad with Honey-Yogurt and Vanilla

Crispy Potato-Root Vegetable Medley with Lemon-Salt and EVOO



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LUNCH / DINNER – HOT BUFFETS LOCAL FARM FARE

Slow Roasted Chicken with Lemon-Thyme Rub
With Organic Root Vegetables with Ginger Honey,
Wilted Arugula and Whipped Potatoes with Buttermilk
Jalapeno-Corn Muffin with Onion Jam

Warm Strawberries with Pecan Streusel and Carmel

COSTAL CAROLINA BBQ

Mesquite Smoked Atlantic Salmon with Yellow-Pepper BBQ

Baked Barley with Peppered Bacon

Braised Kale with Pearl Onions and Cider

Charred Peach Relish with Pickled Cabbage

Milk-Rolls with Whipped Butter

Lemon Cured Tarts with Almond Shortbread

PACIFIC RIM

Korean Beef Short Rib with Ginger-Pineapple

Pad Thai Noodles with Yellow Curry

Spicy Basil Vegetables and Tofu

Steam Rice Buns

Tapioca-Green Tea Pudding with Fresh Fruit

MOROCCAN STREET FARE

Spicy Beef Bastille with Saffron Couscous

Grilled Vegetables with Curried Chickpeas

Crusty Moroccan White Bread

Almond Pie with Coconut Cream and Orange Water Syrup

TUSCAN

Stuffed Cannelloni

with Italian Sausage and Stewed Tomatoes

Roasted Eggplant-Squash Gratin with Basil Crust

Rosemary Focaccia with Infused Olive Oil

Classic Tiramisu Layer Cake

LATIN AMERICAN

Flame Charred Chicken Chimichanga

with Mole Poblano and Spanish Rice

Crispy Potato Puffs with Chili Butter

Cream Corn Tamale with Tomato Relish

Tres Leches (classic three-milk soaked cake)

CHEFS SIGNATURE LOW COUNTRY

Spicy Grilled Chicken with Creamy Stone Ground Grits

Low-Country Caesar Salad with Cornbread Crouton and Butter-milk Dressing

Southern-Bean and Vegetable Soup

Sweet Potato-Biscuits with Apple-Basil Butter

Georgia Peach Cobbler with Lavender Cream and Carmel

Contact our sales and catering office for additional food offerings, services, and menu pricing for your next event.