



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.

PLATED DINNER

SALADS

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

PLATED DINNER ENTREES

Honey-Thyme Glazed Breast of Chicken

with Roasted Asparagus, Roasted Tomato-Lemon Relish and Shallot Jus

Roasted Breast of Chicken

with Kale Pesto, Dijon Creamed Mushrooms and Cauliflower Puree

Pan Seared Tenderloin of Beef

with Roasted Truffle-Mushrooms and Horseradish Demi

Broiled Atlantic Salmon

with Charred Tomatoes and Citrus-Butter Sauce

Herb Rubbed Breast of Chicken

with Roasted Fennel Slaw and Natural Jus

Pan Seared Atlantic Salmon and Kale Salad

with Barley-Wild Berry Relish and Citrus Vinaigrette

Grilled Beef Tenderloin

with Roasted Tomato Salad with Mozzarella, Balsamic Reduction and Basil Oil

Grilled Portobello-Charred Tomato

Creamy Mozzarella Salad with a Basil Vinaigrette and Ciabatta Crostini

Pan Seared Beef

with Dijon-Peppercorn Sauce and Truffle Steak Fries

Lemon-Thyme Roasted Chicken

with Carrot Puree and Crispy Fingerlings-Herb Salad

Grilled Salmon with Mango Relish and Roasted Pepper BBQ and Pearl Barley

Shrimp Scampi

with Saffron Pasta and Basil Oil



PASSED HORS D OEUVRE

COLD

- Tomato-Portobello and Basil Kabob with Balsamic Glaze
- Butternut Squash-Garlic Honey Bruschetta with Pomegranate Reduction
- Avocado-Crab Salad on Sour Dough Toast and Micro Greens
- Smoked Salmon and Chive Mousse on Cucumber Round
- Marinated Tomato on Toasted Brioche with Cream Cheese and Basil-Honey
- Shrimp Ceviche Shooter with Avocado and Cilantro
- Golden Potato-Egg Garniture with Pickled Red Onion and Bacon
- Open Face Lobster Roll on Brioche with Lemon-Confit and Caviar
- Peppered Beef Carpaccio with Horseradish Cream on Toasted Potato Bun
- Chilled Tomato Jus with Pearl Cous Cous Shooter
- Citrus-Cured Salmon Roll with Shallot-Cream and Pickled Radish

HOT

- Quinoa-Pineapple Stuffed Baby Bell-Pepper with Lemon-Honey
- Avocado-Mushroom Stuffed Cherry Tomato with Artichoke-Relish
- Goat Cheese Stuffed Puff Pastry with Tomato Jam
- Loaded Golden Potatoes with Sour Cream and Bacon
- Cayenne Spiked Maine Crab cakes
- Mushroom and Mozzarella Arancini
- Aged Cheddar Mac-Cheese In Parmesan Tuille
- Crispy Spinach Spanakopita with Citrus Aioli
- 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

WEDDING RECEPTIONS MENUS

COMBINATION ENTRÉE

- Roasted Beef Tenderloin and.....
- Pan Seared Atlantic Salmon with Roasted Fennel-Tomato Relish
- Pan Seared Sea Scallops with Roasted Mushrooms and Wine Reduction
- Grilled Jumbo Shrimp with Brandy Cream Wilted Spinach

COMBINATION SIDES (PARING ACCOMPANIMENTS)

- Gratin of Potatoes with Roasted Asparagus and Lemon Oil
- Whipped Ricotta-EVOO Potatoes with Wilted Arugula
- Whipped Spiced Sweet Potatoes and a Warm Field Pea-Okra Relish
- Wild Mushroom Risotto Cake with Roasted Fennel-Charred Cherry Tomato Medley
- Roasted Corn with Thyme and Sweet Peppers
- Buttered Asparagus with Citrus- Barley
- Charred Tomato-with Ditalini, Fresh Herbs and Olive Oil Roasted Fennel and Arugula
- Roasted Mushrooms with Crumbled Mozzarella and Thyme
- Warm Potato Salad with Caramelized Onions and Chili-Oil
- Honey Glazed Root Vegetable Medley with Lemon-Salt and EVOO
- Roasted Garlic Potato Gratin with White Cheddar
- Wilted Spinach and Pearl Onions
- Vegetable Medley with Stewed Tomatoes
- Roasted Brussels Sprouts