



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.



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TRADITIONAL BUFFETS

PASSED FINGER FOODS

Choose Two:

- Marinated Tomato on Toasted Brioche With Basil-Honey
- Olive Tapenade on Focaccia Crostini
- Cayenne Spiked Maine Crab Cakes
- Braised Beef on Savory Bread Pudding With Onion Preserve
- Golden Potato Cake With Organic Cream And Chives

ENTRÉE

Choose One:

- Horseradish Crusted Tenderloin of Beef with Parsnip Puree, Butter and Shallow-Currant Demi
- Slow-Cooked Boneless Beef Short-Rib with Golden Potatoes Puree and Natural Jus and Truffle Cream
- Roasted Breast of Chicken with Sweet Corn Puree and Bourbon-Thyme Sauce
- Pan-Seared Atlantic Salmon with Roasted-Fennel and Smoked Tomato-Jus
- Sweet Corn Agnolotti with Buttered Field Peas and Yellow Pepper Puree

ACCOMPANIMENTS

Choose One from each section:

VEGETABLES

- Honey Glazed Root Vegetable Medley
- Wilted Spinach And Pearl Onions
- Vegetable Medley With Stewed Tomatoes
- Roasted Brussels Sprouts

STARCHES

- Roasted Garlic Potato Gratin With White Cheddar
- Risotto Cake With Carmelized Fennel
- Whipped Sweet Potato Puree

SALADS

- Hearts Of Romaine Salad
- Baby Kale And Sundried Cranberries Salad
- Roasted Tomato And Mozzarella Salad

MEAL INCLUDES FRESH BAKED ROLLS & BUTTER

PRICE PER PERSON

30 to 50	\$65.00
51 to 70	\$62.00
71 to 99	\$59.00
100 +	\$55.00

**TO INCLUDE BEVERAGE STATION
BREWED TEA AND INFUSED LEMONADE
COFFEE STATION**

ADDITIONAL CHARGES:

Delivery, Service, Set-up, Rentals, Gratuity and Tax

Contact our catering and sales office for booking