



Welcome to Early Katering!

We are very excited to work with you! In this catalog, you will find details on menu options & pricing guidelines. Have ideas on foods you don't see listed, favorite foods you would like offered, or using family recipes...we're in! We frequently work with our clients to develop custom menu options so tell us what ideas you have. Also included are details on how are process works so you know what to expect, the various event style options, and additional information on the ways we work to help you.

Remember, we're here to help so ask away!

Warmly,

The Early Katering Staff and Management



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SO HOW DOES CATERING WORK?

Figuring out how the catering process works can be a challenge. All catering companies have their own methods, options, pricing, etc for a number of reasons. While we can't speak for them, we can share a glimpse into how it works here...

Our top priority is HELPING YOU; not "upselling" you. We learn as much as we can about your needs then, together, we design a plan that works for you. We believe we are here to help meet your goals, not ours.

Depending on the type of event you are hosting, we will send out a questionnaire. The answers help us get to know you, your vision, and your budget guidelines/ concerns. We use this feedback to give options, ideas, and solutions that can help you stay on track with your spending.

Once we receive your answers, we review them; getting back to you with additional questions or suggestions. This dialog leads to our providing you a complete, accurate cost proposal based on your current plans. It's not set in stone, we expect changes to be made throughout the planning process.

Once you are comfortable with the plan, you can schedule a tasting or go to contract (with a tasting scheduled at a later date). The choice is yours.

It is a process to design your catering plan. Planning any event is a process and patience pays off. You aren't alone; we are your helping hand through the day of your event.

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SO HOW MUCH IS THIS GOING TO COST ME?

This is the first question usually asked of all caterers. The honest answer is...it depends. To provide accurate costs, your caterer should ask you many questions before sending you a quote or giving one over the phone. This prevents surprises on down the road. Below are a few things that can affect cost. Each unique event may have other things that factor in beyond this list...

Event Start/ End Times—Affects the onsite labor hours you are charged for

Size Of Venue Kitchen & How It's Equipped—If a kitchen is not large enough for the guest count or for the requirements of the service style you want, it can add costs for a catering tent/ work lighting/ code required walls/ etc to be brought in. Plated Meals with certain menu items may require one or more commercial ranges to be onsite in order to “fire” them just before serving. Please be advised that kitchen size has nothing to do with how many guests a venue can seat.

China vs Disposables—China requires more staffing than disposables. It's heavier so more servers are needed to clear timely and dishes need to be scraped/ rinsed/ repacked for pick up. Some venues include china/ glassware/ flatware which is great! Just remember, someone still has to set the place settings, bus the tables, and wash/ dry/ put away the dishes.

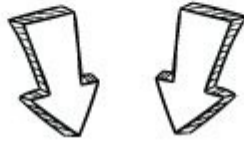
Style Of Event—From Heavy Hors D'Oeuvres to Plated Meals, each style has it's own needs and associated costs. From labor, cost of food, equipment, etc...it varies from one style to another based on choices you make and the venue you are at.

Who's Setting Up The Room—Caterers are happy to handle the set up of the room. This does add to the number of staff and hours you are charged for. If budget is a concern, you may ask for the help of family/ friends...they are usually free of charge :0).

Menu/ Guest Count—What you choose to serve, how you choose to serve it, and to how many you are serving it to plays a major role in costs.

If you have received quotes without being asked or answering these questions, you may end up paying more on down the road. This isn't due to “hidden costs”, this is simply due to a rushed proposal process in which time wasn't allowed for to gather details. We gather the details first so the proposal is as accurate as possible.

*what do you
need help with?*



Service Options Available:

Full Service Team— If you choose to have a “Full Service Team” factored into your labor costs, you have chosen the option that provides you with Back of House Staff (BOH) AND Front of House Staff (FOH) to assist onsite with your event. The BOH oversees the holding/ replenishment of food while the FOH assists guests in terms of busing tables, keeping trash picked up etc. Depending on the style of event you are hosting, the team may also include dishwashers, runners, etc. You will have use of our chafers, other display pieces, and service utensils.

Food Staff Only—If you choose to go with Food Staff Only, you are opting to have ONLY limited Back of House Staff to set up food, oversee holding/ replenishment of food, break down of food displays factored into your labor costs. These staffers depart at the close of the meal after cleaning up work area, not at the close of the event. This option does NOT give you Front of House Staff to keep up with busing tables, picking up trash, etc. You will have use of our chafers, other display pieces, and service utensils.

Drop Off/ Pick Up— This option allows for a staff member to deliver your food, set up the displays, and they depart once this is completed and return at pre-arranged time to pick up our equipment. This option does not provide for anyone to remain onsite to oversee/ replenish food, bus tables, pick up trash, or clean up work area. You will have use of our chafers, other display pieces, and service utensils.

Drop Off Only— This option provides for a staff member to deliver your food to you in disposable containers and depart as soon as the food is unloaded. You will not have use of our chafers, display pieces, or other equipment. It is up to you to provide these items and to keep food displays refilled.

Pick Up Only—For this option, the food is packaged in disposable containers for you to pick up from our kitchen at a pre-arranged time. Use of our equipment is not available with this option.



WHAT WE OFFER YOU...

- A dedicated event representative to work one on one with you. They are your helping hand throughout the process. They will offer guidance as to how to control costs, assist with menu & service planning, troubleshooting, and provide support for questions you have.
- An easy to access mobile friendly Client Portal where important documents are stored for you to access anytime.
- We will develop your floor plan for you. This assures that all tables are accounted for (others often miss important table needs such as appetizer display tables, etc).
- We handle the arrangements for any rentals you may need. This can be tending, bathroom trailers, china/ glassware/ flatware, linens, décor props, etc. As long as our preferred providers have it, we will make the arrangements for you.
- Assistance with determining the quantities needed for service related items such as linens, dishware, glassware, etc.
- Convenient online signing of documents and online payment options.
- Use of our chafers, display pieces, and service utensils for no additional charge. Please note, for family style service, bowls and platters must be rented in due to the sheer volume needed.
- We are familiar with many, many venues. Should you choose one we are not familiar with, we will reach out to them on our own to receive information regarding the policies & expectations and we will make arrangements for a site check with them. We will also provide them with our contact information should they have questions for us. We are also happy to provide any documents such as COI, ABC License, and Health Permits they may require.



GENERAL THINGS TO KNOW:

- We do not require you to purchase extra event insurance.
- We have our own VA ABC License. When our bartenders are handling your event, you will not need to purchase your own. We will turn this info into your venue if they need it.
- We do offer tastings for \$25 per person. Should you go to contract with us, up to \$50 of your tasting costs will credit toward your final bill. If your tasting is scheduled after you have a contract in place with us, there will be no charge.
- We do not impose a set gratuity. Your service staff appreciates it when clients do give them a gratuity for their service and you are welcome to do so.
- A non-refundable Date Confirmation Retainer of \$500 is required to secure your service date along with a signed contract.
- Your Minimum Guest Count is due 30 days prior to your event date along with a 50% balance payment based on the adjusted costs.
- Your Final Guest Count is due 14 days prior to your event date along with the final payment based on adjusted costs.
- We accept all major credit cards and EFT payments. There are no fees for EFT payments. Card payments have a 3.4% processing fee added to the total.
- We are happy to accommodate guests with food allergies or other dietary concerns.
- We will travel from DC to Richmond.
- We are happy to work with family recipes.
- You receive a 10% discount on your event flowers when using our partner company.
- If we are handling wedding catering, we will extend a 10% discount for the food & standard beverage ONLY for the Rehearsal Dinner and/ or Farewell Brunch.
- For buffets, heavy hors d'oeuvres, and family style service; we provide enough food for the guest count plus 10%. **YOU ARE NOT CHARGED FOR THIS 10%. IF IT IS NOT NEEDED, IT IS BROUGHT BACK TO THE CATERING COMPANY AND DONATED TO A LOCAL SHELTER HELPING VICTIMS OF VIOLENT ABUSE.**



APPETIZERS

Cheese, Fruit, Veggie Displays

(Served with Crackers or Crostini)

- Dry Jack Cheesecake with Apple & Pear Slices
- Onion, Cranberry, Pecan Cheese Ball
- Bruschetta Cheese Ball
- Jalapeno Bacon Ranch Cheese Ball
- Bacon Cheddar Cheese Ball
- Goat Cheese Spread w/ Honey, Dried Apricot, & Almonds
- Honey Maple Cheese Ball
- Gourmet Imported Cheese Display
- Gourmet Cheese & Fruit Combination Display
- Domestic Cheese Display
- Domestic Cheese & Fruit Display
- Herbed Cheese Spread
- Ricotta Spread w/ Calabrian Chili Honey & Almonds
- Stuffed Baked Brie

Choice of Filling (Apple, Mixed Berry, Blackberry, Peach, Pear, Apple Cranberry, Pear Cranberry, Brown Butter w/ Fig & Pear)

- Farmers Market Cheese & Charcuterie w/ Assorted Spreads and Jams
- Fresh Veggies & House Made Dip
- Chilled Grilled Marinated Veggies
- Fresh Fruit Display

Dip Displays

(Served with Crackers, Crostini, or Tortilla Chips)

- Beefy Taco Dip with Tortilla Chips
- Black-eyed Pea Salsa with Tortilla Chips
- Cold or Hot Spinach Dip
- Edamame & Corn Salsa with Tortilla Chips
- Hot Chili Cheese Dip with Tortilla Chips
- Hot Crab Dip
- Hot Spinach & Artichoke Dip
- Hummus w/ Fresh OR Chilled Grilled Veggies & Pita Wedges
- Layered Mexican Dip with Tortillas
- House Made Beer Cheese Dip
- Spicy Louisiana Shrimp Dip
- "Jalapeno Popper" Dip with Tortillas
- Fresh Strawberry Avocado Pico di Gallo with Tortilla Chips
- Spiced Sweet Roasted Red Pepper Dip
- Fresh Mango Salsa with Tortilla Chips
- Baba Ghanoush
- "Cobb Salad" Dip w/ Bleu Cheese (on the side by request)
- Hot Caramelized Onion Dip w/ Bacon & Gruyere
- Buffalo Chicken Dip





APPETIZERS

Small Bites

Seafood/ Fish

- Bacon Wrapped Scallops
- Bacon Wrapped BBQ Shrimp
- Rare Ahi Tuna Crispy Wonton w/ Pickled Asian Veggies, Housin, & Wasabi
- Coconut Shrimp w/ Tropical Fruit Coulis (Shooters)
- Low Country Boil Bites (Baby Red Potato Halves filled w/ Shrimp, Corn, Celery, Onion, Potato, and Seasoned with Old Bay)
- Crab Stuffed Mushrooms
- Jumbo Shrimp Cocktail Shooters
- Mini Crab Cakes (Choice of Lemon Remoulade, Mango Chutney, Roasted Red Pepper Cream, Chipotle Aioli)
- Shrimp & Grits Tartlets
- Chili Lime Baked Shrimp Cups
- Jerk Shrimp & Pineapple Skewers
- Bourbon Glazed Salmon Bites
- Smoked Salmon with Tomato Relish & Dilly Cream Cheese on Crostini
- Smoked Salmon with Lemon Garlic Tahini on Crostini

Pork

- Prosciutto Wrapped Asparagus w/ Boursin
- Bacon Wrapped Grilled Peach Wedges w/ Balsamic Glaze
- Prosciutto & Melon Skewer w/ Lemon Basil Drizzle
- Bacon Wrapped Dates w/ Orange Brandy Mascarpone OR Boursin

- Cranberry, Brie, & Prosciutto Crostini w/ Balsamic Glaze

- Cuban Pulled Pork w/ Mango Chili Aioli, Sweet Pickle, & Avocado

- BBQ OR Orange Glazed Smokies

- Sausage Stuffed Mushrooms

- Prosciutto "Pinwheels" w/ Boursin, Heart of Palm, & Crushed Macadamia Nut

- Mini Italian Skewers (Tomato, Olive, Tortellini, Pepperoni, Fresh Mozzarella)

- Bacon, Cheddar, Ranch Pinwheels

- Jalapeno "Popper" Cup

- Garlic, Cheese, & Bacon Stuffed Mushroom

- Bacon, Spinach, Four Cheese Stuffed Mushroom

- Loaded Mashed Potato Puff (Cheese, Onion, Bacon)



Beef

- Med Rare Beef Tenderloin "Cubes" w/ Ginger Sesame Dipping Sauce (Chilled App)

- Cocktail Meatballs (BBQ, Swedish, or Teriyaki)

- Beef Tenderloin Roll Up Stuffed with Asparagus & Boursin OR Asian Veggies & Housin (Chilled App)

- Beef Tenderloin Crostini with Rosemary Pesto OR Vidalia Onion Relish (Chilled App)

- Beef Taco Tortilla Cups w/ Sour Cream & Guacamole

- Cheesesteak Egg Rolls w/ Creamy Cheese Dip

- Mini Puff Pastry "Reubens" w/ Sauerkraut, Swiss Cheese, & Sauce



APPETIZERS

Small Bites Continued...

Poultry

- Chicken Salad Pastry Puffs (Fruited or Curried Chicken Salad)
- Chicken Wontons w/ Asian Dipping Sauce
- Boneless "Wings" (Buffalo, Apricot Bourbon BBQ, or Sesame Housin)
- Buffalo Chicken Taquitos w/ Dipping Sauce
- Buffalo Chicken Celery "Boats" w/ Bleu Cheese or Ranch Drizzle
- Ginger Curry Chicken Bites with Apricot Mango Marmalade
- Duck Breast Crispy Wonton w/ Asian Slaw & Blackberry Housin
- Crostini w/ Duck Breast & Red Onion Jam
- Duck, Bacon, Pear, Brie Wonton Cup
- Parmesan Encrusted Chicken Bites w/ White Wine Sage Butter Dipping Sauce
- Chicken Parmesan in Pepperoni Cup
- Roasted Red Pepper Cream Chicken in Puff Pastry
- Chicken & Waffle Bits with Maple Peach Horseradish Syrup or Maple Pecan Syrup
- Roast Turkey Puff Pastry w/ Stuffing and House Made Cranberry Chutney

Vegetarian

- Crispy Cheese Tortellini Bites w/ Dipping Sauce
- Pear & Brie Crostini w/ Balsamic Glaze
- Fig, Goat Cheese, & Almond Phyllo Cup
- Caramelized Onion & Feta Tartlet

- Soft Tortilla Pinwheels with Cheese Blend and Salsa
- Orange Brandy Mascarpone Stuffed Dates (also available as Boursin Stuffed Dates)
- Classic Bruschetta, Roasted Pear Bruschetta, or Fire Roasted Red Pepper Bruschetta with Goat Cheese (available as Small Bite or "Dip" Display)
- Caprese Skewer w/ Balsamic or Lemon Basil Drizzles
- Boursin Stuffed Mushrooms
- Classic Herb & Bread Crumb Stuffed Mushrooms
- Crust-less Veggie & Cheese Quiche Bites
- Leek & Potato Cakes w/ Dill Cream
- Fontina Tartlets w/ Apricot Habanero Honey
- Parmesan Artichoke Crostini
- Spanakopita
- Spinach & Goat Cheese Tartlets
- Zucchini Patties w/ Dill Dip
- Sweet Potato Tartlets w/ Brown Sugar & Cinnamon "Crisp" and Marshmallow
- Grilled Sweet Potato Round w/ Goat Cheese, Cranberry Chutney, Drizzled with Cinnamon Honey
- Butternut Squash & Pear w/ Crème Fraiche Soup Shooter
- Gazpacho Soup Shooter (Chilled)
- Cheese Ravioli w/ Sage Scented Butternut Squash Pear Sauce
- Cheesy Mushroom & Spinach Puff Pastry
- Buffalo Cauliflower w/ Ranch OR Bleu Cheese Dip
- Sticky Sesame Cauliflower
- Mini Corn Cakes w/ Tomato Relish and Herbed Crème Fraiche



APPETIZERS

Small Bites Continued...

Pizzettes

- Grilled Veggie & Hummus
- Fontina, Basil, & Tomato
- Caramelized Onion, Goat Cheese, & Prosciutto
- Mushroom, Spinach, & Bacon w/ Mozzarella
- Fried Apple, Cheddar, Onion, w/ BBQ Sauce
- Roast Duck Breast, Caramelized Onion, Goat Cheese, Bacon, & Fig Honey Drizzle

Quesadillas

- Black Bean & Corn with Cheese
- Grilled Veggie & Cheese
- Chicken & Cheese OR Steak & Cheese
- Pulled Buffalo Chicken OR Pulled BBQ Pork
- Grilled Peach, Ricotta, Honey, & Bacon
- Ginger-Sriracha Grilled Chicken with Monterey Jack
- Spinach, Red Onion, Tomato, Feta, & Mozzarella

Sliders

- Pulled BBQ Pork, Chicken, OR BBQ Sliced Brisket
- Pulled Buffalo Chicken w/ Ranch & Bleu Cheese
- Portabella Parmesan
- Vegetarian "BBQ" (using Spaghetti Squash)
- Classic Mini Cheeseburgers
- "Big Mac" Slider (with Lettuce, Cheese, Pickle, Diced Onion, "Special Sauce").

Finger Sandwiches

- Sweet Ham OR Country Ham Biscuits (Herbed Mayo, Honey Mustard, Vidalia Onion Relish, Tomato Relish, Apricot Mango Marmalade, Red Pepper Jelly)
- Curried OR Fruited Chicken Salad Sandwiches
- Prosciutto & Burrata with Lemon Basil Aioli
- Roast Beef (Horseradish Mayo, Herbed Mayo, Blush-bi, or Vidalia Onion Relish)
- Smoked Turkey (Avocado Black Bean Spread, Cranberry-Cream Cheese, Mango Chutney)
- Spinach, Roasted Red Peppers, Burrata, Pesto Mayo
- Cucumber, Tomato Relish, & Herb Cream Cheese
- Hummus, Cucumber, Roasted Red Peppers
- Homemade Pimento Cheese





STATIONS/ FOOD BARS

Food Bars (“Build Your Own” Style): Pricing based around various factors including main menu offered as this dictates the amount of the below that would be needed.

- **Soft Pretzel Bar**—Soft Pretzel Bites w/ Beer Cheese, Honey Mustard, Caramel Dip, Chocolate Cream Dip
- **Mashed Potato Bar**—Garlic Mash & Sweet Potato Mash w/ Red Wine Mushrooms, Caramelized Onions, Chives, Broccoli, Diced Bacon, Sour Cream, Shredded Cheese, Cinnamon Sugar, Marshmallows, Chopped Candied Pecans, Butter
- **Nacho Bar**— Tortilla Chips, Black-Eyed Pea Salsa, Beef Chili, Guacamole, Queso, Spicy Black Beans, Jalapenos, Sour Cream
- **Salad Bar**— Mixed Greens, Tomatoes, Cucumbers, Shredded Carrots, Green Onions, Mushrooms, Peas, Broccoli, Sliced Strawberries, Mandarin Oranges, Sliced Almonds, Croutons, Shredded Cheeses, Diced Bacon, Choice of up to 3 House Made Dressings

Focal Stations: Pricing based on market as well as whether the below stations are being used for a Heavy Hors D’Oeuvres Menu, Main Food Station, or in conjunction with a Buffet.

Fajita Bar— Fajita Spiced Steak Strips, Chili Lime Shrimp, Blackened Chicken, Peppers & Onions, Mexican Street Corn Salsa, Pico di Gallo, Guacamole, Sour Cream, Shredded Cheese, Jalapenos, Spicy Black Beans, Soft Tortilla Shells **(Available as Build-Your-Own or Chef Manned Action Station)**

Taco Bar—Taco Seasoned Ground Beef, Blackened Tilapia, Cuban Style Pulled Pork, Red Cabbage & Corn Slaw, Pico di Gallo, Sour Cream, Mojo Sauce, Refried Beans, Green Onions, Shredded Cheese, Lime Crema, Guacamole, Soft Shells **(Available as Build-Your-Own or Chef Manned Action Station)**

Cajun Station— Jambalaya, Etouffee, Andouille Sausage, Chicken, Crawfish Tails, Shrimp, Dirty Rice w/ Black Beans, White Rice, Green Onion, Sundried

Tomatoes, Confetti Bell Peppers, Habanero Sauce **(Chef Manned Station Only)**

Creole Shrimp Station— Shrimp Creole in rich Creole Tomato Sauce, BBQ Shrimp sautéed in Spicy Butter, Crawfish Etouffee smothered with Onions, Peppers, Celery, & Garlic; All served over choice of White Rice or Dirty Rice **(Chef Manned Station Only)**

Grilled Cheese Station— White/ Wheat/ Oatmeal Breads, Smoked Gouda, Sharp Cheddar, Gruyere, Bleu Cheese, Havarti, Bacon, Pulled Pork BBQ, Grilled Chicken Strips, Honey Ham, Roast Beef, Sautéed Apples & Pears, Tomatoes, Caramelized Onions, House Made Fig & Honey Jam, Avocado Spread **(Chef Manned Station Only)**

Asian Noodle Station— Wok Fried Lo Mein & Soba Noodles, Spicy Thai Peanut Sauce, Classic Stir Fry Sauce, Marinated Grilled Chicken & Beef, Mélange of Asian Vegetables, Broccoli, Shitake Mushrooms, Bamboo Shoots, Sliced Water Chestnuts, Tamari & Sriracha Hot Sauce. **(Chef Manned Station Only)**

Pacific Rim Station— Sesame Encrusted Ahi Tataki w/ Tomato Avocado Ponzu, Chicken Satay w/ Classic Thai Peanut Sauce, Thai Beef Salad, Green Tea Noodle Salad w/ Guava Vinaigrette/ Cucumber/ Edamame, and Pickled Relish **(Chef Manned Station Only)**

Shrimp Scampi Station— Jumbo Shrimp sautéed with Plum Tomatoes, Garlic, Butter, Lemon Juice, Capers, White Wine, and Grated Parmesan; all served over Linguini. **(Chef Manned Station Only)**

Fair Food Station—Hot Dogs w/ Buns, Ketchup, Mustard, Relish, Diced Onions; Pulled Pork BBQ Sliders; Soft Pretzel Bites w/ Honey Mustard & Beer Cheese; Sliced Apples with Caramel Dipping Sauce, Fresh Funnel Cakes w/ Fruit Toppings, Powdered Sugar, Whipped Cream **(Chef Manned Station Only—Funnel Cakes)**

Pasta Station (Available as Build-Your-Own or Chef Manned)

Choose 2: Marinara, Alfredo, Pesto, Creamy Pesto, Roasted Garlic & Cream

Choice 1: Penne, Linguini, Fettuccini, Tortellini

Choose 2: Smoked Sausage, Grilled Chicken, Grilled Shrimp, Prosciutto



STATIONS/ FOOD BARS

Choose 4: Mushrooms, Confetti Peppers, Onions, Sun-dried Tomatoes, Sugar Snap Peas, Broccoli, Asparagus, Wilted Spinach

Mac & Cheese “All Grown Up” Bar— Rotini Pasta, Truffle Oil, Diced Bacon, Diced Ham, Cremini Mushrooms, diced Sundried Tomatoes, Green Onion. **Available as “Build-Your-Own” or Chef Manned.** Chef Manned Stations may inquire as to pricing to add Crab or Crawfish Tails. These are not available for “Build Your Own”.

Flambé Station-

Choose 2:

Banana’s Foster— Banana slices caramelized in Brown Sugar & Myer’s Dark Rum; flambeed in Banana Liqueur

Grilled Pineapple— Caramelized in Brown Sugar & Myer’s Dark Rum then flambeed

Cherries Jubilee—Cherries sautéed in Sugar and flambeed with Brandy

Choose 1 (for Flambé to go over):

Vanilla Ice Cream

Homemade Bread Pudding (Classic or Chocolate)

Fresh Funnel Cakes- Made to Order Funnel Cakes w/ choice of 2 Fruit Toppings, Chocolate Cream Drizzle, Powdered Sugar, Whipped Cream (**Chef Manned Station Only**)

Omelette Station— Green Onions, Diced Tomatoes, Confetti Peppers, Mushrooms, Diced Ham, Diced Bacon, Spinach, Cilantro Lime Crema, Avocado Cream, Black Beans, Jalapenos, Shredded Cheeses, Feta, Assorted Fresh Herbs (**Chef Manned Station Only**)

Biscuit & Gravy Bar-- Sausage Gravy, Chipped Beef Gravy, Black Pepper Gravy, and Homemade Biscuits.

Chef Manned Carving Stations:

All are available for Heavy Hors D’Oeuvres, Dinner Stations, and as options to include or add to Buffet Menus. Be advised that there may/ may not be a price per person cost difference for Heavy Hors D’Oeuvres/ Stationed Events vs Buffet Dinner as the portion sizes allowed for are different. This is an extremely popular option with guests therefore we recommend giving consideration to increasing the number of portions ordered in order to make sure you do not run out due to multiple guests making multiple trips back for more. It isn’t our place to refuse service to any of your guests so please plan accordingly. Ask your Event Representative for pricing.

Beef Tenderloin Choose 2 Sauces; Horseradish Chantilly, Boursin Cream, Red Wine Mushroom, Cognac Onion, Maytag Bleu Cheese Butter, Garlic Butter, Port Wine Reduction, Dijon & Chive Cream Sauce

Prime Rib Choose 2 Sauces; Merlot Au Jus, Horseradish & Chive Cream, Garlic Butter, Dijon & Chive Cream

Chipotle Mango Marinated Flank Steak with Chimichurri, Mango Salsa, and Mojo Sauce

Apricot Bourbon Glazed Sugar Cured Ham with Whisky Maple Cream, Sweet Honey Mustard, or Blackberry Rum Reduction. Choose 2.

Herb Roasted Pork Loin with Herb & Mushroom Gravy, Cognac Onion Sauce, Dijon & Chive Cream Sauce. Choose 2.

Cuban Style Pork Loin with Pickle, Avocado, Swiss Cheese, Whole Grain Mustard, Mango Chili Aioli, Mojo Sauce, and Slider Rolls

Turkey Breast with House Made Cranberry Chutney and Gravy



Farmhouse BBQ Package \$18.50 per person -choice of 2 Entrees (with Buns for BBQ Pork/ Brisket/ Pulled Chicken if selected), Sides, 1 Dessert, and Standard Beverages (Unsweet/ Sweet Teas, Lemonade, Water). Dessert may be exchanged for a 4th side or cost removed. **Available for Full Service, Food Staff Only, Drop Off/ Pick Up, Drop Off Only, Pick Up Only Service Options.**

Country Kitchen Package-\$13.95 per person- Pulled Pork w/ Buns, choice of Southern Fried Chicken OR Sloppy Joes w/ Buns, 2 Sides, and Standard Beverages. **Available for Food Staff Only, Drop Off, or Pick Up Service Options**

Cookout Package-\$ 10.95 per person- Pulled Pork BBQ OR Sloppy Joes, Buns for BBQ/ Joes, 3 Sides, and Standard Beverages. **Available only for Drop Off or Pick Up Service Options.**

All costs listed are before tax, service labor, rental dishware or disposables. Pricing subject to change.

Entrees

- BBQ Pulled Pork, Beef Brisket, or Pulled Chicken with Buns
- Grilled Hamburgers OR Hotdogs with Buns
- Southern Fried Chicken OR BBQ Chicken
- Grilled Jerk Chicken with Tropical Salsa (Bone-In; add \$1.00 for Bone-less Chicken Breast)
- Sloppy Joes
- Southern Fried Chicken (BBQ Chicken also available)

Hot Sides

- Calico Baked Beans
- Country-style Green Beans
- Macaroni & Cheese (Creamy OR Baked)
- Mashed Potatoes

Cold Sides

- Country Ranch Potato Salad
- Honey Dill Potato Salad
- Lemon Garlic Potato & Sweet Potato Salad
- Amish-style Macaroni Salad
- Layered Southwestern Salad
- Pasta Salad
- Seven-Layer Salad
- Black Bean & Corn Salad
- Black-Eyed Pea Salad
- Blueberry-Corn Salad
- Broccoli Salad (with Bacon)
- Southern Style Cole Slaw
- Edamame & Corn Salad
- Fresh Garden Salad
- Deviled Eggs

Desserts:

- Assorted Cookies & Bars
- Homemade Fruit Cobbler or Crisp (Apple, Cherry, or Peach) with Whipped Cream
- Yellow or Chocolate Cake (with Vanilla or Chocolate Frosting)
- Five Flavor Pound Cake w/ Fresh Fruit
- Carrot Cake
- Chocolate or Fruited Trifle



Dinner Party Package \$20.00 per person— Choice of 1 Salad, 2 Entrees, 2 Sides, Homemade Breads, 1 Dessert, and Standard Beverages (Unsweet/ Sweet Teas, Lemonade, Water). Dessert may be exchanged for a 3rd side or removed from cost.

Single entrée package- \$18.50 per person.

If you are interested in a plated meal service, we will need to further discuss how you would like the menu set up in order to determine pricing.

Package options available for Full Service, Food Staff Only, Drop Off/ Pick Up, Drop Off Only, Pick Up Only

All costs listed are before tax, service labor, rental dishware or disposables. Pricing subject to change.

Salads (Choose 1):

Apple Spinach Salad with Glazed Walnuts

Caesar Salad

Fresh Mixed Greens with Diced Apples & Shredded Cheese

Fresh Garden Salad with Tomatoes, Cucumbers Shaved Carrots & Croutons

Italian Salad—Fresh Greens with Red Onion, Pepperoncini Peppers, Black Olives, Grape Tomatoes & Shredded Parmesan Cheese

Salad Greens, topped with Strawberries, Mandarin Oranges & Sliced Almonds (strawberries in season only)

Spinach Salad with Mandarin Oranges, Red Onions, Shaved Carrots & Grape Tomatoes

Tomato, Cucumber & Mozzarella Salad (Tomatoes in season only)

Tomato, Basil, & Mozzarella Salad w/ Lemon Basil Oil (Tomatoes in season only)

Vegetables (Choose 1)

Buttered Corn

Home-style Corn Pudding

Mexican Street Corn (off the cob) +.75pp

Country-style Green Beans

Green Bean Casserole

French Green Beans with Almonds

Green Beans w/ Shallots & Parmesan

Creamed Spinach

Citrus Dill Glazed Baby Carrots

Brown Sugar Glazed Baby Carrots

Summer Squash Blend

Two-cheese Squash Casserole

Seasonal Veggie Stir Fry

Requires Onsite Commercial Range to be Available for Optimal Quality:

California Style Blend

Steamed Broccoli

Petite Green Beans (still crispy)

Starch (Choose 1)

Classic or Garlic Mashed Potatoes

BLT Mashed Potatoes— flavors of Bacon, Leek, and Sundried Tomato

Mashed Sweet Potatoes

Creamy Or Baked Mac & Cheese

Brown Sugar Or Orange Glazed Sweet Potatoes

Scalloped Potatoes

Oven Roasted Herbed Potatoes

Spinach, Mushroom, & Nut Pilaf

Wild Rice & Apple Pilaf



Starch Continued..

Baked Potatoes Or Baked Sweet Potatoes

Dirty Rice w/ Black Beans

Potato & Vegetable Curry

Brown Rice Gratin

Requires Onsite Commercial Range to be Available for Optimal Quality:

Risotto Verde

Asparagus Barley Risotto

Tomato Corn Risotto

Homemade Breads w/ Butter (choose up to 2)

French Bread Herbed Cheese Rolls

White or Wheat Rolls Classic Or Apple Cornbread

Entrée Options (choose 2):

California Chicken with Tomatoes, Avocados & Cheese

Caprese Chicken w/ Bacon, Tomatoes, Basil, & Roasted Red Pepper Cream Sauce

Chicken & Andouille Jambalaya over White Rice

Chicken Marsala

Chicken Parmesan (with Spaghetti)

Chicken Piccata

Herb Marinated Grilled Chicken Breast with your choice of Basil Cream, Rosemary Cream, Tarragon Cream, Roasted Red Pepper Cream

Southern Fried Or Oven Fried Chicken

Parmesan Encrusted Chicken w/ White Wine & Sage Butter Sauce

Tequila Lime Chicken Breast w/ Mango Salsa

Chicken Breast Stuffed w/ Classic Stuffing & Choice of Creamy Herb Sauce Options

Monterey Chicken w/ Bacon

Creamy Tuscan Garlic Butter Chicken Breast

Cilantro Lime Chicken Breast w/ Pesto Sauce

Blackened Or Grilled Chili Lime Chicken w/ Strawberry Avocado Salsa (chilled Salsa on the side)

Chicken Enchiladas w/ Jalapeno Cream Sauce

Chicken Divan

Oven Baked Chicken Pot Pie

Chicken Tetrassini

Chicken Lasagna

Chicken Pesto Pasta

Blackened Chicken & Vegetable Fettuccini (*with choice of Creamy Pesto or Parmesan Alfredo Sauce*)

Chicken, Spinach and Mushroom Pasta Bake

Beef:

Argentinean Beef Roast with Malbec

Beef Bistro Medallions w/ choice of Boursin Cream Sauce, Red Wine Mushroom, Cognac Onion, Chipotle Butter Sauce

Sliced Flank Steak w/ Chipotle Butter, Roasted Red Pepper Cream & Caprese Relish, Shallot Mustard Sauce, Mojo Sauce, or Spiced Bourbon Brown Sugar Sauce

Beef Brisket with your choice of: Cranberries & Mushrooms, Tangy "House" BBQ Sauce, Red Wine Mushroom Sauce, Cognac Onion Sauce

Salisbury Steak with Onion Gravy

Home-style Meatloaf

Beef Burgundy with Noodles

Beef Stroganoff with Noodles

Meatball Stroganoff with Noodles

Italian Baked Ziti with Meat

Lasagna with Meat Sauce



Pork:

Cuban Pork Loin (Citrus & Spice Marinated & Rubbed w/ Mojo Sauce)

Pork Loin with Apple Brandy Sauce

Pork Loin with Tropical Salsa

Pork Loin with Onion Mushroom Sauce

Pork Loin with Bourbon, Peach, Mustard Sauce

Apricot Bourbon Brown Sugar Or Hawaiian Ham

Vegetarian Entrees:

Cashew Nut Paella

Fried Herbed Polenta Cakes w/ Roasted Red Pepper Cream

Roasted Veggie & Cheese Enchilada Casserole

Spanish Quinoa Stuffed Peppers

Moroccan Style Vegetable Couscous

Vegetable Or Butternut Squash Jambalaya

Southwest Black Bean & Polenta Casserole

Thai Peanut Veggie Pasta

Eggplant Parmesan

Cheesy Mushroom & Spinach Puff Pastry

Sticky Sesame Cauliflower

Butternut Squash Tagine

Moroccan Chick Pea Pot Pie

Quinoa w/ Butternut Squash, Cranberry, & Kale Casserole

Honey Ginger Tofu & Veggie Stir Fry

Simple Summer Veggie Spaghetti

Spinach & Nut Pasta

Vegetable Lasagna

Vegetarian Baked Ziti

Baked Stuffed Shells

Curried Coconut Quinoa & Greens w/ Roasted Cauliflower

Spicy Thai Peanut Sauce over Roasted Sweet Potatoes & Rice

Roasted Cauliflower, Quinoa, and Garlicky Tahini Sauce

Desserts (choose 1):

Apple, Cherry or Peach Cobbler or Crisp (Blackberry add \$1.00 per person)

Banana Pudding OR Blueberry Banana Pudding

Brown Sugar Pound Cake with Caramel Glaze

Carrot Cake

Chocolate Chip Banana Pudding with Caramel Banana Sauce

Fruit Pies (Apple, Cherry or Peach)

German Apple Cake with Cream Cheese Glaze

Hershey's Black Magic Cake (Rich Chocolate Layer Cake)

Hummingbird Cake (layered)

Hummingbird Bundt Cake

Lemon Crumb Pie

"Our Own" Bread Pudding with choice of Vanilla White Chocolate Sauce, Jack Daniel's Sauce, Rum Sauce

"Our Own" Chocolate Bread Pudding with White Chocolate Sauce

Chocolate Trifle

Fruited Trifle

Peanut Butter Pie

Pineapple Layer Cake

Five-Flavor Pound Cake with Fresh Fruit

Pumpkin Pie

Sweet Potato Pound Cake

Fresh Apple Cake with Cream Cheese Icing (Sheet Cake)

Robert E. Lee Bundt Cake with Citrus Glaze

Brown Sugar Bourbon Bundt Cake



Fine Package \$24.00 per person– Choice of 1 Salad, 2 Entrees, 2 Sides, Homemade Breads, 1 Dessert, and Standard Beverages (Unsweet/ Sweet Teas, Lemonade, Water). Dessert may be exchanged for a 3rd side or removed from cost.

Single entrée package- \$22.00 per person.

If you are interested in a plated meal service, we will need to further discuss how you would like the menu set up in order to determine pricing.

Package options available for Full Service, Food Staff Only, Drop Off/ Pick Up, Drop Off Only, Pick Up Only

All costs listed are before tax, service labor, rental dishware or disposables. Pricing subject to change.

Beef Tenderloin Carving Station with choice of 2 Sauces:

Boursin Cream Sauce	Horseradish Chantilly
Red Wine Mushroom	Cognac Onion
Maytag Bleu Cheese Butter	Garlic Butter
Port Wine Reduction	Marsala Rosemary
Dijon & Chive Cream Sauce	

Seafood

- Bourbon-Glazed Salmon
- Creamy Tuscan Garlic Butter Salmon
- Crab-Stuffed Salmon with Tarragon Cream
- Crab Cakes with choice of Lemon Remoulade, Mango Chutney, Roasted Red Pepper Cream
- Shrimp Scampi w/ Linguini
- Shrimp & Crawfish Jambalaya

Salads, Sides, Breads, Dessert

Clients choosing to offer the Fine Dining Affair package to their guests may choose their Salad, Sides, Bread, and Dessert selections from those listed in the Dinner Party Menu or Premium Sides List (for no additional charge). Choosing a Salad/ Dessert from the Premium Upgrades would carry the listed upgrade cost.

Poultry

- Bacon Wrapped Chicken Breast filled w/ Creamy Spinach & Artichoke with Sundried Tomato Cream
- Chicken Cordon Bleu with Prosciutto, Smoked Gouda, and Champagne Cream Sauce
- Pecan Encrusted Chicken Breast w/ Bourbon Cream Sauce
- Chicken Oscar with Crabmeat & White Wine Sauce
- Chicken Stuffed with Spinach & Feta with Supreme Sauce

Pork

- Caribbean Pork Loin with Rum Jezebel Sauce
- Jalapeno Cornbread Stuffed Pork Loin with Caramelized Onion Sauce
- Pork Medallions with Rosemary Dijon Sauce
- Pork Loin Stuffed with Spinach Cream topped with Mushroom Sauce

Premium Salads (add \$1.00 per person)

- Apple Pear Salad with Maple Bacon & Gorgonzola
- Blueberry Gorgonzola Salad (in season only)
- BLT Salad with Chipotle Ranch Dressing
- Fresh Greens with Pears, Craisins, Goat Cheese & Glazed Walnuts
- Fresh Mixed Greens with Grilled Mango, Sliced Strawberries, Crushed Macadamia, & Goat Cheese Salad
- Spinach, Apple & Pecan Salad
- Fresh Mixed Greens w/ Grilled Butternut Squash, Pear, Cranberries, Glazed Pecans
- BLT Corn Fritter Salad (Layers of thin crispy Corn Fritter, Tomato, Avocado, Bacon, Smoked Gouda with Fresh Mixed Greens; served with Chipotle Bourbon Dressing) ***Add \$1.50 total per person***



Premium Upgrades

Cakes (add \$1.25 per person)

Banana Black Walnut Cake with Caramel Frosting

Cherries & Berries Cake with Cream Cheese Frosting

Cranberry Vanilla Cake with Whipped Cream Frosting

Chocolate Butter Pecan Cake

Coconut Cake with Lemon or Pineapple Frosting

Coconut Lime Cake

Fluffy Orange Cake

German Chocolate Cake

Lemon-Orange Chiffon Cake

Pink Lemonade Cake

Raspberry Lemon Torte

Raspberry Walnut Torte

Strawberry Shortcake (in season only)

Specialty Pies (add \$1.00 per person)

Apple Cranberry Pie

Caramel Cream Pumpkin Pie

Chocolate Bourbon Pecan Pie

Chocolate Caramel Pecan Pie

Fresh Strawberry Pie (in season only)

Lemon Velvet Cream Pie

Mississippi Mud S'Mores Fudge Pie

Peanut Butter Banana Ice Box Pie

Pear, Cranberry & Pecan Pie

Pear Plum Pie

Praline Key Lime Pie

Cheesecakes (add \$1.25 per person)

Banana Pudding Cheesecake

Caramel Apple Brownie Cheesecake

Margarita Cheesecake

Peanut Butter Cheesecake

Peanut Brittle Cheesecake

New York Style Cheesecake (Plain or with Fruit Topping)

Pumpkin Cheesecake

Vanilla-Chocolate Marbled Cheesecake

Bailey's Cheesecake

Chocolate Cheesecake

Other Specialty Desserts (add \$1.00 per person)

Chocolate Pecan Cobbler with Ice Cream

Cranberry Apple Pumpkin Bundt Cake with Maple Glaze

Fresh Strawberry Rolls (in season only)

German Chocolate Pecan Pie Bars

Mini Goat Cheese Cheesecakes with Summer Berries

Mini Lemon-Berry Cheesecake Shooters

Cheesecake Shooters Available in a Variety of Flavors

Mini Pecan Tarts (Derby Tassies)

Homemade Whoopie Pies (Assorted Flavors)

Premium Sides (add \$1.00 per person)

Boursin Creamed Spinach

Buttered Baby Brussels Sprouts

Green Beans with Goat Cheese, Tomatoes & Almonds

Spring Vegetable Medley

Sugar Snap Peas

Grilled Asparagus



Early Katering Company is fully licensed by Virginia ABC to sell alcoholic beverages at our venues as well as at offsite locations. EKC bartenders used by event hosts are covered by our permit as is your event in general. Our license does allow our bartenders to oversee the service of alcohol for clients who are hosting at venues which allow them to provide their own alcohol.

Cocktails

<u>Call \$6.00</u>	<u>Premium \$7.50</u>	<u>Top Shelf \$9.00</u>
Smirnoff	Absolut	Grey Goose
Jim Beam	Jack Daniels	Maker's Mark
Beefeater	Tanqueray	Bombay Sapphire
Famous Grouse	Dewars	Johnnie Walker Black
Bacardi	Captain Morgan	Mt. Gay Eclipse
Sauza	Jose Cuervo Gold	Cuervo 1800
Seagrams VO	Canadian Club	Crown Royal

Includes mixers and garnishes.

Bottled Beer

Domestic \$3.00 |

Imported/ Micro-Brew/ Craft/ Hard Cider \$3.50

House Wine

House Wine \$4.00 per serving

YOU MAY CHOOSE TO PRE-PURCHASE A SET NUMBER OF CASES OF BEER/ WINE THROUGH US FOR YOUR EVENT IN ORDER TO LOCK IN YOUR SPENDING BUDGET.

All pricing is listed before tax. Special requests for specific liquors, beer, or wine are welcome. Please note that special order items may run more than those items listed in terms of wine & liquor.

Details....

When hosting at our venues, our hosts have the option to offer:

- Full Host Bar (cost based on consumption, \$500.00 minimum)
- Beer/ Wine Host Bar (cost based on consumption, \$300.00 minimum)
- Full or Beer/ Wine Only Cash Bar (minimums listed apply)
- Ticket - to-Cash Bar
- Specialty Cocktail Bar (1-2 Pre-Set Specialty Cocktails without Full Bar Set Up); \$200 minimum
- Specialty Cocktail Bar (3 or more Pre-Set Cocktails without Full Bar Set Up); \$300.00 minimum

Bartenders are \$250.00 each plus tax for local events (Rockingham County) or in-house service. For out of area events, the cost is \$350.00 plus tax.

Events hosting at venues allowing them to provide their own alcohol may choose to purchase a bar mixer package from us for \$3.50 per person (plus tax; includes all mixers, garnishes, ice, and disposable cups needed for service)

It is at the discretion of the host as to whether the bartenders can put a tip jar out. If the host does not want a tip jar out, they are to provide a gratuity for the bartender(s) prior to the date of the event which is in line with that of their average tip income for the style bar/ size of event being hosted. Please ask your event representative for guidance.

When hosting at our venues, clients are required to turn in a "bar spending cap" prior to the event. THE BAR TAB IS TO BE PAID PRIOR TO THE HOST'S DEPARTURE FROM THE EVENT.



5379 Kline's Mill Road, Linville, VA
www.barnatklinesmill.com





- **All Day Weekday Rental—\$1750.00 (8am-10pm, Mon-Thurs)**
- **All Day Friday OR Sunday Rental \$2500.00 (9am-10pm)**
- **All Day Saturday Rental \$3000.00 (9am-10pm)**
- **Full Weekend Rental \$4000.00 (9am Fri -10am Sun)**
- **All pricing is before tax. Non-Profits may rent tax free with proper paperwork.**

• **Contact our office:**

540.801.8139

earlykatering@gmail.com

The Barn at Kline's Mill offers the perfect private setting for your event. Surrounded by colorful gardens while offering meadow and mountain views, guests will immediately have a smile on their face as soon as they arrive. The Barn at Kline's Mill is located just 20 minutes outside of Harrisonburg city.

The Barn Includes....

- Barn can accommodate up to 250 guests for your event.
- Central air conditioning and heating for year round comfort.
- All chairs needed for hosting your event (up to 500 chairs). Chairs are solid wood in a natural maple tone. All chairs are padded.
- All tables needed for your event (12 custom made farmhouse tables, rectangular banquet tables, 60" round tables, cocktail tables).
- Beautiful hand hewn custom built bar.
- White or ivory half drop linens for your tables. The farm house tables are designed to not need linens so linens for these are not included. Additional colors/ sizes are available to rent.
- Spacious well appointed restrooms prevent long lines.
- Large parking area able to hold multiple charter buses and private vehicles.
- Lawn Games—2 sets of corn hole, ladder ball, giant connect 4, lawn jenga, lawn dominoes, lawn dice.
- 2 Portable fire pits for your guest to enjoy.
- Bistro string lights (aka Edison lights) adorn the high ceiling area of the barn's interior. They also outline the perimeter of the dining area. This lighting plays beautifully off of the decorative real tin ceiling tile work. All lighting throughout main rooms of venue are on dimmers.
- 2 Decorative Wine Barrels, Teak & Wine Barrel Cake Table, Farmhouse Display Table
- 2 Onsite kitchens allows venue to easily accommodate every style of meal service without catering tents, etc, being required.
- Outdoor patio for guests to gather for conversation while enjoying the evening.
- Event insurance is not required. We are well insured.





Helpful Details....

- Early Katering Company owns The Barn so they are the only caterer to service the venue. The costs associated to catering are not included the rental rate of the venue as the venue and catering operations are two different companies with an owner in common. Should Early Katering handle your Rehearsal Dinner and/ or Farewell Brunch, you would receive a 10% discount on food & beverage only for those events. Our partner company is happy to provide a 10% discount on floral design services for our clients.
- You are welcome to use a band or DJ at our venue. There is power hidden at the ceremony site should it be needed for ceremony music.
- A non-refundable Date Retainer equal to 50% of the rental rate with tax will be due with signed contract in order to secure rental.
- The final balance is to be received 60 days prior to the date of the event unless other arrangements are approved.
- We are happy to extend a 10% discount to military discount on venue rental.
- You may rent the Early Farmhouse for the day of the wedding to gather the wedding party for onsite hair/ makeup services, dressing, etc. The cost of the all day Farmhouse rental is \$250.00 plus tax. Your photographer is welcome to utilize the front porch, lawn areas, etc throughout the property for your wedding photography.
- **Early Farmhouse Banquet Room** is included in the **Full Weekend Rental** for hosting the **Rehearsal Dinner**. The Banquet Room may be added to other rental packages for \$125.00 plus tax. Room includes all tables, chairs, linens, dishware, flatware, and glassware needed to host your dinner. Family Style Service is used for banquet room dinners.
- Real candles may be used if contained in glass.
- Sparkler exits are allowed but must be pre-arranged as there are items we will require you to have for safety reasons.
- The road to our barn does safely support the use of charter buses should you choose to use them to transport your guests. We highly recommend Richard's Bus in Luray, VA for charter bus rental and they have serviced many events at our venue.



THE TERRACE AT ROCKTOWN

2061 F Evelyn Byrd Ave., Harrisonburg, VA 22801



Www.earlykatering.com

earlykatering@gmail.com

540.801.8139 x 101 (Sales)

Event Hosting Made Easy

The rental of The Terrace at Rocktown includes:

- All round & rectangular tables and chairs needed for hosting your event
- All linens, dishware, glassware, flatware, or disposables needed
- Use of our projection screen, podium w/ mic, extension cords, easel, sound system. There are no additional fees for these items. Power strips may be rented for \$8.00 plus tax.
- Large main room, smaller separate bar/ buffet room, private outdoor terrace, ample restrooms, parking.
- The Terrace at Rocktown is owned and operated by Early Katering Company. Our catering kitchen and main offices are located onsite so you have one point of contact for venue and catering needs. We are a full service catering company offering all levels of service.
- The Terrace at Rocktown has it's own VA ABC License so bar service options are available for events requiring this.

Conveniently Located

The Terrace is located on Evelyn Byrd Avenue (a half block from the intersection traffic light for Neff Avenue).; one block behind Valley Mall. The venue is within walking distance (2-3 blocks) of all major hotels.

Flexibility to Suit Your Event Style

We recognize that each event serves a different purpose and has a unique style. We are always happy to help our clients select a hosting style, menu plan, layout, and timeline that is tailored to what they are trying to achieve.

The perfect option for hosting your next:

- **Rehearsal Dinner**
- **Post Wedding Brunch**
- **Anniversary Party**
- **Engagement Party**
- **Birthday**
- **Holiday Party**

Rental Rates

- \$300 (up to 6 hr time period)
- \$550.00 All Day Weekday Rental (8am-9pm)
- \$1500.00 All Day Saturday Rental
- Rental rates are before VA State Sales Tax

The Perfect Petals.....

Your event flowers and event scape are just as important as your venue, your food, and your photography. The food will be enjoyed that night never to reappear, you'll depart the venue at the end of the evening. Your photography will carry on past the day, and in those images, will live forever, all the detail from your flowers, props, linens....all the special touches that came together to give life to your vision.

Our customized approach allows us to get to know through conversation but, more importantly, through imagery. They say a picture is worth 1000 words and they are absolutely correct. What we are able to see in the inspiration images we ask you to turn in tells us more than 3 hours worth of talking ever could. As people, we can use the same words but hear different things therefore mentally picture different things....the whole time both sides thinking they are on the same page. What happens if, collectively, you're not? Is it anyone's fault? Not necessarily. The words and the mind did it. The images take the words away and your left with clear understanding.

Once we are comfortable that we understand your likes, dislikes, and needs, we will begin to build your personal "Design Guide".

IMAGE BELOW BY SAMANTHA RITTER

This guide not only offers written descriptions of your floral designs, it also includes images of the flowers to be used, the ribbon or other binding details, the containers, every last detail we are handling and including is shown in this guide. This approach of utilizing both visual and written elements in your design guide make it very easy for you to picture your actual flowers. It also makes is very quick for you to determine if you would like any changes made to anything being used.

In addition to the flowers, we carry a diverse stock of rental containers and props....from antique buffets and hutches to decorative trunks, vintage style cake tiers, lanterns, screen door, etc...we have many details needed to complete your look. If we don't have it, we can usually tell you where to find it...if we are handling your planning, we'll find it for you.

We prefer, when possible, to plan your design within provided budget perimeters (for example, "we are hoping to stay within "x" amount and "Y" amount). This really helps us zero in on the best options for you, and in a world as vast as natural flowers, this is very helpful. This also helps us to determine when you are better off renting certain containers from us to keep the budget in check or when you can have them included as retail so you can keep them or give them away to friends and family. When renting containers, the flowers are ALWAYS yours to take.



Kristi & Jackson...

Urban Chic Meets Rural Surround

Kristi & Jackson's wedding was very special for our company in many ways. We are so happy these two found each other because, honestly, it's a perfect fit. The catering company does a lot of work with Kristi for her father's business catering needs so we were thrilled to get to be a part of their wedding day.

Kristi actually has spent the better part of her working career life in the event and catering industry for top line venues in high profile areas such as Boston, the Keys, etc. Needless to say, she knew what she wanted and what would have to be done...she was use to the planning side and has a great eye for detail from the way the food is on the plate to the texture of the fabric for the napkins and cloths. She met our in-house designer via working with her on catering contracts....we were honored when she entrusted us with her event floral design and table-scape in addition to the catering.

Their look for their day was unique in that it carried a great deal of textural detail while evoking the illusion of urban simplicity through using ivories, barely-there-shades of blush, and super soft champagne tones. The idea was to have rich elements (through texture) without having those elements hit you in the face. The linen was a lux mix of seemingly unlikely pairings for some (but not to Kristi and our stylist). Using soft bronze pintuck, shimmery champagne crush, ivory petal linen, and taupe matte satin, the rustic space took on a very soft elegant feel that had a sense of "urban" about it. The detail was heavy in the linen textures and fabrics but at the same time the flowed smoothly together and work like a charm with the solid wood farm house head table, chivari chairs, modern white china, and lush classic style arrangements. The floral designs boasted blooms that were anything but simple. Hundreds of hydrangeas were used for their wedding along with Quicksand Roses, posh Café au Lait Dahlias, White Phalaenopsis Orchids, and adorable Blushing Bride Protea.

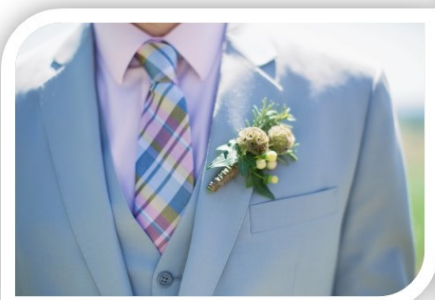
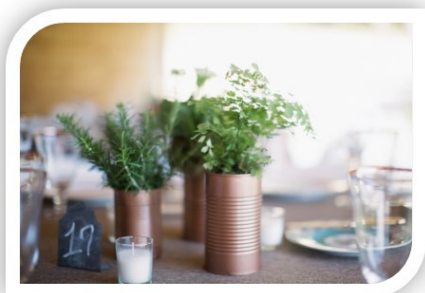
Soft colors + heavy texture= G.O.R.G.E.O.U.S.

Photography by Samantha Ritter



Meg & Neal...Every Detail Chosen Had a Reason

There was so much emotion tied to this wedding that we wouldn't even know where to begin, or how to go about, telling it. It was such an intimate experience that, we can honestly say, we feel it best to keep it that way. There were many, many heart felt moments at this wedding and amazing stories unfolded for the guests as they learned why certain things had been chosen and how those things tied to the lives of the wonderful couple. Even the bartenders were crying. The bride's mother was unforgettably sweet and so happy to see this day come. It made one's heart happy to see the joy in these two wonderful ladies. Thoughts still drift to them on a regular basis....it was one of those evenings that you just had to be there for. All of the vendors who were at that wedding feel the same way....Unforgettable.



Images by Like a Dream Photography



Colleen & Travis...From FL to VA....

Colleen and Travis chose a palette of lavender, copper, and chartreuse for the earthy forest style wedding. Their day was filled with AMAZING weather and perfect details that reflected the style they hold in common.....It was a celebration for family and friends for a couple who were thrilled to be joining their lives together. Stellar view, absolutely beautiful weather and a black bear in the trees....a great start to a woodland inspired day



Colleen surprised Travis with an engraved rifle shell that we used to design his bout in. Travis loves to skeet and target shoot.

Images by Carolyn Meyers Photography