



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 our 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. These answers will 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 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 tables in a timely manner and dishes need to be scraped/ rinsed/ re-packed 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.

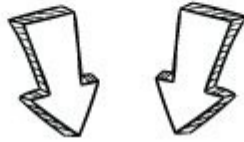
Style Of Event—From Heavy Hors D'Oeuvres to Plated Meals, each style has it's own needs and associated costs. From labor, cost of food, equipment, etc...it varies from one style to another based on choices you make and the venue you are at.

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.

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 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 bussing 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 bussing tables, picking up trash, etc. You will have use of our chafers, other display pieces, and service utensils. (This service is not offered at our venues)

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 a 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 handle the arrangements for any rentals you may need. This can be tenting, 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 our food at 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.
- 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
- Bruschetta 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
- Stuffed Baked Brie

Choice of Filling (Apple, Mixed Berry, Blackberry, 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 (Seasonal)

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
- Fresh Strawberry Avocado Pico di Gallo with Tortilla Chips
- Fresh Mango Salsa with Tortilla Chips
- 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 1 sauce: Lemon Remoulade, Mango Chutney, Roasted Red Pepper Cream, Chipotle Aioli)
- 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

- 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
- Mini Italian Skewers (Tomato, Olive, Tortellini, Pepperoni, Fresh Mozzarella)
- Bacon, Cheddar, Ranch Pinwheels
- Garlic, Cheese, & Bacon 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, Housin, 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 Phyllo Cups (Fruited or Traditional-Chicken Salad)
- Chicken Wontons w/ Asian Dipping Sauce
- Buffalo Chicken Taquitos w/ Dipping Sauce
- Ginger Curry Chicken Bites with Apricot Mango Marmalade
- Duck Breast Crispy Wonton w/ Asian Slaw & Blackberry Housin
- Duck, Bacon, Pear, Brie Wonton Cup
- Parmesan Encrusted Chicken Bites w/ White Wine Sage Butter Dipping Sauce
- Roasted Red Pepper Cream Chicken in Puff Pastry
- 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
- 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 (Onsite only)



APPETIZERS

Small Bites Continued...

Pizzettes

- Grilled Veggie & Hummus
- Fontina, Basil, & Tomato
- Caramelized Onion, Goat Cheese, & Prosciutto
- Mushroom, Spinach, & Bacon w/ Mozzarella

Quesadillas

- Black Bean & Corn with Cheese
- Grilled Veggie & Cheese
- Chicken & Cheese OR Steak & Cheese
- Ginger-Sriracha Grilled Chicken with Monterey Jack

Sliders

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

Finger Sandwiches

- Sweet Ham OR Country Ham Biscuits with Choice of 1 sauce: Herbed Mayo, Honey Mustard, Vidalia Onion Relish, Apricot Mango Marmalade, Red Pepper Jelly
- Traditional OR Fruited Chicken Salad Sandwiches
- Prosciutto & Burrata with Lemon Basil Aioli
- Roast Beef & Cheddar (Horseradish Mayo, Herbed Mayo, or Vidalia Onion Relish)
- Smoked Turkey (Avocado Black Bean Spread or Cranberry-Cream Cheese,)
- Spinach, Roasted Red Peppers, Burrata, Pesto Mayo
- Cucumber, Tomato Relish, & Herb Cream Cheese
- Hummus, Cucumber, Roasted Red Peppers



- Home-





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/ Grilled Mushrooms, Caramelized Onions, Chives, Broccoli, Diced Bacon, Sour Cream, Shredded Cheese, Cinnamon Sugar, Chopped Candied Pecans, Butter
- **Nacho Bar**- Tortilla Chips, Black-Eyed Pea Salsa, Beef Chili, Guacamole, Queso, Spicy Black Beans, Jalapenos, Sour Cream, Fresh Pico de Gallo
- **Salad Bar**- Mixed Greens, Romaine, Tomatoes, Cucumbers, Shredded Carrots, Mushrooms, Peas, Broccoli, Sliced Strawberries, Mandarin Oranges, Sliced Almonds, Croutons, 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, 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 Etouffe smothered with Onions, Peppers, Celery, & Garlic; All served over choice of White Rice or Dirty Rice **(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 Tatakhi 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)**



STATIONS/ FOOD BARS

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

Choose 4: Mushrooms, Confetti Peppers, Onions, Sundried 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 will require additional pricing to add Crab or Crawfish Tails. These are not available for “Build Your Own”.**

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)**

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 will 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, or 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, or 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



Farmhouse BBQ Package \$18.50 per person -choice of 2 Entrees (with Buns for BBQ Pork/ Brisket/ Pulled Chicken if selected), 3 Sides, 1 Dessert, and Standard Beverages (Unsweet/ Sweet Teas, Lemonade, Water). Dessert may be exchanged for a 4th side. **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– BBQ 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 with Buns , 2 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)

Hot Sides

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

Cold Sides

- Traditional Potato Salad
- 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
- Southern Style Cole Slaw
- Fresh Garden Salad
- Deviled Eggs

Desserts:

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



Dinner Party Package Starting @ \$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.

Single entrée package– Starting @ \$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): Certain Salads may have a .50 per person up charge)

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 Romaine with Red Onion, Pepperoncini Peppers, 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) Certain Vegetables may have a .50 per person upcharge)

Buttered Corn

Home-style Corn Pudding

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

Country-style Green Beans

French Green Beans with Almonds

Petite 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:

Asparagus Barley Risotto

Tomato Corn Risotto

Homemade Breads w/ Butter

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

Bourbon 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/ Queso Sauce

Chicken Divan

Oven Baked Chicken Pot Pie

Chicken Tetrazzini

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, or Chipotle Butter. (**\$1 per person upcharge will be added for this option**)

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

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

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

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)

Coconut Custard Pie

Peanut Butter Pie

Fruit Pies (Apple, Cherry or Peach)

Lemon Crumb Pie

Pumpkin Pie

Brown Sugar Pound Cake with Caramel Glaze

Carrot Cake

German Apple Cake with Cream Cheese Glaze

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

Hummingbird Cake (layered)

Pineapple Layer Cake

Five-Flavor Pound Cake with Fresh Fruit

Fresh Apple Cake with Cream Cheese Icing (Sheet Cake)

Yellow Layer Cake with Chocolate Icing

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

Chocolate Trifle

Fruited Trifle

Banana Pudding OR Blueberry Banana Pudding



Fine Dining Package Starting @ \$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.

Single entrée package– Starting @ \$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
- Rosemary Marsala 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 an 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

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 per person***



Premium Upgrades

Cakes (add \$1.25 per person)

- Banana Black Walnut Cake with Cream Cheese Frosting
- Cherries & Berries Cake with Cream Cheese Frosting
- Chocolate Butter Pecan Cake
- Coconut Cake with Lemon or Pineapple Frosting
- Coconut Lime 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)
- Mississippi Mud S'Mores Fudge Pie
- Key Lime Pie

Cheesecakes (add \$1.25 per person)

- Banana Pudding Cheesecake
- Caramel Apple Brownie Cheesecake
- Margarita Cheesecake
- Peanut Butter 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)

- 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— **Need to be Roasted on Site**
- 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

Call \$6.00 Premium \$7.50 Top Shelf \$9.00

Smirnoff	Absolut	Grey Goose
Jim Beam	Jack Daniels	Maker's Mark
Gilbey's	Bombay Sapphire	Tanqueray
	Dewars	Johnnie Walker Black
Bacardi	Bacardi	Bacardi
Sauza	Jose Cuervo Gold	Cuervo 1800
Seagrams 7	Seagram VO	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 (\$350.00 minimum)
- Ticket - to-Cash Bar (\$200.00 minimum)
- 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

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 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

- \$350 (up to 6 hr time period)
- \$600.00 All Day Weekday Rental (8am-9pm)
- \$1500.00 All Day Saturday Rental
- Rental rates are before VA State Sales Tax

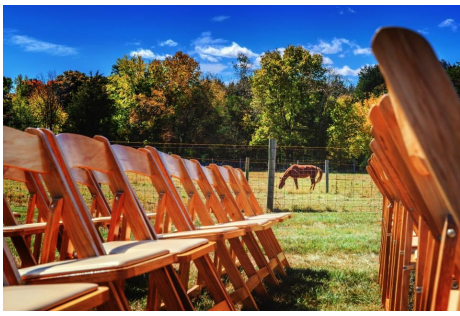
FULL CATERING SERVICE REQUIRED AT THIS LOCATION



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

info@earlykatering.com

FULL CATERING SERVICE REQUIRED AT THIS LOCATION

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.
- 3 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...

- The owner of Early Katering Company also owns The Barn at Kline's Mill, so they are the only caterer to service the venue. The costs associated to catering are not included in 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 active duty military clients 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.

