

# the girl & the fig CATERS!



THE EDGES WED

MILESTONE EVENTS

## Food Philosophy

*the girl & the fig is proud to take a seasonal approach with our "farm to table" cooking.*

*We source the finest produce from our local farmers including what we harvest ourselves on our farm. We work with our friends, local cheesemakers, ranchers and artisans whom we are lucky to have right in our own backyard.*

*We produce many items in our kitchens, when we are able and it makes sense. Some of these house items include our charcuterie, bacon, cured meats, breads, smoked fish, gelato, jams and much more. We hope that you will taste the passion in our food, prepared with an emphasis on seasonality, sustainability, quality and love.*

*We look forward to creating an amazing menu for you!*



## Milestone Events

\$100 per person

### Wedding package includes:

- three passed hors d'oeuvres
- one plated salad
- choice of two plated entrees
- with a plated vegetarian option
- (family style available at no additional cost)
- rustic bread and butter service
- cake service
- three dessert miniatures
- coffee and tea station
- non-alcoholic beverage station
- up to five boxed lunch vendor meals
- all service staff
- one bar set-up

*\*\*All menu items are seasonal and sets may change or not be available year round.*

*Add-on stations, wedding cakes and late night snacks available at additional costs.*

## Passed Hors D'oeuvres

*select three*

*wild mushroom chèvre tartlet  
avocado-radish toast, sea salt, lime  
alsatian onion tartlet, bacon, crispy sage  
apricot-cured salmon, potato chip, crème fraîche, caviar  
charred steak, seared mushrooms, black garlic  
tomato tartare, crispy wonton, yuzu-sesame dressing  
goat cheese & lavender honey toast  
crispy pork belly, apricot mostarda*

## Salads

*select one*

### fig & arugula salad

*toasted pecans, laura chenel chèvre, pancetta, fig & port vinaigrette*

### local greens

*toy box tomatoes, herb croutons, shaved vella dry jack, champagne vinaigrette*

### tomato & watermelon salad

*black pepper-chèvre crema, garden herb vinaigrette*

### autumn harvest salad

*roasted fall squash, chicories, pomegranate, butternut squash vinaigrette*

## Entrées

*select two*

### pan-seared chicken

*artichokes, spring onion, baby carrots, radishes, salsa verde*

### beef filet

*butternut squash gratin, wild mushrooms, red wine-shallot reduction*

### sautéed alaskan salmon

*roasted carrots, lobster nage*

### flat iron steak

*crispy potatoes, oven roasted tomatoes, barrel aged balsamic*

### grilled pork tenderloin

*shelling peas, cipollini onions, crispy bacon, verjus reduction*

### goat cheese gnocchi

*roasted corn, heirloom tomatoes, basil*

## Desserts

*select three*

*berries & cream tartlets  
chocolate sea salt tartlets  
strawberry cheesecake tartlet, toasted pistachios  
brown butter cupcakes, salted caramel frosting  
chocolate chunk sea salt cookies  
chocolate cookies & cream sandwich cookies  
fig crisp, walnut crumb topping  
seasonal fruit pies*

## Passed Hors D'oeuvres

### select five

wild mushroom chèvre tartlet  
avocado-radish toast, sea salt, lime  
alsatian onion tartlet, house-made bacon, crispy sage  
apricot-cured salmon, potato chip, crème fraîche, caviar  
charred steak, seared mushrooms, black garlic  
tomato tartare, crispy wonton, yuzu-sesame dressing  
crispy pork belly, apricot mostarda  
goat cheese & lavender honey toasts  
crispy polenta, truffle pesto  
roasted chicken, creme fraiche, almonds, apple, endive  
baked mussels, garlic herb butter, bread crumbs  
crispy panisse, spiced tomato preserves, feta  
duck liver mousse, toast, cherry-rosemary compote

## Milestone Events Premium Package

\$125 per person

### Wedding package includes:

five passed hors d'oeuvres  
cheese & charcuterie station  
plated salad  
two plated entrées and a plated vegetarian option  
(or family style option available at no additional cost)  
rustic bread and butter  
dessert and cake display including:  
five dessert miniatures and  
a petite two tiered wedding cake  
late-night snack  
coffee and tea station  
non-alcoholic beverage greeting station  
up to five boxed lunch vendor meals  
all service staff  
two bar set-ups

*\*\*All menu items are seasonal and sets may change  
or not be available year round.*

*\*\*Customization is available, please inquire.*



ARROWOOD PHOTOGRAPHY

## Salads

### select one

#### fig & arugula salad

toasted pecans, laura chenel chèvre, pancetta, fig & port vinaigrette

#### local greens

toy box tomatoes, herb croutons, vella dry jack, champagne vinaigrette

#### tomato & watermelon salad

black pepper-chèvre crema, garden herb vinaigrette

#### autumn harvest salad

roasted fall squash, chicories, pomegranate, butternut squash vinaigrette

#### grilled stone fruit salad

treviso, ricotta, hazelnuts, peach vinaigrette

#### salad of baby field greens

radishes, buttered mustard seed croutons, orange & tarragon vinaigrette

## Entrées

### select two

#### pan-seared chicken

artichokes, spring onion, baby carrots, radishes, salsa verde

#### arctic char

spring onion purée, meyer lemon emulsion, fingerling potatoes, pea leaves

#### beef filet

butternut squash gratin, wild mushrooms, red wine-shallot reduction

#### sautéed alaskan salmon

roasted carrots, lobster nage

#### flat iron steak

crispy potatoes, oven roasted tomatoes, barrel aged balsamic

#### grilled pork tenderloin

shelling peas, cipollini onions, crispy bacon, verjus reduction

#### goat cheese gnocchi

roasted corn, heirloom tomatoes, basil

## Desserts

### select five

berries & cream tartlets  
lemon meringue tartlets  
chocolate sea salt tartlets  
brown butter cupcakes, salted caramel frosting  
strawberry cheesecake tartlet, toasted pistachios  
chocolate chunk sea salt cookies  
chocolate cookies & cream sandwich cookies  
fennel pollen shortbread  
fig crisp, walnut crumb topping  
espresso malt bars  
red velvet cream cheese whoopie pies  
seasonal fruit pies

## Late Night Snacks

### select one

grilled cheese  
mini burgers, brie, red onion confit  
mac & cheese





## Milestone Events

### FOOD STATION MENU

starts at \$85 per person, *plus sales tax*

three passed hors d'oeuvres  
three savory stations  
sweet station with three dessert miniatures  
coffee & tea station  
non-alcoholic beverage greeting station  
up to five boxed lunch vendor meals  
all service staff  
one bar set

*\*\*All menu items are seasonal and may not be available year round*

*\*\*Customization is available, please inquire*

*Add on-stations, wedding cakes and late night snacks available at additional costs.*



## Passed Hors D'oeuvres

*select three*

wild mushroom chèvre tartlet  
avocado-radish toast, sea salt, lime  
alsatian onion tartlet, house-made bacon, crispy sage  
crispy polenta, truffle pesto  
apricot-cured salmon, potato chip, crème fraîche, caviar  
charred steak, seared mushrooms, black garlic  
tomato tartare, crispy wonton, yuzu-sesame dressing  
goat cheese & lavender honey toasts  
crispy pork belly, apricot mostarda  
roasted chicken, creme fraiche, almonds, apple, endive  
baked mussels, garlic herb butter, bread crumbs  
crispy panisse, spiced tomato preserves, feta  
duck liver mousse, toast point, cherry-rosemary compote

## Savory Stations

*select three*

### ARTISAN CHEESE & CHARCUTERIE

local artisan cheeses, cured meats, salumi & pâté, spiced nuts, fig jam, whole grain mustard, apricot chutney, artisanal flatbread crackers

### CRUDITÉS, DIPS & TAPENADES

assorted seasonal vegetables, dips & olive tapenade, pita bread

### SIGNATURE MACARONI & CHEESE

traditional  
truffle shavings\*  
lobster\*  
\*\$4 surcharge

### PAELLA

(select one)  
traditional  
vegetarian  
chicken & chorizo

### RACLETTE

coppa cotto, roasted baby potatoes, cornichons, endives, baguette

### PETITE SLIDER STATION

(select two)  
burgers  
fried chicken sandos  
lamb burgers, tzatziki  
short rib sliders  
eggplant sliders  
cubanos

### FRENCH FRY BAR

*\*requires fryer rental*

### TOPPINGS

(select four)  
truffle oil  
chili oil  
bacon crumbles  
parmesan  
blue cheese crumbles  
green onions  
garlic  
togarashi

### DIPS

(select two)  
ketchup  
aioli  
mustard  
blue cheese vinaigrette  
bbq sauce

### CHIPS & DIPS

tortilla chips, pita chips, pretzels, crostini  
(select three)  
guacamole  
salsa verde  
hummus  
pimiento cheese dip  
salsa rojo  
spicy salsa  
artichoke dip

## TACO BAR

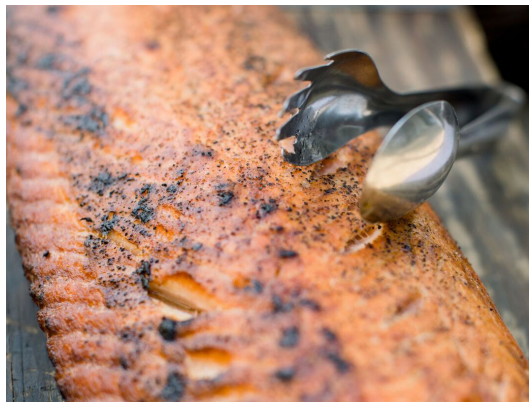
(select one)

**lime grilled chicken**

**cedar plank salmon**

**carnitas**

includes: black beans, cilantro rice, salsa verde, cotija cheese, guacamole, tortillas, pickled vegetables



## VERTICAL ROTISSERIE

(select one)

**traditional shawarma** (choose beef, lamb or chicken)

tzatziki, salsa verde, naan

**al pastor** (pork)

pineapple, housemade salsa, tortillas

## ROTISSERIE / LA CAJA CHINA

(select one)

leg of lamb

whole roasted chicken

pork shoulder

whole roasted pig, crispy skin

## POKE BAR

assembled poke, served on rice or seaweed

(select two)

**seared tuna**

edamame, onion, cilantro cream, shredded nori,

**ahi poke**

onion, scallions, radish sprouts, shredded nori, cucumber, soy vinaigrette,

**poached shrimp**

green onions, wakame, cucumbers, radish sprouts, spicy aioli

\*\$10 surcharge per person

\*additional fees for customization



SANDRA FAZZINO

## RAW BAR

local oysters, chilled shrimp, scallop ceviche, ahi tuna tartare on a bed of shaved ice with seaweed, lemons, cocktail sauce, tabasco sauce & mignonette

\*\$15 surcharge per person



THE EDGES WED

## WOOD FIRED PIZZA STATION

(select three) specialty pizzas

\*\$15 surcharge per person



MARIAH SMITH PHOTOGRAPHY

## Sweet Station

select three dessert miniatures

berries & cream tartlets

lemon meringue tartlets

chocolate sea salt tartlets

brown butter cupcakes, salted caramel frosting

strawberry cheesecake tartlets, toasted pistachios

chocolate chunk sea salt cookies

chocolate cookies & cream sandwich cookies

fennel pollen shortbread

fig crisp, walnut crumb topping

espresso malt bars

red velvet cream cheese whoopie pie