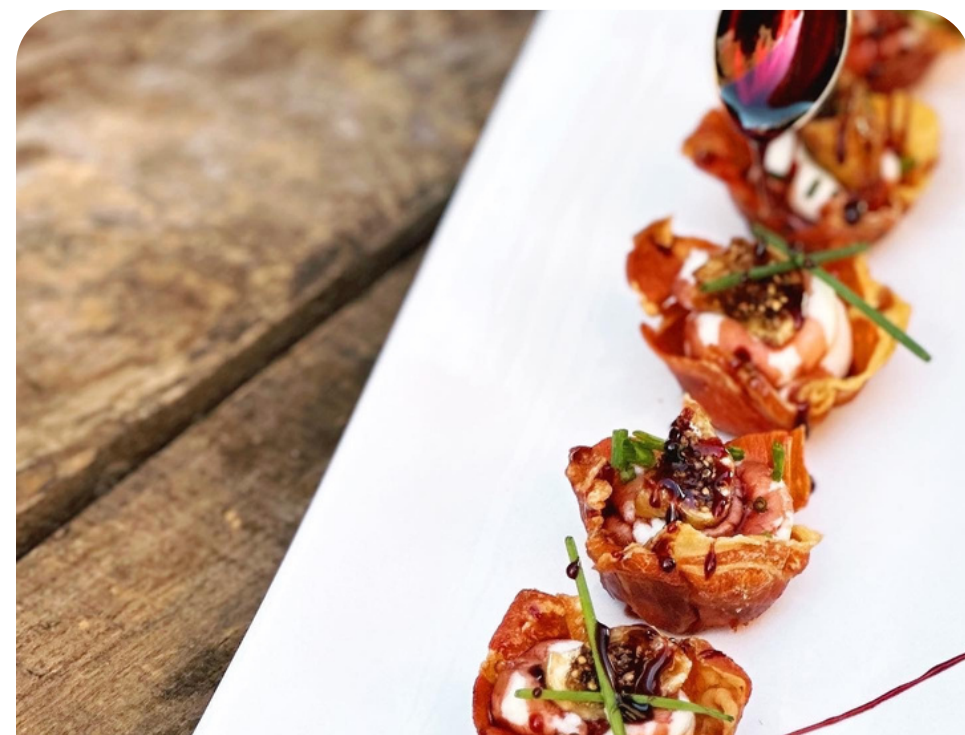




**MEK**  
MILESTONE  
ESTATE KITCHEN

Path to Booking your Caterer



# Milestone Estate Kitchen

At Milestone Estate Kitchen (MEK), our mission is to provide affordable and reputable catering services while simplifying the catering experience for clients. We guide you through the process of creating and comparing multiple catering proposals, eliminating the hassle of independently sourcing proposals. Our ultimate goal is to ensure you gain a complete understanding and leave no detail overlooked for your special occasion!

## ADVANTAGES OF MEK

- Benefit from preferred pricing available exclusively to MEK clients
- A diverse selection of caterers and budget options
- Save time and money working with MEK, we enable you to receive and compare multiple quotes quickly and simultaneously
- Transparent quotes with no hidden fees
- Quick response times, enhance the decision-making process
- Benefit from priority booking status as a valued MEK client
- Menu tastings to ensure your caterer aligns with your culinary expectations

# Catering Roadmap

## STEP 1

Intro email from MEG  
coordination to MEK

## STEP 2

MEK checks the caterer's  
availability

MEK creates proposals  
reflecting the client's catering  
preferences

## STEP 3

Client review proposals

*Fermentation bar quote*  
(optional)

## STEP 4

Book your caterer

Review your menu for  
contract and deposit

## STEP 5

Schedule your menu  
tasting

## STEP 6

Submit your final menu  
(45 days before your event)  
MEK submits catering rental  
needs to coordination

## STEP 7

Final Checkpoint  
(21 days before your event)  
Finalize your headcount and  
pay the balance on invoices

# CATERING

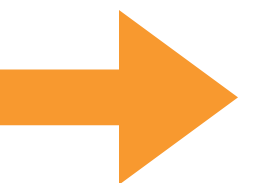
## THINGS TO CONSIDER

### Budget:

- Price per guest (ranges from \$75-\$140 per person)
- Cuisine:
  - Farm-to-table
  - Italian
  - BBQ
  - Greek, Indian, and Asian Fusion
- Style:
  - Buffet
  - Family Style
  - Plated
- Add-Ons
  - Raw Bar
  - Dessert Bar
  - Late-night snack
  - Fermentation Bar



On the following pages, we list our caterers by lowest to highest price



# CATERING CHOICES

## MEET YOUR CATERERS

GRAZE LOCAL



CATERING

“Delight in the culinary delights of Sonoma County with Graze Local Catering, where a tantalizing selection of comfort cuisine is elevated by Chef Jamie's expert touch. Their menu celebrates the rich flavors of the region, with each dish thoughtfully crafted to highlight the best of local ingredients. From savory classics to innovative creations, guests are invited to experience the essence of wine country through Graze Local Catering's exceptional culinary offerings.”

- Style:
  - Buffet
  - Family Style
  - Plated
- Add-Ons
  - Dessert Bar
  - Late night snack
  - Complimentary Tastings After Booking



## Price Range Based on Service Style

\$75.00 - \$95.00 PP

### Menu Links Below

[Graze Local- Family/Buffer Style Menu-Fall/Winter](#)

[Graze Local- Family/Buffer Style Menu-Spring/Summer](#)

[Graze Local- Plated Style Menu-Fall/Winter](#)

[Graze Local- Plated Style Menu-Spring/Summer](#)

# CATERING CHOICES

## MEET YOUR CATERERS



“When you sit at our table, you are kin. With a focus on fostering connections among friends and loved ones, KIN has been a beloved fixture in Sonoma County for over a decade. As a cherished part of the community, KIN delivers an American comfort food journey that delights guests and envelops them in a sense of kinship.”

- Style:
  - Buffet
  - Family Style
  - Plated
- Add-Ons
  - Dessert Bar
  - Late night snack
  - Complimentary Tastings After Booking



## Price Range Based on Service Style

\$87.00 - \$115.00 PP

Menu Links Below

[KIN Menu](#)

[KIN Villa Chanticleer Menu](#)

# CATERING CHOICES

## MEET YOUR CATERERS



“At KINsmoke, the passion for community and exceptional BBQ is unmistakable! They blend techniques and recipes from across the country to create a truly diverse and delicious BBQ experience. Renowned by locals for its laid-back atmosphere and bold flavors, KINsmoke is the go-to spot for outstanding BBQ in the Healdsburg area. Just follow the irresistible aroma to discover the finest BBQ in Sonoma County.”

- Style:
  - Buffet
  - Family Style
  - Plated
- Add-Ons
  - Dessert Bar
  - Late night snack
  - Complimentary Tastings After Booking



## Price Range Based on Service Style

\$87.00 - \$115.00 PP

Menu Links Below

[KIN SMOKE Menu](#)

[Kin Smoke- Villa Chanticleer Menu](#)

# CATERING CHOICES

MEET YOUR CATERERS

**OTL** *fine*  
CATERING

“OTL is known for their expertise in Wine Country Comfort Food. Chef Bethany takes pleasure in collaborating with numerous local vendors, a result of her extensive experience living and working in Sonoma County.”

- Style:
  - Buffet
  - Family Style
  - Plated
- Add-Ons
  - Tailored Cuisine/Ethnic Menu Options
  - Dessert Bar
  - Late-Night Snacks
  - Complimentary Tastings After Booking



## Price Range Based on Service Style

\$95.00 - \$110.00 PP

Menu Links Below

[OTL Buffet/Family Style/Plated Spring & Summer Menu](#)

[OTL Buffet/Family Style/Plated Fall & Winter Menu](#)

[OTL Buffet/Family Style/Plated Villa Chanticleer Menu](#)



# CATERING CHOICES

## MEET YOUR CATERERS



“Under the guidance of Petaluma native Austin Perkins, Perkins Catering Co. honors the richness of local farms in Sonoma County. Their close partnerships with farmers and artisan producers throughout the region guarantee that each menu is not only fresh but also thoughtfully sourced from the community's bounty.”

- Style:
  - Buffet
  - Family Style
  - Plated
- Add-Ons
  - Tailored Cuisine
  - Raw Bar
  - Late-Night Snacks
  - Complimentary Tastings After Booking



## Price Range Based on Service Style

\$97.00 - \$115.00 PP

**Menu Links Below**

**[Perkins Plated Menu](#)**

**[Perkins Family/Buffer Style Menu](#)**

# CATERING CHOICES

MEET YOUR CATERERS



“Our menu, inspired by centuries-old Mediterranean recipes, offers a modern twist on traditional Greek cuisine. Rooted in our passion for good food and our agricultural advantages in Sonoma and Napa County, each dish reflects the rich flavors and cultural significance of Mediterranean cuisine. Experience a unique tasting journey through the Mediterranean's heritage in wine country.”

- Style:
  - Buffet
  - Family Style
  - Plated
- Add-Ons
  - BBQ Oysters
  - Ethnic and Fusion Cuisine
  - Large Variety of Vegetarian Dishes



**Price Range Based on Service Style**

**\$102.00 - \$125.00 PP**

**Menu Links Below**

**[Dino's Greek - Plated Menu](#)**

**[Dino's Greek - Buffet & Family Style Menu](#)**

**[Dino's Greek - Villa Chanticleer Buffet/Family/Plated Style Menu](#)**

# CATERING CHOICES

## MEET YOUR CATERERS



“Experience the essence of Sonoma County's farm-to-table scene with the girl & the fig catering! Their renowned catering service brings the freshest ingredients sourced from local farmers and their own garden directly to your table. Elevate your event with their commitment to sustainability, seasonality, and unwavering quality, ensuring every bite is a delicious celebration of the region's bounty.”

- Style:
  - Buffet
  - Family Style
  - Plated
- Add-Ons
  - Dessert Bar
  - Late-Night Snacks
  - Gelato Station



## Price Range Based on Service Style

\$107.00 - \$115.00 PP

### Menu Links Below

[The Girl and the Fig - Plated Summer Menu](#)

[The Girl and the Fig - Plated Spring Menu](#)

[The Girl and the Fig - Plated Fall & Winter Menu](#)

[The Girl and the Fig - Family Style Menu](#)

[The Girl and the Fig- Buffet Style Menu](#)

# CATERING CHOICES

## MEET YOUR CATERERS

**PARK AVENUE**  
CATERING

“Park Avenue Catering embodies Sonoma County's dedication to delivering exceptional farm-to-table dining experiences. With a commitment to sourcing locally, they ensure that every dish features the finest ingredients grown in Sonoma. They take pride in offering unparalleled freshness and crafting memorable dining experiences that showcase the unique flavors of the region.”

- Style:
  - Buffet
  - Family Style
  - Plated
  - Stations
- Add-Ons
  - Dessert Bar
  - Late night snack
  - Fermentation Bar
  - Complimentary Tastings After Booking



## Price Range Based on Service Style

\$122.00 - \$140.00 PP

### Menu Links Below

[Park Avenue - Plated and Family Style Spring](#)

[Park Avenue - Plated and Family Style Summer Menu](#)

[Park Avenue - Plated and Family Style Fall/Winter Menu](#)

[Park Avenue - Classic Menu](#)



## What is a fermentation bar?

A fermentation bar offers a selection of beverages made from fermented alcohol instead of distilled. Examples of fermentation alcohol include Pisco, Brandy, Soju, and Sake. Typically, fermentation beverages maintain an alcohol content that does not exceed 24%, comparable to a full regular bar.

## Why do we have fermentation bars?

Due to the ABC law, a winery with a working tasting room on the premise is prohibited from serving distilled spirits and is limited to fermented alcohols, like beer, cider, and wine. Fermented alcohols, like those listed above, can also fall under their umbrella. A fermentation bar is a great and fun alternative to have available in addition to wine and beer! Your caterer can suggest different cocktail options within these parameters.



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# Book Your Menu Tasting

After booking, you'll have the opportunity to sample your caterer's menu offerings for your special day, allowing you to choose the perfect appetizers, mains, desserts, and late-night snacks. This tasting experience not only enables you to taste a variety of menu items from a curated list of options but also helps you become acquainted with your catering team. MEK will provide you with a link to the day-of options, offering assistance in selecting the most popular dishes and accompaniments.

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# In Summary

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As you navigate through the catering process, rest assured that our unwavering support will accompany you at every turn. We recognize that questions may surface at various stages, yet by following the outlined path, our objective is to alleviate any potential stress or confusion, ensuring a smooth and well-guided planning journey.

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