

2019 Catering Brochure

F I R E & C O WOOD-FIRED CATERING



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Thank you so much for your inquiry and interest in our catering services. Since 2014 we have prided ourselves on servicing Southern Maine with onsite wood fired catering that not only provides high quality food but offers your guests an exceptional experience. When we started in 2014 with smoked meats, beautifully crafted salads and hardy appetizers. Since then we have added three trailers that are custom built to hold our wood fired rotisserie grills & smokers and a number of wood fired skillets.

With this packet we'll layout our catering menu, pricing, services offered and frequently asked questions so that we can help you streamline your decision process. The more questions we can answer for you now, the less questions and ambiguity you will have going forward so that you can focus your attention on other aspects of your event.



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A LA CART

Accompany any of our packages with the below appetizers....

Vegetarian - (V) **Gluten Free Or Prepared Gluten Free w/ Lettuce Wraps - (G)**

Charred Black Bean Quesadillas (V) - \$4

Tri-Colored Deviled Eggs (G) - \$4

Seasonal Toast Points (V) - \$4

Pork, Chicken or Avocado Tacos (V)(G) - \$4

Grilled & Shucked Oysters (G) - \$4

Buffalo Chicken Sliders (G) - \$4

Smoked Mushroom BBQ Tacos (V)(G) - \$4

Candied Pork Belly Skewers (G) - \$4

Vegetable Boards w/ House Dips (G) - \$4

Chicken & Waffles Bites - \$4

Slow Smoked Short Rib Toast - \$4

Wood Grilled Chicken Skewers (G) - \$4

Spicy Vegetable Empanadas (V) - \$4

Corn Tortilla Poke Stacks (G) - \$5

Brisket Bahn Mi Sliders (G) - \$5

Bourbon Brown Sugar Beef Skewers (G) - \$5

Fried Oyster Rolls (G) - \$5

Seared Lamb Kabobs (G) - \$5

Duck Confit Lollipops (G) - \$6

Mini Lobster Rolls w/Cape Cod Chip (G) - \$6

Cheese & Butcher Boards w/ Pickles (G) - \$7



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MAIN COURSE

This menu dives deep into our culinary side and has been received with an overwhelming response since our 2015 season. Enjoy your cocktail hour while our chefs are preparing your main course over fire. Whether it is a prime rib being spun over fire or our seasonal vegetables being grilled for your side course the visual appeal and smell of these menus has become the fastest growing part of our business.

With each wood fired feast comes two seasonal sides and two seasonal salads. The biggest price discrepancy is what proteins you choose. A vegetarian option comes with every offering and is custom created by our chef for your event.

We do suggest renting china and silverware for these dishes. The dinner can be served buffet, grazing stations or family style by our waitstaff.



Main courses are served with inspired sauces, house pickles, wood grilled vegetables, fire roasted potatoes, two seasonal salads and charred bread with herbs and olive oil. A custom vegetarian dish is also included with all packages.

\$65 PER PERSON -

Choice of two proteins: spitfire chicken, spitfire pig roast, spitfire porchetta

\$70 PER PERSON -

Choice of two proteins: spitfire chicken, spitfire pig roast, wood grilled hanger steak, spitfire porchetta, wood grilled salmon, wood roasted black bass.

\$80 PER PERSON -

Choice of two proteins: spitfire chicken, wood roasted prime rib, spitfire porchetta, wood grilled lobster tails, smoked beef ribs

DESSERT FEES (PER PERSON):

\$4 - HAND PIES OR WHOOPIE PIES

\$6 - FANCY ICE CREAM SANDWICHES

\$75 - CAKE CUTTING FEE (FLAT FEE)

*This pricing does *not* include sales tax, BOH & FOH staff and travel (which generally adds an additional 35% to the overall cost)

There is a \$10,000 food cost minimum for all Saturday Events.

***Please note a catering tent and 6 catering prep tables are required for all food service events.