



The
FAIRFIELD
CATERING SERVICES

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DIPS

ALL ITEMS ARE PRICED FOR UP TO 50 GUESTS.

Spinach Artichoke Dip

\$350

A creamy blend of spinach, artichokes, and melted cheeses. Served with pita chips.

Buffalo Chicken Dip

\$375

Creamy, spicy dip made with tender chicken, tangy Buffalo sauce, and melted cheeses. Served with tortilla chips.

Crab Dip

\$400

Creamy, savory crab dip served with crispy, golden wonton chips and finished with sweet Thai Chili sauce.

Whipped Feta Dip

\$325

Creamy, tangy whipped feta blended with Greek yogurt, lemon, and a touch of honey, finished with olive oil. Served with pita chips.

Smoked Salmon Dip

\$400

Creamy smoked salmon spread with dill, lemon, and capers. Served with an assortment of crackers.

Hummus

\$200

Traditional hummus served with pita chips and a variety of vegetables.

Potato Chips and Dip

\$125

Salt and Pepper kettle chips served with house-made sour cream and onion dip.

Tortilla Chips, Cheese, and Salsa

\$190

House-made golden tortilla chips served with salsa and warm nacho cheese sauce.

Tortilla Chips and Pico de Gallo

\$150

House-made golden tortilla chips served with traditional Pico de Gallo.

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BOARDS AND PLATTERS

ALL ITEMS ARE PRICED FOR UP TO 50 GUESTS.

Shrimp Cocktail Platter
\$500

Cold jumbo shrimp served with house-made cocktail sauce.

Smoked Salmon Board
\$375

Fresh cold-smoked salmon served with creamy dill sauce and crackers.

Bruschetta Platter
\$200

Diced tomatoes, onions, capers, and aromatic basil tossed in olive oil. Served with herbed crostini.

Pinwheel Platter
\$275

Thin-sliced ham and turkey, bacon cream cheese, and green onion rolled in a flour tortilla.

Charcuterie Board
\$525

Artfully arranged selection of meats, cheeses, fruit, olives, and jams, served with an assortment of crackers and crostini.

Meat and Cheese Board
\$375

A curated assortment of premium sliced meats and artisanal cheeses, thoughtfully arranged and served with an assortment of crackers.

Vegetable Platter
\$300

A variety of fresh vegetables served with house-made ranch dip.

Fresh Fruit Board
\$225

Fresh fruits served with honey-vanilla yogurt dip.

Roast Beef Crostini Board
\$275

Sliced roast beef atop a toasted crostini finished with creamy horseradish sauce.

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SLIDERS

ALL ITEMS ARE PRICED FOR UP TO 50 GUESTS.

All slider buffets are designed for guests to assemble and build their own
Two sliders designated per guest

Hawaiian Ham Sliders

\$450

Sweet Hawaiian rolls filled with savory ham and melted cheese, glazed with a tangy butter sauce.

Philly Cheesesteak Sliders

\$475

Shaved steak, peppers, and onion with cheese sauce and soft brioche buns.

Smash Burger Sliders

\$475

Burgers topped with melted cheese served with lettuce, tomato, onion, pickles, and soft brioche buns.

Pulled Barbecue Pork Sliders

\$475

Shredded pork tossed in smoky Barbecue sauce with soft brioche buns.

Buffalo Chicken Sliders

\$475

Shredded chicken breast tossed in spicy Buffalo sauce, served on soft brioche buns with blue cheese crumbles and a side of crisp coleslaw.

Pulled Barbecue Chicken Sliders

\$475

Shredded chicken breast tossed in smoky Barbecue sauce with soft brioche buns.



OUR EXECUTIVE CHEF IS AVAILABLE TO CREATE A MENU TAILORED TO YOUR EVENT!
VEGAN SUBSTITUTIONS AVAILABLE. PROTEIN SUBJECT TO MARKET VALUE.

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WARM BITES

ALL ITEMS ARE PRICED FOR UP TO 50 GUESTS.

Meatballs

\$300

Juicy savory meatballs tossed in your choice of Barbecue, sweet Thai Chili sauce, or Marinara sauce.

Fried Macaroni and Cheese

\$300

Crispy, golden bites filled with creamy Macaroni and Cheese.

Elote Bites

\$325

Crispy corn fritters served with Chipotle Ranch sauce.

Tortellini Bites

\$300

Breaded cheese tortellini served with Marinara sauce.

Southwest Chicken Egg Rolls

\$350

Crispy egg rolls filled with seasoned chicken, black beans, corn, and peppers. Served with Chipotle Ranch.

Spicy Barbecue Shrimp Skewers

\$450

Shrimp tossed in New Orleans-style spicy Barbecue butter and served on a skewer.

Garlic Shrimp Skewers

\$450

Shrimp tossed in savory garlic butter, served on a skewer, and finished with Parmesan.

Loaded Potato Skins

\$325

Fried potato skins filled with bacon cream cheese topped with melted cheddar.



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ENTREES

One Entree \$25 per guest

Dual Entree \$30 per guest

All entree packages come with choice of 2 Sides and rolls with butter
(Additional Sides \$3 per guest)

CHICKEN

*Grilled Chicken Breast
Golden Fried Chicken
Chicken Parmesan
Asian Chicken Stir-Fry
Oven Roasted Chicken*

BEEF

*Short Ribs
Meatloaf
Barbecue Beef Brisket
Broccoli and Beef Stir-Fry
Sirloin Steak*

SEAFOOD

*Grilled Swordfish
Grilled Salmon with butter sauce
Grilled Blackened Salmon
Crab Cakes with Remoulade
Shrimp Scampi
Grilled Mahi Mahi*

PORK

*Pork Tenderloin Medallions
Honey Garlic Pork Chop
Blackberry Balsamic Glazed Pork*

PASTA

*Mushroom Ravioli
Spaghetti and Meatballs
Baked Mostaccioli with Meat sauce
Traditional Lasagna
Vegetable Lasagna
Pasta Primavera with Roasted Vegetables*

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SIDES

VEGETABLES

- Grilled Asparagus
- Bacon Jam Brussels Sprouts
- Roasted Brussels Sprouts
- Green Beans with Almonds
- Green Beans
- Roasted Cauliflower
- Roasted Corn
- Corn Maque Choux
- Broccoli
- Steamed Carrots
- Sautéed Vegetable Blend
- Baked Beans

STARCHES

- Mashed Potatoes
- Loaded Mashed Potatoes
- Macaroni and Cheese
- Roasted Potatoes
- Baked Potatoes
- Mashed Sweet Potatoes
- Loaded Mashed Sweet Potatoes
- Rice Pilaf
- Jasmine Rice
- Spanish Rice
- Pasta Salad
- Diced Sautéed Potatoes



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ADD ONS

SALAD

Add to any package for \$6 per guest

- Garden Salad*
- Caesar*
- Harvest Salad*
- Spinach Strawberry Salad*
- Heirloom Grape Tomato Caprese*

DESSERTS

Add Dessert to any package for \$8 per guest

- Cheesecake Bites*
- Chocolate Peanut Butter Bites*
- Chocolate Chip Cookie Platter*
- Caramel Brownie Platter*
- Strawberry Shortcake*
- Mousse with Strawberry Compote*
- Assorted Cupcake Display*
- Tiramisu Cups*
- Macaron Display*
- Assortment of the Above Options*



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CATERING BUFFET OPTIONS

All buffet selections include a 2-hour service window

Loaded Potato Bar
\$24 per guest

One choice of Protein:

Taco Beef

Bacon

Barbecue Pulled Pork

Ham

Smoked Brisket

Turkey

Choice of 5 Toppings:

Shredded Cheddar, Nacho Cheese, Shredded Gouda, Shredded Mozzarella, Salsa, Pico de Gallo, Whipped Butter, Green Onion, Diced Yellow Onion, Ranch Dressing, Barbecue sauce, Diced Tomatoes, Lettuce, Black Olives.

Taco Bar
One Protein \$25 per guest
Two Proteins \$30 per guest

Choice of Protein:
Taco Beef
Shredded Chicken
(Carne Asada \$4 per guest)

Served with:

Soft Tortillas, Refried Beans, Spanish Rice, Tortilla Chips, Salsa, Nacho Cheese, Lettuce, Tomato, Onion, Shredded Cheddar, Sour Cream
(Toppings all served on the side)

SOUP & SALAD

Add to any package for \$17 per guest

Choice of Soup:

Loaded Potato
Tomato Bisque
Minestrone
Chicken Tortilla

Choice of Salad:

Garden Salad (choice of dressing)
Caesar Salad
Harvest Salad
Spinach Strawberry Salad
Heirloom Tomato Caprese Salad

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CATERING BUFFET OPTIONS

All buffet selections include a 2-hour service window

Pasta Bar

One Selection \$25 per guest
Two Selections \$30 per guest

Choice of:

Spaghetti with Meat sauce or Marinara sauce
(Add Meatballs \$2 per guest)

Fettuccine Alfredo
(Add chicken for \$3 per guest)

Baked Mostaccioli with Meat sauce

Lasagna

Vegetable Lasagna

Pasta Primavera with Roasted Vegetables

Served with Choice of:

Garden Salad or Caesar Salad
Includes Garlic Bread

Slider Bar

One Protein \$25 per guest
Two Proteins \$30 per guest

Choice of Protein:

Pulled Barbecue Chicken

Pulled Barbecue Pork

Pulled Buffalo Chicken

Smash Burger

Grilled Chicken Breast

Philly Cheesesteak

Smoked Brisket (\$2 Extra per guest)

Served with Choice of Two Sides:

Coleslaw

Baked Beans

Green Beans

Macaroni and Cheese

Broccoli

Rice Pilaf

Crispy Diced Potatoes



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BREAKFAST BUFFET OPTIONS

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COLD BREAKFAST

\$18 per guest

Cold Options:

Assorted Danishes

Assorted Muffins

Bagels with Cream Cheese

Yogurt & Granola

Mixed Fruit



HOT BREAKFAST

\$24 per guest

Hot Options:

Scrambled Eggs

Bacon

Breakfast Potatoes

(Add Breakfast Sandwiches for \$3 per guest)

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CATERING SERVICES

CATERING STAFFING FEE & GRATUITY

Catering Staffing Fee & Gratuity

A 20% catering/gratuity fee is assigned to the total catering/rental cost and is distributed to your service staff.

Entrees & Stations are buffet-style service unless upgraded to plated at \$4 per guest.

Other styles of service, such as family-style or butlered service are priced per event needs.

Duo plates are available at 1.5× the price of the higher-priced entrée.



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BEVERAGE PACKAGES

Tier 1
\$45 per guest

*Two batched signature cocktails served while supplies last.
Customized or recipe provided by you.
Champagne/sparkling juice toast for each guest.*

Alcohol Selection:
Beer (keg): Domestic, Import, premium craft beer. Choose two.
Seltzer: High Noon.
Wine: Premium red and white. Up to two of each offering.
Spirits: Premium options e.g. Grey Goose, Hendricks, Planteray, Patron, Woodford, Bulleit, Johnnie Walker.
Non-alcoholic mixer, mocktails, and Pepsi products.

Tier 2
\$38 per guest

One batched signature cocktail served while supplies last. Customized or recipe provided by you.

Alcohol Selection:
Beer (keg): Domestic, Import, craft beer. Choose two.
Wine: House red and house white. Up to two of each offering
Spirits: Brand conscious e.g. Tito's, Bombay Sapphire, Bacardi, Casco Viejo, Jack Daniel's, Benchmark, Inver House.
Non-alcoholic mixer, mocktails, and Pepsi products.



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BEVERAGE PACKAGES

Tier 3
\$30 per guest

Alcohol Selection:
Beer (keg): Domestic or Import.
Two choices.
Wine: House red and house white.
One of each offering.
Spirits: Don Q, Casco Viejo, Roulette, Old Barton, Inver House, Sobieski, Miles, Benchmark.
Non-alcoholic mixer, mocktails and Pepsi products.

Beer & Wine
\$20 per guest

Option to add non hosted cash bar.

Alcohol Selection:
Beer (keg): Domestic. Two choices.
Wine: House red and house white. One of each offering.
Non-alcoholic mixer, mocktails, and Pepsi products.

A La Carte Options
\$10 per guest

Bar service is 5 hours
Additional hour of bar service - \$500
Additional mobile bar - \$250
Batched signature cocktail - \$4 per guest
Champagne toast - \$4 per guest
Customizable beer and wine list - market cost
Additional bottle(s) of liquor - market cost

BAR STAFFING FEE & GRATUITY

20% gratuity is assigned to the total bar cost & designated to your bar staff.
Staffing fee contingent upon guest count and event requirements.

An hourly fee of \$75 per officer is assigned to your bar cost & designated to your security team.

All bar packages include disposable drinkware. \$4 upgrade per person available for glassware.

Other styles of service such as butlered drinks priced per event needs.

Soft Drinks & Juices
\$10 per guest

Selections: Juices, mocktails, and Pepsi products.

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RENTALS

Table Setting

\$22 per linen

\$6 per place setting - water goblet, plateware, flatware, and a linen napkin.

Glass Barware / Upgrade

\$4 per guest

Single Use Items

Single-use items are complimentary & include napkin, plateware, utensils, and disposable barware.



Table Setting A La Carte

\$22 per linen

\$0.75 per napkin with a simple fold

\$0.85 per plate

\$0.40 per flatware

\$0.65 per water goblet

————— *The* —————

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DISCLOSURES & SERVICE FEES

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Buffet

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CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

