WHEAT
&
FIRE
NATIONALLY RECOGNIZED PASSION
TO CREATE A REMARKABLE FOOD-CENTRIC
EVENT THAT RESPECTS AND
CONNECTS THE COMMUNITY OF
PEOPLE WHO GROW, PREPARE, AND EAT
THE FOOD WE SHARE ...

... BEYOND THIS UNIQUE MISSION, WE GO WHERE FEW EVEN DARE, BRINGING THESE COMMITMENTS TO LIFE IN OUR CRAFT KITCHEN ...

YES 90% organic sourcing except like pork or fish

Create every ingredient only cheese is made for us

All food is natural additive and chemical free

Poultry and eggs are all pasture raised

Humanely raised hormone and antibiotic free

Grass feed dairy superior health and flavor

Natural fermentation using only wild yeast cultures

Whole grains we grind for freshness and health

Small batches ensure quality and chemical free

Olive wood smoke and fire kissed cooking

No seed oils only chemical free cold pressed oils.

Vegan options only plant based ingredients

BORDER IMAGES GROWN CULTIVATED AND CAPTURED AT OUR FARM

... FROM SEED TO FORK, WE GROW, CREATE AND SOURCE EVERYTHING AT OUR FARM AND THROUGH PARTNERS TO THESE STANDARDS.

All heirloom heritage for health and flavor

From our farms planted seeds to your fork

Produce from local farms or our microfarm

We support local farms and suppliers

Self sustained farm cycle regenerating our soil

All food waste that can be is composted

No chemical cleaners food or service ware

All foreign chocolate vanilla spices and coffee

25% solar energy efficient to water reuse

Compostable biodegradable plant based disposables

Reuse all wood glass and plastics (BPA free)

Water is triple carbon filtered to .5 Micron

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WHEAT & FIRE

PRICE FOR FOOD PACKAGES DOES NOT INCLUDE FEES & STAFF
(PRICING SAMPLES AND TERMS ON THE WEB PAGE USED TO ACCESS THIS FORM)

INCLUDES OUR ON SITE KITCHEN SET UP

BE AWARE: other caterers may not disclose kitchen equipment rental costs

ALL SELF SERV BUFFET

SALAD/SIDE & ON SITE MADE WOOD FIRED PIZZA

Includes garnish, farm boutique, decoration, lights, signs, risers, burners,chaffers and service ware samples below:

Basic Package **$28@ guest**

Minimum Order - choose a side + salad or 2 salads + wood fired pizza
(tight budget look at our drop off menu)

Standard Package **$34@ guest**

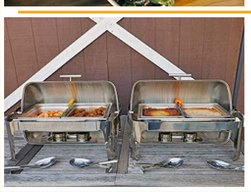
choose 1 salad + 2 sides or 2 salads + 1 side + wood fired pizza

VARIETY OF ARTISAN DISHES & SALADS

A great way to meet varied needs of guests and provide artisan food variety.

Garden Package **$30@ guest**

5 Assorted Salads and/or Dishes Creating a Vibrant American Italian Fusion



Italian Package **$36@ guest**

6 Assorted Salads and/or Dishes Creating a Vibrant American Italian Fusion

PASSED APPETIZER BUFFET PACKAGES

PASSED APPETIZERS & ON SITE MADE WOOD FIRED PIZZA

Includes garnish, farm boutique, decoration, lights, signs, risers, heated chafers and service ware samples below:

Craft Package **$39@ guest**

3 Garnished and Decorated Passed Appetizers for 45 minutes,
2 Green Salads and 6 10" sliced Pizza options for guest to take slices.

Farm Package **$42@ guest**

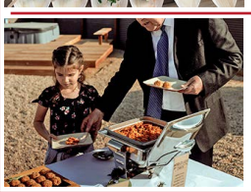
4 Garnished and Decorated Appetizers passed for 1 hour,
2 Green Salads, 6 10" sliced Pizza options for guest to take slices.

PASSED APPETIZERS & ASSORTED DISHES

Meet dietary needs or desires by letting guests choose

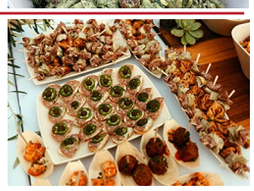
Artisan Package **$41@ guest**

3 Garnished and Decorated Appetizers passed for 45 minutes,
5 Assorted Salads and Dishes Creating a fun Fusion Meal



Heritage Package **$50@ guest**

4 Garnished and Decorated Appetizers passed for 1 hour,
6 Assorted Salads and Dishes Creating a fun Fusion Meal



ADD DESSERT, ARTISAN HOT BEVERAGE STATION, FARM INFUSED WATER STATION, GRAZING TABLES, OR SNACKS – MENU ON SAMPLE PRICING PAGE

PICTURES ARE LIVE ACTION SHOTS ON SITE OR IMAGES FROM OUR FARM