

Event Brochure 2022



Some people like to paint pictures, or do gardening, or build a boat in the basement. Other people get a tremendous pleasure out of the kitchen, because cooking is just as creative and imaginative an activity as drawing, or wood carving, or music. - Julia Child -

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"People who love to eat are always the best people." - Julia Child -

At Fox Grape Catering, we offer a spectacular array of innovative presentations, international cuisine and creative solutions for most any catering budget. We are absolute fanatics when it comes to the highest possible quality and seasonality of the ingredients we use and we're committed to providing a one-of-a-kind culinary experience while designing a menu that focuses specifically on your individual tastes and preferences.

Fox Grape Catering was established in 2005 (under the name Ne Me Quitte Pas Catering) and although we have never advertised, we continue to grow through word-of-mouth and client referral alone. We are incredibly proud that our clients have offered to provide references and referrals and we're happy to supply prospective clients with a list of these references.

As always our mission is to treat you and your guests with the same care and consideration we would our own family and friends. We do this by offering a true custom experience ensuring your event will be entirely unique, with inspired menus, seasonal and handcrafted dishes, and with attention to budget flexibility and cost consideration.

We are fully insured, licensed and certified so simply sit back, relax and put all your trust in our pride and commitment, and in return you'll enjoy a memorable event that you and your guests will never forget.

It's our firm belief that we can work with almost any budget to provide the highest quality foods that meet our high standards and the expectations of our clients. At times a budget can begin to bend under the pressure of unforeseen costs, an increase in guest count or even budgetary changes, but through experience and ingenuity we have come up with a number of methods to keep costs down or to tweak an existing budget when things need to change.

Caterers can use a number of methods to calculate their fees, but the most common is to offer "packages". All items and services are lumped together and a set per/person cost is determined. This is the easiest method but if you don't use all the services or you use just a few, that cost remains the same. At Fox Grape Catering we just don't think this practice allows for enough budgetary flexibility, so we choose to do things differently. When you receive our budget breakdown you'll immediately notice that nothing is hidden. From rentals and staffing to décor and truck and travel costs, all expenditures are laid out and fully transparent. It's from this breakdown that we determine the per/person cost. If you need to decrease your budget we can rework rentals and menu, for example, to get costs down. If you find extra to apply to your budget you may choose to increase staffing to make your guests evening even more enjoyable. This alone does not make Fox Grape Catering the least expensive choice, but, we do feel confident you won't find another caterer that can do all that we do for less.

Whether you're working with an existing budget, or you have yet to determine a budget, we can help you evaluate all your needs and provide a cost breakdown for all that you're looking for.

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As a full custom caterer we design one-of-a-kind menus to suite each individual client. Our menus are never fully duplicated and many of the dishes are original, one-of-kind items designed specifically to the tastes of the client and their guests. The process of developing a new menu can require some back-and-forth discussion as well as revamping and modifying but it's an enjoyable and stress-free process that we feel is worth it to help tell our client's story and one that is necessary to get that story straight. It's a personalized approach that we think has been overlooked these days.

When designing a menu we ask for any information that can help us tell that story:

- ❖ **What's the first meal you remember sharing together?**
- ❖ **What's your favorite restaurant or cuisine?**
- ❖ **What's your favorite weekend destination?**
- ❖ **What do you and your guests love in a good meal?**
- ❖ **Are there any dietary restrictions we should consider?**

We'll also be looking for:

- ❖ **The time of day of your event**
- ❖ **Where the event will be held**
- ❖ **Number and age range of your guests**
- ❖ **Theme and/or color scheme (if any)**
- ❖ **Approximate budget?**
- ❖ **Style preferred (cocktails, buffet, stations, formal sit-down meal, family style service, small plate, chef's tasting, etc.)**

We offer in-home tastings and whenever possible we prepare items from your own menu so you can evaluate our presentation style as well as sample the flavors of each dish and the order in which they may be served.

We place a great deal of emphasis on high quality, seasonal ingredients and fully homemade dishes. If any product can be entirely hand made in our kitchens, we take those extra steps to do so. We go to great lengths to avoid outsourcing any of our products to another vendor. We take the time to develop our skills to ensure that you and your guests enjoy the freshest and highest quality, handcrafted foods.

- ✓ Bake all our own breads and pastries
- ✓ Churn our own cultured butters from our own crème fraîche.
- ✓ Prepare our own ice creams, gelatos, sherbets, and sorbets...
- ✓ Hand-prepare our own ricotta, mozzarella, yogurt, cream cheese and buttermilk.
- ✓ Produce our own fresh pasta dough
- ✓ Hand choose all our own meats and grind these in our kitchens to ensure the finest quality ground meats, burgers and sausages possible.
- ✓ Prepare many of our own condiments including mayonnaise, mustards, ketchups, harissa, relish, horseradish, chili sauces, and on and on and on...
- ✓ We would never purchase store-bought sauces, pesto, stocks, dressings or vinaigrettes...
- ✓ The list truly is endless.

Whenever possible we make a strong point of researching or visiting the farms and growers whose products we use, so we can see, first hand, how they raise their livestock, grow their produce, mill their grains, brew their beers; produce their wines and so on. Nothing is more important to us than knowing, for certain, how a thing has made its way into our kitchens. If we don't like the way a thing is done or feel we can do it better ourselves, then we make that effort. To some, this may seem unnecessary, but we believe it's what separates us from the pack. A love of fresh, local, heritage and artisanal ingredients, attention to detail and a love of food and tradition means everything to us and it's our proud commitment to you.

Real food comes from the earth, not cans and cardboard boxes, so we place considerable emphasis on seasonal, local and sustainable ingredients that are prepared simply and with great respect to those ingredients. Whether we're talking about produce, meats, seafood, eggs and dairy or nuts, grains and legumes it's imperative that those who raise and grow our foods, do so with great consideration and reverence.



When we first start the menu designing process we e-mail you a long list of those items that are at their most vine-ripe and fresh during the month of your event so you know what we're working with. We are so lucky to live in New England where our markets overflow with fresh produce that continually changes with the seasons. Whether it be morels, fiddleheads, ramps, peas and artichokes in the spring; heirloom tomatoes, sweet corn, berries and melons in the summer; tree nuts, squashes, persimmons, potatoes, apples and pears in the fall or cabbages, carrots, onions, cauliflower, fennel and chestnuts in the winter months there is always an abundance to choose from.

If we're paying such close attention to the seasonality of your ingredients it's only natural to harvest those items from our local farms and fisheries. When buying local you know your ingredients have been picked at the peak of freshness, they've traveled a light and easy journey and best of all, we can visit those farms to ensure that your produce, meats and seafood have been perfectly cared for and treated with the utmost respect.

Seasonal
Local
Sustainable



Of course, it is always of great importance to us that the butchers and mongers we work with provide us with organic, farm raised, free-range meats and seafood that have enjoyed happy and well cared for lives. To ensure this it is not at all unusual for us to travel to each of our butchers and mongers for a single event. Caring for the future and respecting the present is our absolute privilege!

The ingredients we choose are extremely important, but just as important is knowing that those products will be around forever. Sustainability, especially in regard to fisheries and fishing practices, has to be a constant consideration. It's important to not only choose seafood that is abundant but also well-managed and farmed in environmentally friendly ways.

**Seasonal
Local
Sustainable**



For this reason we regularly consult with ‘Seafood Watch’ to ensure that we are only using seafood that is fished or farmed in ways that have less impact on the environment (<http://www.seafoodwatch.org/>). The ‘Seafood Watch App’ has become an indispensable part of our menu planning. If you happen to request a type of seafood that is farmed or caught in ways that harm the environment or other marine life we will let you know and help you choose a happy, healthy alternative.

We know you don't hire a caterer every day. At most you might throw this style of event one or two times in your lifetime, so we fully understand that you have far more questions than answers. At Fox Grape Catering we're happy to guide you and help coordinate all your needs for the day.



STAFFING

- ❖ **Fox Grape Catering will gladly arrange all your staffing needs:**
 - **Our Executive Chef Paul Spillane will be onsite at all staffed events**
 - **Souse Chefs and Kitchen Staff available, when needed**
 - **We have fully trained and insured waitstaff from casual to white glove**
 - **TIPs certified Bartenders and cocktail servers**
 - **Managers, Coat Check Attendants, Door Personnel/Greeters, etc.**

RENTALS

- ❖ **We're happy to fully coordinate or consult on all rental needs. Although many caterers up-charge for this service, we do not. It's our pleasure:**
 - **Wide range of tables and chairs in a multitude of styles**
 - **All glassware, china, serveware, barware, silverware, linens, etc.**
 - **Tents and all tenting needs - lighting, dancefloors, flooring and staging**
 - **Event furnishings including meeting and conference equipment**
 - **We can supply full kitchen facilities for venues without one**

LIQUOR AND BEVERAGES

- **We can arrange for all your bar needs or consult with you if you'd rather handle the beer, wine, and alcohol yourself. We will consult with you and then supply a detailed checklist along with qualified suppliers in your area.**

WEDDING COORDINATOR

- **We're happy to work with your own Party Planner/Coordinator or recommend one that we've worked with in the past.**

ENTERTAINMENT, CAKE, FLOWERS AND VALET PARKING

- **We have a number of recommendations for everything from DJs to Cake Decorators. Let us know if you need help finding a particular vendor and we'll offer our advice.**

Whether you're planning your dream wedding, a holiday party, family event or an intimate dinner for two; we can help you in every aspect of the planning process. From Menu Design and Tastings to Staffing, Rentals and the arrangement of an Itinerary Plan, you can rely on us to make things easy, enjoyable and stress-free.

INITIAL CONTACT

- Following your initial contact we will ask a series of questions related to your event that will help us understand what you're looking for. This information will help us design a Budget Breakdown as well as begin to formulate the best direction for your menu planning.

FIRST MEETING, SITE VISIT AND MENU PLANNING

- Shortly after we decide to work together we like to schedule a face-to-face meeting. Preferably this first meeting will be at your intended venue, where we will take measurements, photograph the areas intended to be used, discuss layout options, inspect the kitchen facilities etc. Often times we will draw up detailed floor plans of the venue to help with planning the layout.
- At this time we will gather information to help with menu planning. We will ask a host of questions related to your likes and dislikes, dietary requests, etc. , but we welcome any information that will help us understand what you're looking for and, just as importantly, what you're not looking for.
- If tenting is required we will invite the tenting company to join us to discuss all options including tent size, location and layout.

CONTINUED MENU PLANNING AND TASTING

- Planning the menu can take some time and a bit of back-and-forth, so we continue this process through e-mail, facetime, skype and through phone contact.
- Once an initial Menu has been designed we may decide to have an "in-home" tasting featuring a number of items from that menu. This will allow you an opportunity to fine-tune the menu as well as the plating options.
- We do charge \$200.⁰⁰ for this tasting for up to four people, but this fee is waived, or applied to your initial deposit, if you decide to hire Fox Grape Catering for this event. If you would like additional guests to attend the tasting we can accommodate up to four more guests (for a total of eight guests) with a non-refundable \$50.⁰⁰ per/person charge for these additional four guests.

PLANNING YOUR TABLE SETTING

- Sometimes our clients request specialty table settings, but they may not know what they're looking for. There can literally be hundreds of options and limitless combinations for linens, glassware, china, flatware, etc. so you may find that it is easiest to hold those items in your hand and set an actual table. In this next stage we may accompany you to the rental facility. We may charge a \$50.⁰⁰ fee to accompany you to the facility and spend the day helping with your choices, but it should be noted, that although many caterers charge an up-fee for placing rental orders we never do. It's our pleasure, and we're happy to do it.

PAPER DESIGNS - TABLE MENUS, MENU CARDS AND LITTLE BOXES

- Certainly one of the most striking differences between Fox Grape Catering and other caterers is our complimentary paper designs. If you're having a seated meal, we will design and create your table menus for each guest. If you're having a buffet, cheese tray and charcuterie, stations or coffee service we design menu cards describing each dish. These designs are one-of-kind and can be made to look identical to your invitations or coordinate with your color scheme. If you can imagine it it can be used to design your paper products. Depending on the size of your event we may need to charge a small fee for the actual papers used, but the designing and construction are always free of charge regardless of your budget. Please see our Sample Menu Brochure for photographs.

SIGNING OF CONTRACT AND INITIAL DEPOSIT

- Preferably within two months of your event we will have enough information to send you our contract. The contract lays out payment options and the payment timeline, but we're happy to explain this at any time.
- Upon acceptance and signing of the contract we will require a \$500 deposit to hold your date.

DEVELOPMENT OF ITINERARY AND CONFIRMATION OF RENTALS/STAFFING

- We cannot stress enough the need for a detailed itinerary for the day of your event, especially if that event happens to be your wedding day. We can work with you and offer our insight to get the timing right.

DAY OF THE EVENT COORDINATION

- There can be a lot of moving parts on the day of your event, so we're sure to be in contact with all of your vendors to be sure things go as smoothly as possible. If you feel you need additional Day-of-Coordination we're happy to discuss additional options, including Planners or a Day-of-Manager.