

The image shows a large, industrial-style event space with a high ceiling featuring exposed wooden beams and metal trusses. Several round tables are set up, each covered with a white tablecloth and surrounded by dark wood chairs. The tables are decorated with floral centerpieces and candles. The lighting is warm and ambient, with some pendant lights visible. The overall atmosphere is elegant and modern.

The
FAIRFIELD
CATERING SERVICES

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DIPS

Spinach Artichoke Dip \$7.50 per person

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

Buffalo Chicken Dip \$8 per person

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

Tortilla Chips, Cheese, and Salsa \$5 per person

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

BOARDS AND PLATTERS

Shrimp Cocktail Platter \$11 per person

Cold jumbo shrimp served with house-made cocktail sauce.

Pinwheel Platter \$5.50 per person

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

Fresh Fruit Board \$6 per person

Fresh fruit served with honey-vanilla yogurt dip.

Vegetable Platter \$7 per person

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

Roast Beef Crostini Board \$6.50 per person

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

Meat and Cheese Board \$8 per person

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

Charcuterie Board \$13 per person

An artfully arranged selection of meats, cheeses, vegetables, fruits, and crackers.

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HEAVY HORS D'OEUVRES

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

Hawaiian Ham Sliders

\$9 per person

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

Smash Burger Sliders

\$9.50 per person

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

Buffalo Chicken Sliders

\$9.50 per person

Shredded chicken breast tossed in spicy Buffalo sauce with blue cheese crumbles.

Signature Glazed Chicken Slider

\$8 per person

Grilled chicken slider finished with our signature glaze.

Pulled Barbecue Pork Sliders

\$9.50 per person

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

Pulled Barbecue Chicken Sliders

\$9.50 per person

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

WARM BITES

Meatballs

\$6.50 per person

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

Southwest Chicken Egg Rolls

\$7.50 per person

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

Fried Macaroni and Cheese

\$7 per person

Crispy, golden bites filled with creamy Macaroni and Cheese.

Signature Glazed Chicken Skewers

\$8 per person

Bite-sized grilled chicken skewers finished with our signature glaze.

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ENTREES

One Entree \$25 per guest
Dual Entree \$30 per guest

All entrée packages come with a choice
of two sides and rolls with butter.
(Additional Sides \$3 per guest)

CHICKEN

- Grilled BBQ Chicken Breast
- Grilled Chicken Breast with White Wine Butter sauce
- Signature Glazed Chicken

BEEF

- Short Ribs with Red Wine Pan sauce
- Dry Rub Tri Tip
- Prime Rib with Horseradish sauce *Add \$5 per person

PORK

- Pork Tenderloin Medallions

SEAFOOD

- Grilled Salmon with Butter sauce
- Grilled Blackened Salmon
- Lobster Tail with Garlic Butter *Add \$5 per person

PASTA

- Chicken Parmesan Penne
- Baked Mostaccioli with Meat sauce
- Pasta Primavera with Roasted Vegetables

ADDITIONAL SIDES

Salad

- Garden Salad with Ranch and Balsamic Vinaigrette
- Caesar Salad
- Strawberry and Goat Cheese Mixed Greens with Poppyseed Dressing

Vegetables

- Grilled Asparagus
- Bacon Jam Brussels Sprouts
- Green Beans
- Roasted Broccoli
- Sautéed Vegetable Blend

Starches

- Mashed Red Potatoes
- Smoked Gouda Macaroni and Cheese
- Roasted Potatoes
- Jasmine Rice Pilaf

DESSERTS

Add Dessert for \$8 per guest

- Chocolate Mousse Cake
- Dessert Charcuterie Board
 - Brownies
 - Choc Chip Cookies
 - Cheesecake Bites
- Macaron Display (\$10 per person)

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CATERING SERVICES

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 Entree:

- Spaghetti with Meat sauce or Marinara sauce (Meatballs \$2 per guest)
- Alfredo Penne (Chicken for \$3 per guest)
- Baked Mostaccioli with Meat sauce
- 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
- Signature Glazed Chicken
- Smash Burger
- Grilled Chicken Breast
- Tri-Tip Steak (+ \$2 per guest)
- Smoked Brisket (+\$2 per guest)

Served with

Choice of Two Sides:

- Coleslaw
- Baked Beans
- Green Beans
- Macaroni and Cheese
- Broccoli
- Rice Pilaf
- Crispy Diced Potatoes

Taco Bar

One Protein \$25
per guest

Two Proteins \$30
per guest

Choice of Protein:

- Taco Beef
- Chicken Tinga
- 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)

SALAD AND SANDWICH BAR

\$17 per guest

Assortment of sandwiches:

Chicken salad croissant
Ham sandwich
Turkey sandwich

Choice of Salad:

Garden Salad with Ranch and Balsamic Vinaigrette
Caesar Salad

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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BREAKFAST BUFFET OPTIONS

All buffet selections include a 2-hour service window

COLD BREAKFAST

\$18 per guest

Includes:

Assorted Danishes

Assorted Muffins

Bagels with Cream Cheese

Yogurt & Granola

Mixed Fruit



HOT BREAKFAST

\$20 per guest

Includes:

Scrambled Eggs

Bacon

Breakfast Potatoes

French Toast Sticks for \$2 per guest

Breakfast Sandwiches for \$3 per guest

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BEVERAGE PACKAGES

All packages include professional bartenders - 5 hours of service
Signature drink included with any liquor package

Premium Beer, Wine & Liquor

\$28 a guest

Includes:

*Premium beer selection (2)
Premium wine (2)
Premium liquor*

Domestic Beer, Brand Conscious Wine & Brand Liquor

\$24 a guest

Includes:

*Domestic beer selection (2)
Brand conscious wine (2)
Brand conscious liquor*

Domestic Beer, Brand Conscious Wine & Well Liquor

\$21 a guest

Includes:

*Domestic beer selection (2)
Brand conscious wine (2)
Well Liquor*

Domestic Beer & Brand Conscious Wine

\$19 a guest

Includes:

*Domestic beer selection (2)
Brand conscious wine (2)*

Soda Package

\$4 a guest

Includes:

*Soda
Ice- Tea
Coffee*

Domestic Beer Selections

*Miller Lite, Bell's, Michelob Ultra, Bud Light, Coors
Light, Busch Light
(Selection subject to availability)*

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CATERING SERVICES

BEVERAGE PACKAGES

BAR STAFFING & SERVICE FEES

20% Service Fee is assigned to the total bar cost & designated to your bar staff. Service 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.

ADD ONS

Mimosa Bar - Starting at \$80 (Min - 8 guests)

Champagne Toast Add-On - \$4 per guest

Mobile Bar - \$250 (Includes bartender)

Signature Drink - \$4 per guest

Additional hour of bar service - \$750

Additional bottle(s) of liquor - market cost

Customizable beer and wine list - market cost

*Customizable Groom's Suite Alcohol Package -
starting at \$80*

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CATERING SERVICES

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

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CATERING SERVICES

DISCLOSURES & SERVICE FEES

Catering Staffing Fee & Service Fee

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

Entrees and Stations are staffed buffet-style service. Upgrade to plated service for \$4 per guest.

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

Duo plated entrees are available for \$28 plus \$4 plated service fee and include 2 sides and rolls with butter.

Buffet

All buffet selections include a 2-hour service window.

Bar Staffing Fee & Service Fee

A 20% Service Fee 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.

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

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

