

the girl & the fig
CENTERS!

2017





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Wine - country food with a French passion...

We are thrilled that you have considered us for your special event. We believe that your unique event requires the highest level of service during planning and execution, and our dedication to superior food and service will be apparent from the moment you inquire about our services until our final farewell when your guests have departed. Your vision may be an intimate dinner party, a modern cocktail party or a traditional formal affair. Our experienced staff will work with you to create the perfect menu and customize all of the details for a beautiful event that celebrates your personal style.

Our devotion to seasonality and the respect for the land are at the heart of what we do and reflect the spirit of Sonoma. The plethora of farmers and year-round access to locally sourced produce and meats allow us to create seasonally inspired recipes that embrace casual yet sophisticated wine country cooking. Every bite is a celebration of local abundance.

We have always had an affinity for authentic cured meats and seasonal produce, and over the past few years have mastered the art of charcuterie and began farming in earnest. We now cure and age our own products in-house, grow much of our own produce and proudly offer them for your special occasion. These handmade practices mixed with only the finest, freshest ingredients are our foundation for wine-country food with a French passion.

Our dedicated team works hard to create events that become reminders of wonderful experiences, discoveries of new tastes and celebrations with friends and family. Our philosophy stands firm, and it is our true desire to offer you and your guests the best experience that we can possibly give.

Throughout the past 20 years, the girl & the fig has succeeded by evolving with the times and the community while staying true to our philosophy. Sondra Bernstein opened the doors to the first the girl & the fig restaurant in 1997, and we remain dedicated to continue that same "joie de vivre" with a toast to the changing seasonal landscape in the ground, on the tree, in the sea, on the vine, and on the table.

We look forward to the opportunity to work with you to create your memorable day.

Love Letters & Testimonials



I found the girl & the fig CATERERS! after talking to a few other Sonoma caterers and I realized they are the catering office of our favorite restaurant in Glen Ellen. At first I wondered if on a big scale the food would still taste wonderful like it does in the restaurant. My doubts were misplaced because the food was excellent and perfect at our wedding reception. The food was warm and just delicious. We had a buffet and hors d'oeuvres beforehand. We got the wine from the winery we rented for the event so they took care of serving and chilling of that for us.

Thank you for making my wedding so amazingly beautiful and memorable. The guests were so delighted by the food, I had to tell them about your lovely restaurants. If we ever renew our vows, we're coming to you. :)

Bride, BR Cohn Winery

The girl & the fig catered our July 2nd wedding in Healdsburg and they were fantastic. Choosing the girl & the fig was one of the best things we did for our wedding and our guests. The food was superb. We chose to serve a family style meal with a seated salad. Serving two entrees family style was a wonderful way to share a meal with our guests (not to mention, an easy way to keep everything organized) and we couldn't ask for better, fresher food. The cocktail hour appetizers were the definite stand out and so were the mini desserts we served with our wedding cake. They even mixed up the cocktails we asked them to serve with perfection. If we had to do it all over again, we'd hire the girl & the fig in a heartbeat.

Bride, Healdsburg Country Gardens

Wow!! the girl & the fig CATERS! catered our wedding 2 weeks ago and it was absolutely magical. We looked into a wide range of options, but they came very highly recommended by our venue and we're huge fans of their restaurants so it seemed like the right choice. It definitely was. We could not be any happier with our experience and have received many many compliments on the extraordinary food and service at our event.

Bride, Beltane Ranch

The Girl & The Fig catered our ceremony at the Gloria Ferrer Winery and Caves. And then we used Suite D as our reception and dinner venue. Their food is outstanding. Period! Their flexibility to customize Suite D to your design is unique. Suite D is a rare and fun venue - we had family and friends attending from 9 states and New Zealand and they all complimented Suite D and its staff. Suite D was responsive to special dietary needs. In fact the beauty of using Suite D is that their kitchen is right there on premises. They made it very easy for the music combo we hired to provide music and dancing. In a nutshell - you cannot go wrong with The Girl and The Fig and Suite D for a unique and fantastic experience.

Groom, Gloria Ferrer Winery/Suite D



From Editor

When my friends heard that Girl & The Fig was catering our October 18th wedding in wine country, everyone was really excited - and they did not disappoint. People said it was the best wedding food they'd ever had!

Bride, Paradise Ridge Winery

Your food was the star of our wedding!! Thanks so much for all the work that went into it, for creating a dinner that was better than we could have ever imagined and for staying so cool and calm throughout. So many of our guests told us the food was phenomenal and the best wedding dinner they've ever had. You, especially, showed so much warmth and professionalism, and it made this whole process that much more enjoyable. Your chef is awesome. His kitchen skills are sublime but we also so appreciated the TLC that was put into our dishes. He hitched a ride on our dune buggy down the hill and told us he put some extra special oomph in the key lime pies because he knew they were our faves.

Bride, Bloomfield Farms

A SAMPLE MENU HELEN & JIM'S WEDDING

Saturday, July 6th
4pm – 10pm

BEVERAGE GREETING STATION

basil lemonade, iced tea
(displayed in glass dispensers with venetian tumblers)

PASSED HORS D'OEUVRES

goat cheese lavender honey toasts
corn cake, spiced tomato jam
mini burgers with brie & red onion confit
alsatian onion tartlets with house-made bacon & crispy sage
smoked trout, potato rösti, crème fraîche, chives

DINNER MENU

fig & arugula salad
toasted pecans, laura chenel chèvre, pancetta, fig & port vinaigrette

•

seared halibut
shelling beans, roasted heirloom peppers, sauce vierge

or

flat iron steak
grilled summer squash, sundried tomato pesto, herb butter, watercress

or

goat cheese gnocchi
wild mushrooms, english peas, green garlic pesto

MINIATURE DESSERT BUFFET

strawberry shortcake, mascarpone cream
lavender crème brûlée
chocolate sea salt tartlets
peanut butter chocolate kiss cookies





photo by Suzanne Karp

Food Philosophy

the girl & the fig is proud to take a seasonal approach with our “farm to table” cooking. We source the finest produce from our local farmers including what we harvest ourselves on our farm. We work with our friends, local cheese makers, ranchers and artisans whom we are lucky to have right in our own backyard.

I hope that you will taste the passion in our food, prepared with an emphasis on seasonality, sustainability, quality and love.

Passed Hors D'oeuvres

from the cheesemaker

goat cheese & lavender honey toasts
cypress grove midnight moon, fig jam, crostini
caprese skewers, pinenut crust
wild mushroom chèvre tartlets
crispy potato, mornay sauce, scallions
rosemary shortbread, roasted tomato, feta
black olive palmiers, parsley pesto, chèvre
fennel-marinated feta, mint & olive skewers
ricotta crêpe roulades, sage pesto
crispy panisse, spiced tomato preserve, feta



from the farm

crispy polenta, truffle pesto
tomato tartare, crispy wonton, yuzu sesame dressing
cheese puffs, mushroom, thyme
crispy truffle arancini, parsley
grilled vegetable skewer, pimentón vinaigrette
fennel, citrus, olive, endive
pecan shortbread, figs, micro arugula
avocado-radish toast, sea salt, lime
corn cake, spiced tomato jam
chilled corn & saffron soup, basil oil*
truffled potato leek soup*
eggplant, pinenut fritter, roasted tomato

* indicates additional service items are required

⊗ indicates item has a surcharge and/or market pricing

from the ranch

ham & comté palmiers, dijon, scallions
mini quiche lorraine
alsatian onion tartlets, house-made bacon, crispy sage
cucumber barquettes, crispy bacon, point Reyes blue
lemon-saffron chicken brochettes, preserved lemon
duck liver mousse, toast point, cherry-rosemary compote
house-made pâté campagne, pickle skewer
ricotta & pork meatballs, roasted tomato sauce
house-made salumi cones
ground lamb kebabs, tzatziki
mini burgers, brie, red onion confit⊗
beef short rib sliders, pickled shallots, cabbage slaw⊗
harissa-rubbed pork tenderloin, crispy potato
grilled steak skewers, piperade sauce
gougère blt, pancetta, oven-dried tomato, pepperpress
parsnip-apple purée, bacon marmalade*
smoked duck breast, brioche toast, orange gastrique
crispy pork belly, peach mostarda

RECEPTIONS, GARDEN PARTIES, OPEN HOUSES

from the sea

oysters on the half shell, mignonette ✨
smoked salmon crepe, egg, red onion, dill, crispy caper
ahi tuna tartare, crispy wontons, tobiko ✨
crab, avocado & citrus salad ✨
crab cakes, smoked paprika aioli ✨
savory madeleines, crème fraîche & caviar
poached seafood, lemon-oregano vinaigrette, endives
apricot-cured salmon, crème fraîche, potato latke, caviar
shrimp po' boy
smoked trout mousse, cucumber, dill
smoked trout, potato rösti, crème fraîche, chives
paprika-marinated grilled prawns
lobster bisque, crème fraîche ✨ ✨
salmon shrimp cakes, piment d'espelette aioli, scallions
bay scallops, pea purée, crispy bacon ✨
fennel scone, smoked salmon, horseradish, fromage blanc
twice-baked baby potato, caviar, dill crema



photo by Naqika Designs



photo by Andria Lo



photo by Laura Kudritzki



photo by Jamie Grenough



photo by Megan Welker

Bar Options

- specialty cocktails
- full bar
- limited bar selection
- beer bar
- wine & beer
- winery driven selections
- lemonade stand
- house-made soda station



photo by Jamie Grenough



Food & Action Stations

cheese & charcuterie
salumi & antipasti
crudités, dips & tapenades
raclette, coppa cotto, potatoes
signature macaroni & cheese
miniature sliders
french fry bar
ramen noodle bar
raw bar ✪
carved meat station ✪
taco bar with authentic sauces
open flame meat, poultry
wood-fired pizza ✪
paella
plank cooked salmon
whole roasted pig



photo by Mike Larson

photo by Mike Larson

Spring



Starters & Salads

fig & arugula salad

toasted pecans, laura chenel chèvre, pancetta, fig & port vinaigrette

•

spring salad

sugar snap peas, shaved heirloom radishes, marinated ricotta, yellow beet vinaigrette

•

little gem salad

chopped egg, parmesan, capers, croutons, sweet garlic vinaigrette

•

grilled asparagus salad

goat cheese crema, crispy quinoa, meyer lemon vinaigrette

•

roasted beet salad

bellwether farms crescenza, mache, hazelnut vinaigrette

•

pea & green garlic soup

crème fraîche, garlic chips

•

shaved spring vegetables

butter lettuce, grana padana, almonds, white truffle vinaigrette

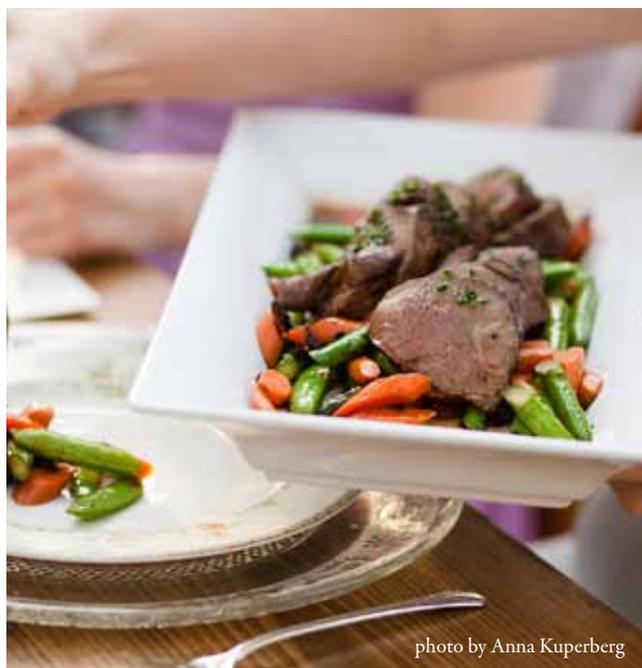


photo by Anna Kuperberg



photo by Anna Kuperberg

Entrees

goat cheese gnocchi

wild mushrooms, english peas, green garlic pesto

•

crispy panisse cake

fava beans, roasted spring onions, porcini coulis, french feta

•

pacific halibut ☼

smoked kohlrabi purée, seared garden radishes, sauce verte

•

arctic char

leek-saffron coulis, toy box vegetables, spring herb persillade

•

pan-seared fulton valley chicken breast

asparagus, baby carrots, green garlic, mustard jus

•

crispy duck confit

frisee, crispy potatoes, lardons, torpedo onion marmalade

•

slow-cooked rabbit

spring vegetables, creamy polenta

•

grilled pork chop

mashed potatoes, mustard sauce, sautéed spring onions

•

grilled pork tenderloin

shelling peas, cipollini onions, crispy bacon, verjus reduction

•

seared lamb top round

baby spring vegetables, oil-cured olives, lamb jus

•

grilled new york steak

grilled asparagus, potato gratin, bordelaise

•

beef filet ☼

broccoli rabe, yukon gold potato purée, wild mushroom demi

Summer



Starters & Salads

fig & arugula salad
*toasted pecans, laura chenel chèvre,
pancetta, fig & port vinaigrette*

•

local greens
*toy box tomatoes, herb croutons,
shaved vella dry jack, champagne vinaigrette*

•

roasted corn & tomato salad
feta, mint, lime vinaigrette

•

grilled stone fruit salad
*butter lettuce, ricotta, hazelnuts,
peach vinaigrette*

•

tomato & watermelon salad
*black pepper-chèvre crema,
garden herb vinaigrette*

•

peach & burrata salad
toasted almonds, balsamic

•

chilled saffron-corn soup ☼
herbed panna cotta

•

crispy pork belly
sofrito, piperade sauce

•

dungeness crab cake ☼
*red pepper pistou, saffron aioli,
baby summer greens*

Entrees

herbed risotto cake
corn purée, garden squash, confit tomatoes, crescenza

•

crispy panisse
roasted tomato coulis, smoked ricotta, seared heirloom peppers

•

goat cheese gnocchi
roasted corn, heirloom tomatoes, basil

•

seared halibut ☼
shelling beans, roasted heirloom peppers, sauce vierge

•

seared tuna
*green beans, fingerling potatoes, oven-dried tomatoes,
tapenade vinaigrette*

•

seared local king salmon
leek purée, caramelized fennel, marinated toy box cherry tomatoes

•

local chicken
summer succotash, natural jus

•

grilled pork chop
farro, stone fruit, bacon lardons, savoy cabbage

•

pork tenderloin
onion purée, sweet corn relish, pimento oil

•

duck breast ☼
soft polenta, wild arugula, fresh figs, smoked fig jus

•

flat iron steak
grilled summer squash, sundried tomato pesto, herb butter, watercress

•

grilled new york steak
provençal crust, ratatouille, summer herbs

•

grilled beef filet ☼
summer beans, tomato confit, roasted shallots, salsa verde

•

bistro filet
bacon & corn ragoût, confit potatoes, demi glace, peppergrass



photo by Andria Lo

Autumn-Winter

Salads & Starters

fig & arugula salad
*toasted pecans, laura chenel chèvre, pancetta,
fig & port vinaigrette*

salad of baby field greens
*radishes, buttered mustard seed croutons,
orange & tarragon vinaigrette*

hearts of romaine salad
*three herb croutons, shaved comté, capers,
sweet garlic vinaigrette*

heirloom apple salad
*local endives, walnuts, celery, blue cheese,
cider vinaigrette*

roasted beet salad
*watermelon radishes, shaved fennel, goat cheese,
anise vinaigrette*

autumn harvest salad
*roasted fall squash, chicories, pomegranate,
butternut squash vinaigrette*

cauliflower & lobster bisque
toasted pumpkin seeds

wild mushroom soup
crispy sunchokes & crème fraîche

Entrees

ricotta gnocchi
wild mushrooms, porcini vin blanc, upland cress, shaved vella dry jack

crispy panisse cake
leek purée, roasted fennel ragoût, pistachio pistou, fromage blanc

sautéed alaskan salmon
trumpet mushrooms, white beans, spinach vin blanc

seared scallops ✪
butternut purée, fall squash-bacon hash, crispy sage

pan-seared black cod ✪
roasted delicata squash, toasted pumpkin seeds, saba vinaigrette

pan-roasted chicken breast
fennel, fingerling potato ragoût, red wine-pancetta jus

cassoulet
house-made sausage, duck confit, flageolet beans

pork osso buco
celeriac purée, lardons, shaved apples, calvados jus

rack of lamb ✪
parsnip purée, brussels sprout leaves, spiced lamb jus

beef filet ✪
butternut squash gratin, wild mushrooms, red wine-shallot reduction

braised short ribs
roasted marble potatoes, cipollini onions, winter greens, red wine jus

Menu

SALAD

Fig & Arugula

toasted pecans, Laura Chefel Chevre,
pancetta, fig & port vinaigrette

FAMILY STYLE

ENTREE

Seared Local King Salmon

leek puree, caramelized fennel,
marinated toy box cherry tomatoes

Flat Iron Steak

grilled summer squash, sundried tomato pesto,
herb butter, watercress

DESSERT

Wedding Cake

Dessert Bar

House made s'mores



photo by Jen Phillips



Desserts

petite pies & tarts

- mini seasonal fruit pies, streusel topping
- lemon meringue tarts
- mini seasonal fruit turnovers
- chocolate sea salt tartlets
- seasonal fruit & pastry cream tartlets
- chocolate chip-pecan pies
- mini pavlova, lemon curd, fresh fruit
- mini banana cream tarts
- apple tart tatin
- moon pies

cookies & bars

- espresso-chocolate chunk cookies
- coconut macarons
- assorted macarons ✨
- fig crisp, walnut crumb topping
- lemon-raspberry thumbprint cookies
- peanut butter chocolate kiss cookies
- black forest cookies
- almond amaretti cookies

*shooters **

- vanilla custard & summer berry
- lemon curd & chantilly cream
- chocolate custard, candied espresso nibs, sea salt

*pots de crème / crème brûlée **

- butterscotch
- lavender
- chocolate
- vanilla-honey

petite cakes

- almond-brown butter cake, strawberries
- carrot cupcakes, cream cheese frosting
- poppy seed mini cakes, lemon frosting, raspberries
- strawberry cheesecake, pistachio crust
- strawberry shortcake, mascarpone cream
- chocolate-peanut butter cake
- dark chocolate torte

gelato / ice cream cart, mini sundaes ✨

- custom flavors & toppings
- ice cream sandwiches
- salted caramel
- toasted marshmallow
- strawberry cream

more

- seasonal fruit
- caramel apples
- dessert pizza ✨



photo by Mathias Photo

Late Night Options

popcorn, spiced, plain and caramel
ham & dijon mini croissant
grilled cheese, croques monsieur
grilled sausages
mini burgers, brie, red onion confit
beef short rib sliders, arugula pesto, pickled shallots
fries
shrimp po'boy
mac & cheese
pork & ricotta meatballs
grilled meat skewers station
seasonal tacos
zeppole, chocolate dipping sauce
house-made s'mores
wood fire pizzas 🍕



Suite D

We have created a multi-purpose, urban-industrial event space that can accommodate all sorts of creative, delicious events! We love being able to reach further out to the community and encourage innovative ways for all of us to connect through food and wine and gather around our tables together. We see Suite D as a space with endless possibilities, including, but not limited to: celebrations, winemaker events, wedding & rehearsal dinners, post wedding brunches, wine classes, cooking classes, workshops, (including canning, pickling, butchery, farming), fundraisers, ballroom, dance hall, musical concerts, performance art and theater production, classroom for staff training, food safety, CPR, hospitality related courses, temporary art gallery space or studio, meeting venue, dinner and a movie, photo studio, staff lunchroom, ping pong social club and more.

Suite D is a rustic, funky space like no other, where the ability to participate in creating a look that you want for your event is half the fun. The space is comprised of 1800 square feet of warehouse space with high ceilings, salvaged wood, corrugated metal, and other recycled materials. Oversized fabrics create a bit of warmth and optional lighting creates the mood.

Sit Down: Suite D can seat up to 70 guests inside and an additional 35 on the patio, weather permitting. Events are granted exclusive use of the space for up to 4 hours. Overtime charges will incur for each additional hour over the allotted time. Guest seating may be configured with long tables, small tables or large rounds (additional fees may apply). Food and beverage options are also wide and varied. Seasonal menus prepared by the girl & the fig CATERERS! are available and we are happy to customize a menu based on your tastes. There is a \$1000 food and beverage minimum for all events.

Stand-Up/Lounge: For a casual reception, Suite D can accommodate 120 guests with limited seating. Customized tables, chairs, linens, china, flatware and glassware can be coordinated for additional fees. All menus are required to be pre-selected two weeks in advance. Pricing starts at \$25.00 per person with a \$1000 food and beverage minimum.



- REHEARSAL DINNERS - CORPORATE - PARTIES -
- CURATED EVENTS - WINEMAKER DINNERS -



Suite D

PRICING SCHEDULE:

(all prices are subject to change)

SITE FEE:

A \$400 site fee total for up to four hour rental will be charged for all Suite D events.

CATERED EVENTS & PARTIES:

\$1000 food and beverage minimum

(does not include tax and 20% service charge)

JUST THE SPACE:

(space rental without food and beverage)

\$85 per hour, 1½ hour minimum

All clients must provide damage-security deposit and a certificate of insurance. No outside food or beverages allowed.

DINNER OPTIONS

Three course menus start at \$55 per person - one salad, up to two entrees with sides (served family style), plated dessert, coffee & tea.

LUNCH OPTIONS

Three course menus start at \$40 per person - one salad, up to two entrees with sides (served family style), plated dessert, coffee & tea.

Two course menus start at \$30 per person - one salad, one entrée with sides (served family style), coffee & tea.

BRUNCH OPTIONS

Buffets starting at \$25 per person includes coffee, tea and juice.

(All menus are required to be pre-selected two weeks in advance).



photo by Megan Clouse

We are happy to offer various degrees of service, including plated, family style, buffet and stations. Additional charges may incur based on service style.

WOOD-FIRED OVEN*

Pizza station starts at \$25 per person includes four pizza choices for two hours. Salads, nibbles, desserts and soft drinks can be added for additional charges.

On Site/Off Site

Minimum \$750 within a 15 mile radius 15 – 25 miles add \$125 for travel expenses. Off-site includes disposable plates and utensils.

BOX LUNCHES and PLATTERS

pricing starts at \$18.95 per person

SMALL BITES MENUS

(includes platters, napkins, and other appropriate service items.)

5 Small Bites - \$25 per person

7 Small Bites - \$35 per person

7 Small Bites + 1 Station - \$45 pper

FOOD STATIONS

(includes platters, napkins, and other appropriate service items.)

2 Stations - \$25 per person

3 Stations - \$35 per person

DESSERTS

(includes platters, napkins, and other appropriate service items.)

Dessert Miniatures starting at \$2 per piece or Dessert Station starting at \$10 per person

GELATO CART*

Gelato & Toppings: start at \$6 per person

Selection of 3 of our house-made gelato flavors including; Tahitian Vanilla, Chocolate, Salted Caramel, Fig & Port, Mint Chocolate Chip and Chef's choice of a seasonal sorbet.

Customized Flavors (add \$2 pp)

**based on availability*

RAMEN POP-UPS



photo by Jessamyn Harris



SUITE D WEDDINGS

photo by Katherine Emery

“Just enjoyed our first pop-up ramen dinner at Suite D! Wonderful! The whole concept is so cool and innovative - felt like a little taste of urban in the country. Like the song goes - ‘a little bit country, a little bit rock n’ roll’. Can’t wait to try one of the other special dinners! Well done, guys.”



photo by Jessamyn Harris



COOKING DEMOS & WORKSHOPS

SEASONAL COOKING DEMO CLASSES

- starting at \$65 per person (12 guest minimum)
- includes 3 course instruction and recipe packet
- includes meal, and non-alcoholic beverages
- tax and staffing charges are not included
- menus required to be pre-selected 2 weeks in advance

ARTISAN CURED MEAT WORKSHOP

- \$150 per person (4 guest minimum)
- includes 3-hour hands-on workshop, recipes
- includes lunch, non-alcoholic beverages
- tax and staffing charges are not included

WOOD-FIRED OVEN WORKSHOP

- \$85 per person (8 guest minimum)
- includes hands-on workshop, recipe packet
- includes lunch, non-alcoholic beverages
- tax and staffing charges are not included
- weather permitting





photo by Megan Clouse

SUITE D GUIDELINES:

- \$1000 food and beverage minimum for all catered events and parties.
- A \$400 site fee total for up to four hour rental will be charged for all Suite D events.
- All prices do not include current local sales tax and 20% service charge.
- Alcoholic beverages are not included.
- Only beer and wine can be served due to our license requirements.
- A signed contract with a deposit is required for all events.
- Split checks are not allowed unless an additional contract is signed by both credit card holders.
- All menus are required to be pre-selected two weeks in advance.
- Guaranteed counts and the balance of estimated charges, less the deposit, are due two weeks prior to event.
- Our menu is seasonal and is subject to change. We will do our best to communicate these changes.
- All outside food must be approved by management prior to event date.
- A \$3.50 per person fee will be charged for providing and serving outside desserts.
- Suite D will not be held liable for handling outside desserts.
- A \$20 per 750ml bottle corkage fee will be charged for all wine not purchased through Suite D.
- Live music must be approved by management.
- Pricing includes standard set-up and break-down; additional charges may incur based on client request.



the fig rig

is our mobile kitchen and catering service.

Our brick and mortar restaurants, the girl & the fig and the fig cafe, have prepared country food with a French passion since 1997.

Now the fig rig delivers the same seasonal, Sonoma-inspired goodness to your special event, tasting experience, or pop-up party.

Menus are totally customizable, and designed to meet your vision of Wine Country dining with the same level of service and hospitality that you've come to know in our restaurants.

Local food. Prepared with love. Let us help you design your perfect fig rig experience!

The food and beverage minimum to hold a private event at your location is \$1,800, including holidays, plus a discretionary gratuity and applicable tax. The minimum charge entitles you to two and a half hours of service time for events. Additional time will be charged \$100 per 30 minutes.

Custom menu design and event organization - Biodegradable and recyclable service ware including: plates, napkins, cups and utensils.

the fig rig requires 25 feet of parking space, with a 14 feet overhead clearance and a driveway width of at least 10 feet. Due to the weight of the fig rig, we require a firm and level surface for parking.



our food truck





Wood-Fired Pizza

Weather permitting and based on availability.

Pizza station starts at \$25 per person includes four pizza choices for two hours.

Salads, nibbles, desserts and soft drinks can be added for additional charges.

On Site/Off Site

Minimum \$750 within a 15 mile radius
15 – 25 miles add \$125 for travel expenses.
Off-site includes disposable plates and utensils.



got cheese?

Artisan Cheese Platter

Serves (8-10) or (18 - 20)

Our cheese platters include 4 or 5 Artisan Cheese Selections depending which size you order. Cheeses may include; Redwood Hill Crottin, Cypress Grove Midnight Moon, Joe Matos St. George, Ossau Iraty, Point Reyes Original Blue.

Condiments include; Marinated House Olives, Assorted Dried Fruit (may include fig, apricot, mango...), Black Mission Figcake, Spiced Nuts and Seasonal Fresh Fruit (may include apples, pears, grapes, figs, kumquats ...)

Of course we believe that NO cheese platter would be complete without some of our amazing FIGfood products, so you can expect some of our Dried Fig Compote and Apricot Fig Chutney.

Rustic Bakery Crackers are included as well.

Artisan Cheese & Charcuterie Platter

Serves (8-10) or (18 - 20)

Our cheese & charcuterie platters include 3 Selections of Cheese; Joe Matos St. George, Cypress Grove Midnight Moon and Marin French Triple Crème Brie.

Charcuterie & Salumi selections may include a selection of the following depending on the size ordered; Country Pâté, Duck Liver Mousse, House-Cured Salami, Lonzo, Coppa and Pork Rillettes.

Condiments include; Marinated House Olives, Caperberries, Pickled Vegetables, Dried Fruit (may include fig, apricot, cranberries...), Black Mission Figcake, Spiced Nuts and Seasonal Fresh Fruit (may include apples, pears, grapes, cherries, figs, kumquats...). You will also receive some Whole Grain Mustard, Dijon Mustard, Apricot Fig Chutney, Dried Fig Compote and Apricot Fig Chutney.

Rustic Bakery Crackers are included as well.



EASY ONLINE ORDERING!

www.figcaters.com/cheese

Prices range from \$100 - \$300. Delivery is \$25.

All orders come with ECO settings, plates, cutlery, bamboo tongs and spoons.

For next day delivery/pick-up all orders must be received by 3PM.

Pick-up and delivery is available between 9:30 - 2:30 only.

Delivery is only available within a 10 mile radius of our catering kitchen.



Casual Catering



picnic menu buffet salads

fig & arugula salad.

toasted pecans, laura chanel chèvre, pancetta, fig & port vinaigrette

simple green salad.

greens, olives, radishes, seasonal vegetables & champagne vinaigrette

little gem salad.

chopped egg, blue cheese croutons, creamy anchovy-parmesan vinaigrette

heirloom tomato salad (seasonal).

heirloom tomatoes, watermelon, feta, tomato vinaigrette

entrees, served room temperature

seared salmon, citrus aioli

grilled chicken, apricot fig chutney

grilled steak platter, romesco

seared pork tenderloin, harissa sauce

sides

french lentil & quinoa salad, lemon honey vinaigrette

orzo pasta salad with sundried tomatoes, feta, olives

provençal potatoes, whole grain mustard, capers, olives,

roasted onions



sonoma cheese selection

two cheese selection, served with grapes,
spiced nuts, fig cake, fig compote

salumi & charcuterie platter –
add \$7.50 per person
assorted house-cured meats and charcuterie
with accoutrements. chef's choice, can
include coppa, lonzo, prosciutto, salami,
pate de campagne, whole grain and dijon
mustard, olives, cornichons, pickled
vegetables



sweets

fresh baked dessert assortment.
decadent chocolate brownies, fig &
walnut crisps, chocolate chip cookies,
fig kisses

\$30 per person –
picnic menu includes one salad, one entree,
one side, cheese platter, sliced baguette
and butter and sweets.
additional salad selection, \$5 per person;
additional entrée selection, \$8 per person



minimum order \$300
delivery fees additional, please inquire
service can be added for an additional cost.
food is served on disposable platters or
white melamine platters for an additional
charge.

*All items will be delivered chilled and are
meant to be slightly chilled or at room
temperature. Please remove refrigerated
entrees with accompanying sides
approximately one hour before service
and enjoy at room temperature.*





Cheese & Charcuterie Platter

Includes three artisan cheese selections, pâté or terrine, sliced artisan meats & sausages, house olives, fresh fruit, figfood condiments and whole grain mustard. Served with sliced baguette.

\$25 Serves 2 \$50 serves 4
 \$100 Serves 10 \$200 serves 20

Artisan Cheese Platter

Includes three artisan cheese selections, house olives, fresh fruit, figfood condiments and whole grain mustard.

Served with sliced baguette.
 \$25 Serves 2 \$50 serves 4
 \$75 Serves 10 \$150 serves 20

The Sandwich Platter

\$20.95 Per person
 Choice of sandwiches, one salad and one dessert
 Compostable plates and flatware can be
 Added for \$1 per person.

The Salad Box Lunch

\$18.95 Per person
 Includes: entree salad, a piece of fruit, dessert

#1
 Cobb salad with house-made bacon, diced turkey, hardboiled egg, tomato, Point Reyes blue cheese and red wine vinaigrette

#2
 Farro salad with balsamic roasted red onion, wild arugula, cherry tomato and sweet garlic herb dressing



Box Lunches

Lunches are tastefully prepared with only the finest ingredients and lots of TLC.

Each lunch includes napkins and recycled flatware.

The Sandwich Box Lunch

\$18.95 Per person each box lunch includes:

Sandwich on ciabatta, side salad, a piece of fruit, dessert

#1

House-roasted turkey, cheddar, apricot fig chutney
Orzo pasta salad with sundried tomatoes, feta, olives
Chocolate chip cookie

#2

Salami, pears, red onion confit, brie
Provençal potato salad
Decadent chocolate brownie

#3

Niman ranch ham, Comte cheese, dijon
Orzo pasta salad with sundried tomatoes, feta, olives
Decadent chocolate brownie

#4

Roast beef, blue cheese, caramelized onions
Provençal potato salad
Fig crisp with walnut streusel topping

#5

Roasted portabella mushroom, goat cheese,
Roasted red peppers
Orzo pasta salad with sundried tomatoes, feta, olives
Chocolate chip cookie

The Dessert Platter

Decadent brownies, Chocolate chip cookie, Fig crisp

\$40 Serves 10

\$80 serves 20



the girl & the fig

Private dining at the girl & the fig is for groups of 13 or more people. All private dining groups require a signed contract and carry a food and beverage minimum which allows you the exclusive use of the space during the time specified for your party. If these guidelines do not fit in with your plans, please talk to us about the possibility of a private event at Suite D, the fig cafe or an off-site catered event at a Wine Country location.

THE RESTAURANT BUYOUT

Seats up to 140 guests.

Allows exclusive use of our entire restaurant for a meal period the day of your party. A buyout in the restaurant includes a three course meal, 1/2 bottle of house-select wine per person, soft drinks and coffee or tea.

Liquor and tax are not included in the pricing.

Gratuity not included. The buyout fee is \$30,000 for 4 1/2 hours.

THE PATIO BUYOUT

Seats up to 75 guests.

This is a private secluded area on our garden patio. Heaters are provided and a tent can be rented (for an additional charge) in case of inclement weather. The patio has different table configurations that can be planned out depending upon the number of guests.

The patio rental allows exclusive use of our outdoor dining area for a meal period during the day of your party and includes a three course meal, 1/2 bottle of house select wine per person, soft drinks, and coffee or tea.

Liquor and tax are not included in the pricing.

Gratuity not included.

The Patio Rental fee is \$12,000 for up to 4 1/2 hours.

Dinners must start by 5:30 pm.

Lunches must begin by 11:30 am.

THE FRONT ROOM

Seats 13 – 22 guests.

There are sliding doors that close to give the room a certain amount of privacy while looking out onto the Sonoma Plaza. Parties may order on-site from a set menu. Our set menus are seasonal and designed weekly by our chefs. Food and beverages are charged on consumption. Tax is in addition. Gratuity not included.

Sunday Brunches

\$1,500 minimum for up to 22 guests

Lunches

Monday – Thursday

\$1,250 minimum for up to 22 guests

Friday – Saturday

\$1,500 minimum for up to 22 guests

Dinners

Sunday – Thursday

\$2,500 minimum for up to 22 guests

Friday – Saturday

\$3,000 minimum for up to 22 guests



THE TENTED PATIO

Seats 22 – 40 guests.

During the winter months, approximately November through April, a portion of the patio is tented at no extra charge.

Parties may order on-site from a set menu. Our set menus are seasonal and designed weekly by our chefs.

Food and beverages are charged on consumption.

Current local tax is in addition. Gratuity not included.

Sunday Brunches

\$1,750 minimum for up to 40 guests

Lunches

Monday – Thursday

\$1,500 minimum for up to 40 guests

Friday – Saturday

\$1,750 minimum for up to 40 guests

Dinners

Sunday – Thursday

\$2,750 minimum for up to 40 guests

Friday – Saturday

\$3,250 minimum for up to 40 guests

Guidelines:

- We are unable to accommodate parties over 22 guests unless the entire restaurant or patio has been rented.
- Live music is not permitted in our restaurant at any time.
- No alcohol is permitted on the patio after midnight; any alcoholic beverages on the patio at that time will be removed.

Contract/Payments:

- A signed contract with a deposit is required for all private dining.
- Please review cancellation policies in the contract.
- Deposits required to hold restaurant dining spaces are as follows:
 - Front Room - \$500
 - Tented Patio - \$500
 - Full Patio - \$4,250
 - Entire Restaurant - \$15,000
- For buyouts, the balance of estimated charges is due 7 days prior to the event.
- Payment in full, less deposit, is required at the end of the event for wine, liquor & any extra items purchased.
- No more than two methods of payment are allowed for final check.
- Tax and gratuity not included.



Guest Count/ Menu Selection:

- A guaranteed guest count is due 7 days prior to your event.
- For buyouts, all menu items must be pre-selected and are due 7 days prior to event.
- Our menu is seasonal and is subject to change. We will do our best to communicate these changes.
- For a four course menu, everyone in the party must eat the same menu.
- Food and/or wine may not be provided by the guest unless previously approved by management.
- Family Style Cheese & Charcuterie platters may be added for an additional \$8 per guest.
- Hors d'oeuvres may be added for additional charges.
- A wine corkage fee of \$20 per bottle will be applied to all wine that is provided by the guest.



Food & Beverage Minimums:

- For front room buyouts, menu prices are food and beverage minimums and do not include related taxes or gratuity.
- For restaurant buyouts and full patio buyouts, menu prices do not include liquor, related taxes or gratuity.
- Unless special arrangements are made prior to event, only food and beverages consumed on-site are applied toward the minimums. If you believe that you may not hit your minimums, our event coordinator will review the retail gift options that may be available for your group and have them ready as take away gifts upon departure.
- All prices do not include sales tax.
- Gratuity is not included in food & beverage minimums.



the fig cafe & winebar

Private events at the fig café & winebar are for groups of up to 54 guests. If these guidelines do not fit in with your plans, please talk to us about the possibility of a private event at the girl & the fig, Suite D, or an off-site catered event at a Wine Country location.

The Restaurant Buyout:

Seats up to 54 guests.

Includes exclusive use of our entire restaurant for a meal period (lunch or dinner) the day of your party. A buyout in the restaurant includes a three course meal, ½ bottle of house-select wine or 2 beers per person, coffee or tea, and 20% service charge.

Does not include tax.

Buyout Menu Pricing:

Lunches

Monday – Thursday

11:30 – 3:30 pm

\$3,200

3 course set menu (counts provided)

Friday, Saturday & Sunday

11:00 – 3:30 pm

\$4,000

3 course set menu (counts provided)

Dinners

Sunday – Thursday

5:00 – 11:00 pm

\$5,500

3 course set menu (counts provided)

Friday – Saturday

5:00 – 11:00 pm

\$7,500

3 course set menu (counts provided)



Guidelines:

- Buyout Prices include either ½ bottle of wine (\$30 – \$40 range) or 2 beers per person, or choice of soft drinks, coffee or tea.
- All menu items must be pre-selected, no more than 3 items per course.
- Menu counts are due one week prior to the event.
- Our menu is seasonal and is subject to change. We will do our best to communicate these changes.
- Food and/or wine may not be provided by the guest unless previously approved by management.
- Liquor is not permitted at the fig café & winebar at any time.
- Cheese & charcuterie platters and other assorted hors d'oeuvres may be added for an additional charge.
- Live music may not be provided by the guest unless previously approved by management.
- A 25% deposit is required to reserve the date.
- Please review our cancellation policies in the contract.
- Payment in full is required at the end of the event and split checks are not allowed.
- Tax is not included.



Wine Country Welcome

When your guests are going the distance, thank them for making the journey to your destination wedding or event with our FIGbody or FIGfood products.

Our specially crafted and prepared items are perfect for your welcome gifts at the hotel, take away presents at the event, bridesmaid or thank you gifts.

We are happy to put together a selection that will fit your budget and get your gifts where they need to go on time for a perfect Wine Country Welcome.





We are so thankful for the incredible talent of the many wonderful photographers we are so lucky to work with.

A caterers job may take planning and hours of work the day of, but long after the last crumb has been devoured the photographs will keep the memories of a beautiful event alive for many years to come.

Thank you to all of these wonderful folks for giving us permission to share their photographs with you.

Photographers' Information

Unless otherwise noted, all photographs by Megan Steffen/
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