



The. Best. Day.
Ever!





Welcome and Congratulations! We hope you find this brochure to be of help in getting to know a little about our company and the options we offer to help make planning your wedding or event a little easier.



Order of Brochure Details:



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● Full Catering Guide

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◇ The Farmhouse BBQ

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● Bar Service Information

● The Barn at Kline's Mill—The perfectly appointed barn venue...modern amenities in a rural rustic farm setting

● The Terrace at Rocktown

● Floral Design, Event Styling, and Event Planning Services

We would love to know more about your wedding day so please feel free to send details along to us! We're always happy to be of assistance in any way possible!

We look forward to working with you! Now, let's get started.....



Allow Us To Introduce Ourselves.....

Congratulations on your wedding! Everyone at Early Katering knows how exciting of a time this is in your life and we welcome the opportunity to be a part of it! We also understand how many decisions you have to make and all the factors that go into those decisions...it's a lot to do and take in. We're here to help in any way we can.

First and foremost, we are a catering company...that's how it all started and it is still the center of our operation. Whether it be offsite at venues of our client's choosing or at our own venues...catering is what we do every day. Our main offices and kitchen are located in the city of Harrisonburg, VA in the heart of the Shenandoah Valley. We are always ready to "hit the road" with our fare...going wherever our clients may need us to go. DC? Sure, we can do that. Charlottesville, Staunton? We're there often. Winchester? Absolutely.



All photos on page courtesy of Samantha Ritter Photography.



We truly love events....weddings, anniversaries, galas, corporate affairs...all of them. Our company has enjoyed success in the event industry and continues to grow by adding new facets to our portfolio of services...all in an effort to help each host create their dream event. Six years ago we undertook a labor of love, the remodeling and opening of The Barn at Kline's Mill located in Linville, VA. The barn sits on the owner's private farm surrounded by gardens and offers meadow and mountain views. The Barn at Kline's Mill is the ONLY fully climate controlled barn venue in the Valley.

Four years ago, we moved into The Terrace at Rocktown. We needed a bigger kitchen to keep up with demand and we wanted to add a venue that would appeal to business clients and hosts planning anniversary parties, rehearsal dinners, etc. This location fit the bill nicely .

In the past 2 years, we have again been working on further expanding our services and the options our clients have. We are pleased to say those plans have come full circle and, once again, we grow. Our clients may now opt to not only utilize our on and/ or offsite catering services and our venue rental options....They can now also take advantage of our professional event-only floral design services, event styling services, and event planning. We are so excited because everything we do is sensory related to everyone's experience for your wedding day....the sights, smells, etc. We love having the opportunity to create this experience with you. We also thought it was a pretty fantastic situation to be able to offer clients the option of one point of business contact for catering, flowers, event styling, planning...

ALL FLORAL DESIGNS/ EVENT STYLING ON THIS PAGE HANDLED BY OUR IN-HOUSE DESIGNER/ STYLIST.





Things We Are Asked.....and The Answers



◇ **What does catering cost?**

The cost of catering depends on several factors aside from just the guest list and menu chosen. The style of event you are hosting has an affect on the number of staff needed, whether or not china or disposables are used, how much set up do you need our team to do, etc, etc. Even the equipment and catering kitchen space your venue has can affect your cost....if a venue holds 200 people but their kitchen (for example) is 12 x 12, there isn't enough space for a caterer to work so a catering work tent may be needed along with work lighting, tables, etc. These are just a few of the variables that factor in. We will work with you to gain an understanding of what you envision and help you go through the options of how to achieve this vision.

◇ **Do you charge for the service labor at my event?**

Yes. We do have to charge for the service labor hours the staff puts in servicing your event. These costs are not figured into the cost of your food....they are a separate line item on your proposal. We do not figure the service labor into the food costs because events may have similar menus but their staff costs may vary based on whether they are doing a full plated service, partial plated service, buffet service, etc. Even decisions such as whether you are using china or disposables affect labor and not all events make the same choices so labor is assessed on an event by event basis.

◇ **Do you charge a set gratuity?**

We do not impose a set gratuity...we believe this should be left to the discretion of the host. Our onsite service team does value the recognition of a job well done at your event. When using our bartenders, it is at the host's discretion whether or not they are allowed to put out a tip jar. If the host prefers to not have a jar out, the host will be required to turn in a gratuity for the bartender or bartenders prior to the hosting date of the event.

◇ **What types of catering do you offer? Do we have to have a full team of staff?**


We offer a variety of options...Drop Off Only, Delivery with Food Staff Only (we provide the food and a very limited number of staff people to set it up/ monitor it's holding & replenishment/ break it down after event...there is no front of house staff in this plan), and Full Event Service Team (food staff, front of house staff, banquet captain).

◇ **Will you help make arrangements for our rental needs?**

Yes. We will gladly make the arrangements for your rental dishware, glassware, flatware, linens, tables, and chairs. If you prefer to handle the arrangements for these items on your own, you may do so. With this said, it is important that you order the number of plates, flatware, and glasses we ask you to order. We do know how many pieces it takes to get through an event and if that piece count is reduced without our knowledge, you may find your event running out of clean dishware. We do not assume responsibility for errors made by clients or their planners when they choose to handle this ordering on their own.

◇ **Do you offer tastings?**

Yes we do! The tastings are complimentary for 2 people to attend. Should you want to have more than 2 people in attendance, you may make these arrangements in advance and there will be a \$25.00 per extra person fee due to be paid by the end of the tasting. When attending a tasting, please make every effort to be timely...being too early can be as complicated as being late. The kitchen and the rest of the operation works on a precise time schedule to assure your tasting is of the utmost quality as is the food they are handling and sending out the door for the day's events. We may also be finishing clean up from an in house event prior to your arrival OR we may have another appointment trying to finish up before your arrival. Being late can cut your appointment time and create a lag with the tasting items coming out because the kitchen will not be able to "fire" hot items until they know you are there.





Things We Are Asked.....and The Answers



◇ **Do you charge a deposit?**

There is a non-refundable \$500.00 deposit to secure your date for catering services. This is to be turned in with the signed contract. If you are renting one of our venues, the deposit amounts for our venues are equal to 50% of the venue rental with tax. These are also non-refundable and are to be turned in with a signed contract. Floral design requires a \$350.00 non-refundable deposit, non-refundable planning deposits are based on the planning services you are contracting as those costs can vary based on several factors.

◇ **Can we book any combination of the services you offer or are we required to book them all?**

We do not require you to book a certain number or combination of services through us. What you book is completely up to you. With this said, if you are renting one of our venues, it is required that you use our catering since the catering company operates out of one and owns the other. Should you choose to book catering, floral design, and planning through us, you will receive a 10% discount on the three collective services (catering, flowers and planning). This can add up to a decent savings for you as the client. The discount on catering is applied to food and standard beverages only. Alcohol, labor, equipment (disposables/ rentals/etc) are not eligible for the discount. No other discounts would apply past this point. There are additional pricing considerations given with planning services when you are hosting at one of our venues.

◇ **Do you require clients to purchase event insurance?** No we do not. When hosting at certain venues, they may require you to have this but we won't. There are venues that we service that require us to add their property to our insurance for the day of your event. We are charged a fee by our insurance company to do this and we do pass this actual cost (not marked up) along to you as a line item in your BEO (Banquet Event Order).

◇ **Do you have a large service team?**

Yes. We are able to provide events with all levels of staffing that host's may desire or that their menu and service plan require they have. We have experienced banquet captains that oversee the event as a whole, back of house leads who oversee the kitchen team onsite, trained front of house servers, food runners, bartenders, etc.

◇ **If we use your bartenders, but we are providing our own alcohol at our venue, do you require us to have an ABC permit?**


Our operation is fully licensed by VA ABC therein our bartenders are operating under our license. When they are on-site and in control of the alcohol service, our license covers your event. This is not to say that your venue may not require you to obtain a permit regardless but we will not. There are MANY venues we service on a regular basis that are familiar with our licensing so they do not typically require their clients to get their own.

◇ **Can you help us accommodate the needs of gluten free, vegan, vegetarian, and food allergy concerns within our guest list?**

Yes we can. We need to be made aware of these concerns and how many guests may share them so that we can help determine the best way to take care of those guests. PLEASE NOTE: With today's popular gluten free diet trend, it presents a concern for all caterers to have clarification as to whether your gluten free guests have chosen this as a life style choice or if they are Celiac sufferers. Celiac is a serious medical condition and requires stringent monitoring of many things behind the scenes to assure the guest's safety.

◇ **Will you work with family recipes for certain items?**

We know family traditions are important so we will be happy to take a look at your family recipe, price out what the cost is to utilize it, and let you know once we have it figured out. From there, it is up to you if you would like for us to incorporate it into your menu or not.





Things We Are Asked.....and The Answers



◇ **When are guest counts and payments due?**

You Minimum Guaranteed Guest Count (MGGC) is due 30 days prior to your event date. This count may be added to but may not be reduced. Once your MGGC is received, adjustments will be made to your BEO (Banquet Event Order) to reflect this information. The BEO will then be sent out to you and a payment equal to 50% of the balance will be due. Your Final Guest Count (FGC) is due 14 days from your event date...this is the time you will add any additional guests to your count (you may not reduce down from the MGGC). We will again make necessary adjustments and send the BEO out to you for final payment to be turned in. Your final payment must be received prior to the date of your event unless other arrangements are expressly made with us.

◇ **Will you tell us if there are ways to reduce our costs?**

Absolutely. We know every event has a budget and there are a lot of things that need to come from that figure. We always try to educate our clients as to the different styles of event hosting available to them, what the pros and cons are to each of those styles, how each of those styles vary in cost, etc. The style of event service you choose is the big determining factor in cost at the end of the day. We are happy to show you how adjusting the quantity of appetizers, shifting between china and disposables, etc can change your spending. We will also let you know if you are asking us to provide something that you can do more cost effectively on your own. For example...sodas and bottled water.....we are happy to order these items in and provide them for you but it is smarter for your budget for you to pick these items up at a store like Costco or Walmart.

◇ **How much food do you provide for a buffet? Will we run out?**

Your BEO will show the piece count you are paying for in terms of appetizers so you can adjust those however you like. In terms of a buffet dinner or action station set up, we prepare for your final guest count plus 10%. This means if you confirm a final guest count of 120, we will prepare buffet food for 132. The serving sizes for each food item are based on industry standards which tend to draw from USDA guidelines. That being said, we cannot control how large or small of servings your guests put on their plates.

Knowing how your guests eat , and being open about it, is an important factor to making sure there is enough food. If you have any big eaters, we need to know and we need to know how many. We don't know your guests so we (as do all of your vendors) depend on you to help us be aware of certain things. A good example is a repeat contract we do that usually averages 150 guests; the person in charge of the event knows there are a lot of heavy eaters so they confirm set up for 150 but food for 200 (which means we send food for 220). They don't run out. We have a few other contracts that we know well who may have a 100 person attendance with a few heavy eaters so they confirm about 115 for food (we provide food for 127).

The other side of the coin is that you may have average eaters but they REALLY REALLY enjoy a particular item such as beef tenderloin. In a situation such as this, you don't necessarily need to up your count to cover all food items, just the beef. What this would mean is (for example) you have determined your guests are average eaters so you are confirming for your actual RSVP count of 120. The concern is that you know the beef eaters in your group will demolish the beef tenderloin....you can choose to confirm for additional servings of beef tenderloin only...say 140 servings of this but 120 servings of everything else. Long story short, we need to work together to understand your group and those within it to make sure that the right decisions are made to properly cover your group eating style.

◇ **We don't live near you, can we still work with you easily?**

YES! We are very used to our clients not living in our area or, many times, in the state as they are planning a destination event. We are very accustomed to working with clients via email and conference call.

Let's talk menu :-) options next.....





Full Catering Menu Guide





Appetizer Displays

Displays of Spreads & Cheeses

(Served with Crackers or Baguettes)

- ◇ Baby Shrimp & Capers Cream Cheese Spread
- ◇ Dry Jack Cheesecake with Baguettes and Apple & Pear Slices
- ◇ Pineapple Cheese Ball
- ◇ Bacon Cheddar Cheese Ball
- ◇ Dried Beef Cheese Ball
- ◇ Honey Maple Cheese Ball
- ◇ Fruited Feta Spread
- ◇ Gourmet Imported Cheese Display
- ◇ Gourmet Cheese & Fruit Combination Display
- ◇ Herbed Cheese Spread
- ◇ Smoked Salmon Spread
- ◇ Stuffed Baked Brie
 - ◇ Choice of Filling (Apple, Mixed Berry, Blackberry, Peach, Pear, Apple Cranberry, Pear Cranberry, Blackberry Peach)
- ◇ Domestic Cheese Display
- ◇ Domestic Cheese & Fruit Combination Display
- ◇ Farmers Market Cheese & Charcuterie w/ Assorted Spreads and

The displays listed in this section are priced by the “person”. They start at \$2.00 per person.



Vegetable and Fruit Displays

- ◇ Fresh Seasonal Fruit Display
- ◇ Fresh Vegetable Crudite with House Made Dip
- ◇ Chilled Display of Marinated Grilled Seasonal Vegetables (includes items such as Yellow Squash, Zucchini, Asparagus, Peppers, Tomatoes)





Tantalizing Bites



**Most items in the “Tantalizing Bites” list range from .75 - \$1.50 Per Piece
Shooters are \$2.00—\$2.50 Per Piece**

- ◇ Appetizer Tortilla Pinwheels with Salsa
- ◇ Asparagus Wrapped w/ Prosciutto
- ◇ Bacon Wrapped Scallops
- ◇ Stuffed Dates w/ Orange Brandy Mascapone
- ◇ Beef Skewers w/ Ginger Sesame Dipping Sauce
- ◇ Belgian Endive Stuffed w/ Fruited Chicken Salad
- ◇ Blue Cheese Thumbprints
- ◇ Bruschetta (on-site only)
 - ◇ Classic Bruschetta with Mozzarella
 - ◇ Roasted Pear Bruschetta (on-site only)
 - ◇ Fire Roasted Red Pepper Bruschetta with Goat Cheese
- ◇ Caprese Salad on a Stick
- ◇ Bacon Wrapped Dates
- ◇ Boursin Stuffed Mushrooms
- ◇ Cocktail Meatballs (Swedish, BBQ, Teriyaki)
- ◇ Beef Tenderloin Roll Ups stuffed with your choice of Asparagus & Boursin, OR Asian Veggies & Housin
- ◇ Beef Tenderloin on Crostini with Rosemary Pesto OR Vidalia Onion Relish
- ◇ Quesadillas (All Cheese, Cheese & Chicken, or Cheese & Veggies)
- ◇ .Chicken Salad Pastry Puffs
- ◇ “Low Country Boil” Bites (Baby Red Potato halves filled with Potato, Shrimp, Corn, Celery, Onion, and Old Bay
- ◇ Loaded Mashed Potato Puffs
- ◇ Chicken Wontons with Asian Dipping Sauce
- ◇ Rare Ahi Tuna with Pickled Asian Veggies, Housin, and Wasabi on Crispy Wonton
- ◇ Classic Stuffed Mushrooms
- ◇ Coconut Shrimp with Tropical Fruit Coulis
- ◇ Crab Stuffed Mushrooms
- ◇ Cuban Pulled Pork with Mango Chili Aioli, Sweet Pickle, and Avocado on Baguette
- ◇ Classic Cucumber Cups with Creamy Salmon Whip
- ◇ Dilly Salmon Canapés with Capers
- ◇ Italian Pepperoni Cheese Puffs
- ◇ Jumbo Shrimp Shooters with Cocktail Sauce
- ◇ Mini Crab Cakes (Choice of Lemon Remoulade, Mango Chutney, Roasted Red Pepper Cream, Chipotle Aioli)
- ◇ Assorted Mini Quiches
- ◇ Mini Tomato-Topped Herbed Shortcakes
- ◇ Fontina Tartlets with Apricot Habanero “Honey”
- ◇ Orange Glazed or BBQ Smokies
- ◇ Parmesan Artichoke Crostini
- ◇ Sausage Stuffed Mushrooms
- ◇ Shrimp & Grits Tarts
- ◇ Shrimp Rounds Crostini



Tantalizing Bites Cont...

- ◇ Spanakopita
- ◇ Spinach & Goat Cheese Tartlets
- ◇ Chicken Wings (Spiced, Sesame Maple, Buffalo, or
- ◇ Apricot Bourbon BBQ, Sesame Housin)
- ◇ Spinach & Tomato Spread Crostini
- ◇ Zucchini Patties with Dill Dip
- ◇ Proscuitto Pinwheels Stuffed with Boursin, Heart of
- ◇ Palm, & Crushed Macadamia Nuts
- ◇ Pizzettes (choice of):
 - ◇ Grilled Veggie & Hummus;
 - ◇ Fontina, Basil, & Tomato
 - ◇ Caramelized Onion, Goat Cheese, & Proscuitto
 - ◇ Mushroom, Spinach, Bacon, & Mozzarella
 - ◇ Smoked Salmon and Artichoke

Dips (Starting at \$2.00 Per Person)

- ◇ Beefy Taco Dip with Nachos
- ◇ Black-eyed Pea Salsa with Nachos
- ◇ Cold or Hot Spinach Dip with Toast Points
- ◇ Edamame & Corn Salsa with Nachos
- ◇ Hot Chili Cheese Dip with Nachos
- ◇ Hot Crab Dip with Toast Points
- ◇ Hot Spinach & Artichoke Dip with Toast Points
- ◇ Hummus w/ Fresh OR Chilled Grilled Veggies & Pita Wedges
- ◇ Layered Mexican Dip with Nachos
- ◇ Tabouli with Pita Wedges

Mini Sandwiches & Gourmet Tea Sandwiches

- ◇ .Baby Asparagus w/ Egg Yolk Butter Sandwiches
- ◇ Bacon and Egg Salad Sandwiches
- ◇ Buffalo Chicken Sliders
- ◇ Pulled Pork BBQ Sliders
- ◇ Beef Brisket Sliders
- ◇ Portabella Parmesan Sliders
- ◇ Chicken Salad Stuffed Pitas or Puffs
- ◇ Country Ham Biscuits with Orange Pecan Butter OR Red Pepper Jelly
- ◇ Curried Chicken Salad Sandwiches
- ◇ Fruited Chicken Salad Sandwiches
- ◇ Homemade Pimento Cheese Sandwiches
- ◇ Ham Biscuits
- ◇ Mini Burger Sliders
- ◇ Mozzarella and Proscuitto w/ Pesto Butter Sandwiches
- ◇ Roast Beef & Caramelized Onion w/ Blusabi Sandwiches
- ◇ Shrimp Salad with Sprouts Sandwiches
- ◇ Sliced Pears w/ Feta and Spinach Sandwiches
- ◇ Smoked Turkey w/ Avocado & Black Bean Spread Sandwiches
- ◇ Smoked Turkey w/ Cranberry Sandwiches



Farmhouse BBQ Package



The **Farmhouse BBQ Package** offers your choice of 2 Entrees (with Buns for BBQ), 3 Sides, Homemade Breads, 1 Dessert, and Standard Beverages (Unsweet/ Sweet Teas, Lemonade, Water) for **\$18.50 per person**. You may exchange the dessert for an additional side if you like. The per person cost listed is before tax, service labor, rental dishware or disposables. Additional items may be added for an additional per item per person fee. Fee based on item being added.

This menu suite also offers two alternate pricing plans:

- ◇ "Country Kitchen". This plan offers Pulled Pork, with choice of Southern Fried Chicken, BBQ Chicken, OR Sloppy Joes, Buns for BBQ/ Joes, 2 Sides, and Standard Beverages for **\$12.95 per person**. This cost is before tax, service labor, rental dishware or disposables.
- ◇ "Cookout Package" which offers Pulled Pork BBQ OR Sloppy Joes, Buns for BBQ/ Joes, 3 Sides, and Standard Beverages for **\$9.99 per person** before tax, service labor, rental dishware or disposables.
- ◇ **ALL MENU ITEMS AVAILABLE FOR A LA CARTE PURCHASE AS WELL. PLEASE CONTACT SALES FOR PRICING.**

Entrees:

- BBQ Pulled Pork, Beef Brisket, or Pulled Chicken
- . Grilled Hamburgers OR Hotdogs with Buns
- . Southern Fried Chicken OR BBQ Chicken
- . Grilled Jerk Chicken with Tropical Salsa
- . Sloppy Joes

Hot Sides:

- Calico Baked Beans
- Country-style Green Beans
- Macaroni & Cheese (Creamy OR Baked)
- Mashed Potatoes

Cold Sides:

- Country Ranch Potato Salad
- Green Bean & Potato Salad
- Honey Dill Potato Salad
- Lemon Garlic Potato & Sweet Potato Salad
- Sweet Potato Salad
- Amish-style Macaroni Salad
- Layered Southwestern Salad
- Pasta Salad
- Seven-Layer Salad

- Black Bean & Corn Salad
- .Black-eyed Pea Salad
- Blueberry Corn Salad
- Broccoli Salad
- Cole Slaw
- Couscous Salad
- Deviled Eggs -- Assorted Varieties
- Edamame & Corn Salad
- Garden Salad

Breads:

- Apple Corn Bread Corn Bread Jalapeno Cheddar Corn Muffins White or Whole Wheat

Desserts:

Assorted Cookies & Bars, Homemade Fruit Cobbler or Crisp (Apple, Cherry, or Peach), Yellow or Chocolate Cake (with Vanilla or Chocolate Frosting), Five Flavor Pound Cake w/ Fresh Fruit, Carrot Cake, Chocolate or Fruited Trifle



The Dinner Party Package



The **Dinner Party Package** offers your choice of 1 Green Salad, 2 Entrees, 2 Sides, Homemade Breads, 1 Dessert, and Standard Beverages (Unsweet/ Sweet Teas, Lemonade, Water) for **\$20.00 per person**. You may exchange the dessert for a 3rd side if you like. The per person cost listed is before tax, service labor, rental dishware or disposables.

- ◇ A single entrée package will be **\$18.50 per person** before tax, service labor, rental dishware or disposables.
- ◇ You may add additional Entrees or Sides for per person fee per item. The fee depends on the item being added. It will be listed as a separate line item in your proposal.
- ◇ Pricing is based on buffet service. If you are interested in a plated meal service, we will need to discuss how you would like the service handled before determining price.
- ◇ **ALL MENU ITEMS AVAILABLE FOR A LA CARTE PURCHASE. PLEASE CONTACT SALES FOR PRICING.**

Salads (Choose 1):

Apple Spinach Salad with Glazed Walnuts

Caesar Salad

Fresh Mixed Greens with Diced Apples & Shredded Cheese

Fresh Garden Salad with Tomatoes, Cucumbers Shaved Carrots & Croutons

Italian Salad—Fresh Greens with Red Onion, Pepperoni Peppers, Black Olives, Grape Tomatoes & Shredded Parmesan Cheese

Salad Greens, topped with Strawberries, Mandarin Oranges & Sliced Almonds (strawberries in season only)

Spinach Salad with Mandarin Oranges, Red Onions, Shaved Carrots & Grape Tomatoes

Tomato, Cucumber & Mozzarella Salad (Tomatoes in season only)



Vegetables (Choose 1)

Baby Limas & Corn Buttered Corn Corn O'Brien Home-style Corn Pudding

California Style Blend (onsite only) Country-style Green Beans

French Green Beans with Almonds Petite Green Beans (still crispy)

Green Beans w/ Shallots & Parmesan Creamed Spinach

Citrus Dill Glazed Baby Carrots Brown Sugar Glazed Baby Carrots

Steamed Broccoli (*onsite only*) Summer Squash Blend

Steamed Broccoli with Mushrooms (*onsite only*) Peas w/ Baby Carrots

Potatoes, Rice, & Pasta (Choose 1)

Baked Potatoes Baked Sweet Potatoes Classic Mashed Potatoes

Garlic Mashed Red Potatoes Mashed Sweet Potatoes Scalloped Potatoes

BLT Mashed Potatoes (*blended with a savor blend of Bacon, Leek, Sundried Tomato*)

Orange Glazed Sweet Potatoes Brown Sugar Glazed Sweet Potatoes

Leek & Potato Cakes Creamy or Baked Mac & Cheese

Oven Roasted Herbed Potatoes Buttered Parslied Potatoes

Wild Rice Apple Pilaf Spinach & Mushroom Pilaf

Asparagus Barley Risotto Creamy Mini Shells with Peas





Homemade Breads (with Whipped Butter). You may choose a mix of 2:

- Apple Cornbread Apple Muffins French Bread
- Herbed Cheese Muffins Herbed Cheese Rolls Home-style White Rolls

Entrée Options—Choose 2



Beef:

Argentinean Beef Roast with Malbec

Beef Brisket with your choice of:

- ◇ Cranberries & Mushrooms
- ◇ Tangy “House” BBQ Sauce
- ◇ Cilantro Lime Pesto Sauce
- ◇ Caramelized Onions & Cabernet Reduction
- ◇ Onion Gravy

Blue Plate Salisbury Steak with Onion Gravy

Country-style Cubed Steak with Onion Gravy (Add \$1.00 Per Person)

Home-style Meatloaf



Chicken:

California Chicken with Tomatoes, Avocados & Cheese

Caprese Chicken w/ Bacon, Tomatoes, Basil, & Roasted Red Pepper Cream Sauce

Cherokee Chicken with Green Peppers & Cranberries

Chicken Marsala

Chicken Parmesan (with Spaghetti, Angel Hair, or Fettuccini)

Chicken Picata

Herb Marinated Grilled Chicken Breast with your choice of:

- ◇ Basil Cream Sauce
- ◇ Honey Mustard Sauce
- ◇ Rosemary Cream Sauce
- ◇ Tarragon Cream Sauce

Grilled Chicken Breast with Madeira Sauce

Oven Fried Chicken

Southern Pan Fried Chicken

Parmesan Crusted Chicken with White Wine & Sage Butter Sauce

Stuffed Chicken Breasts with Traditional Bread Stuffing (Choice of Rosemary Cream, Basil Cream, or Tarragon Cream Sauce)



Pork:

Cuban Pork Loin (Citrus & Spice Marinated & Rubbed; presented with Mango Chili Aioli, Whole Grain Mustard, Avocado)***Great for a Carving Station or to also offer "Pulled" *****

Baked Pork with Sweet Apples & Sauerkraut

Pork Loin with Apple Brandy Sauce

Pork Loin with Tropical Salsa

Pork Loin with Onion Mushroom Sauce

Apricot Bourbon Brown Sugar Ham



Vegetarian Entrees:

Brown Rice Gratin

Cashew Nut Paella

Feta Cheese Patties

Fried Rice with Spicy Beans

Potato & Vegetable Curry

Risotto Verde

Tomato Corn Risotto

Fried Herbed Polenta Cakes w/ Roasted Red Pepper Cream

Simple Summer Veggie Spaghetti

Spinach & Nut Pasta

Spicy Pasta with Sweet Potatoes

Spinach, Mushroom & Nut Pilaf

Vegetable Lasagna

One-Dish Entrees:

Chicken Divan

Chicken & Wild Rice Bake

Curried Chicken Shepherd's Pie

Oven Baked Chicken Pot Pie

Chicken Risotto with Seasonal Vegetables

Chicken Tetrazzini

Chicken Lasagna

Chicken Pesto Pasta

Blackened Chicken & Vegetable Fettuccini (*with choice of Creamy Pesto or Parmesan Alfredo Sauce*)

Beef Burgundy with Noodles

Beef Stroganoff with Noodles

Meatball Stroganoff with Noodles

Italian Baked Ziti with Meat

Lasagna with Meat Sauce

Baked Stuffed Shells

BLT Pasta

King Ranch Chicken Mac & Cheese



Desserts (choose 1):

Apple, Cherry or Peach Cobbler or Crisp (Blackberry add \$1.00 per person)

Banana Pudding OR Blueberry Banana Pudding

Brown Sugar Pound Cake with Caramel Glaze

Carrot Cake

Chocolate Chip Banana Pudding with Caramel Banana Sauce

Fruit Pies (Apple, Cherry or Peach)

German Apple Cake with Cream Cheese Glaze

Hershey's Black Magic Cake (Rich Chocolate Layer Cake)

Hummingbird Cake (layered)

Hummingbird Bundt Cake

Lemon Crumb Pie

"Our Own" Bread Pudding with choice of :

- ◇ Vanilla White Chocolate Sauce
- ◇ Jack Daniel's Sauce
- ◇ Rum Sauce

"Our Own" Chocolate Bread Pudding with White Chocolate Sauce



Chocolate Trifle

Fruited Trifle

Parfaits (Strawberry, Chocolate, Crème de Menthe)

Peanut Butter Pie

Pineapple Layer Cake

Five-Flavor Pound Cake with Fresh Fruit

Pumpkin Pie

Sweet Potato Pound Cake

Fresh Apple Cake with Cream Cheese Icing (Sheet Cake)

Robert E. Lee Bundt Cake with Citrus Glaze

Brown Sugar Bourbon Bundt Cake

Yellow Layer Cake with Chocolate Icing

Assorted Cookies, Dessert Bars, & Brownies



Package Upgrade Items

Premium Salads (add \$1.00 per person)

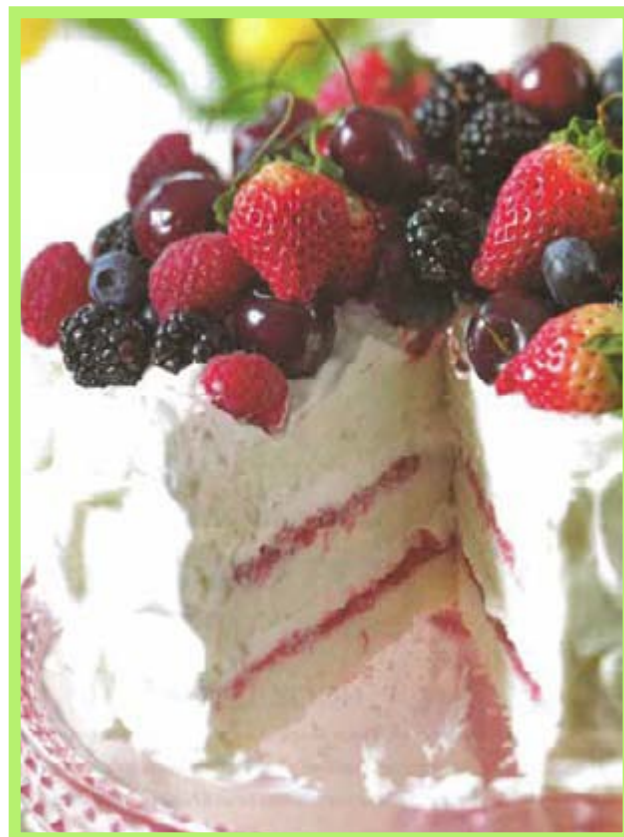
- Apple Pear Salad with Maple Bacon & Gorgonzola
- Blueberry Gorgonzola Salad (in season only)
- BLT Salad with Chipotle Ranch Dressing
- Fresh Greens with Pears, Craisins, Goat Cheese & Glazed Walnuts
- Fresh Mixed Greens with Grilled Mango, Sliced Strawberries, Crushed Macadamia, & Goat Cheese Salad
- Spinach, Apple & Pecan Salad
- Fresh Mixed Greens w/ Grilled Butternut Squash, Pear, Cranberries, Glazed Pecans
- BLT Corn Fritter Salad (Layers of thin crispy Corn Fritter, Tomato, Avocado, Bacon, Smoked Gouda with Fresh Mixed Greens; served with Chipotle Bourbon Dressing) ***Add \$1.50 total per person***

Cakes (add \$1.25 per person)

- Banana Black Walnut Cake with Caramel Frosting
- Cherries & Berries Cake with Cream Cheese Frosting
- Cranberry Vanilla Cake with Whipped Cream Frosting
- Chocolate Butter Pecan Cake
- Coconut Cake with Lemon or Pineapple Frosting
- Coconut Lime Cake Fluffy Orange Cake
- German Chocolate Cake Lemon-Orange Chiffon Cake
- Pink Lemonade Cake Raspberry Lemon Torte
- Raspberry Walnut Torte Red Velvet & Angel Food Cake

Premium Sides (add \$1.00 per person)

- Boursin Creamed Spinach
- Buttered Baby Brussels Sprouts
- Carrot Orzo
- Green Beans with Goat Cheese, Tomatoes & Almonds
- Spring Vegetable Medley
- Sugar Snap Peas
- Grilled Asparagus
- Tomato & Corn Risotto
- Zucchini Fritters



Package Upgrade Items



Specialty Pies (add \$1.00 per person)

- Apple Cranberry Pie
- Caramel Cream Pumpkin Pie
- Chocolate Caramel Pecan Pie
- Fresh Strawberry Pie (in season only)
- Lemon Velvet Cream Pie
- Mississippi Mud S'Mores Fudge Pie
- Peanut Butter Banana Ice Box Pie
- Pear, Cranberry & Pecan Pie
- Pear Plum Pie
- Praline Key Lime Pie

Cheesecakes (add \$1.25 per person)

- Banana Pudding Cheesecake
- Caramel Apple Brownie Cheesecake
- Margarita Cheesecake
- Peanut Butter Cheesecake
- Peanut Brittle Cheesecake
- New York Style Cheesecake (Plain or with Fruit Topping)
- Pumpkin Cheesecake
- Vanilla-Chocolate Marbled Cheesecake
- Bailey's Cheesecake
- Chocolate Cheesecake

Other Specialty Desserts (add \$1.00 per person)

- Chocolate Pecan Cobbler with Ice Cream
- Cranberry Apple Pumpkin Bundt Cake with Maple Glaze
- Fresh Strawberry Rolls (in season only)
- German Chocolate Pecan Pie Bars
- Mini Goat Cheese Cheesecakes with Summer Berries
- Mini Lemon-Berry Cheesecake Shooters
- Cheesecake Shooters Available in a Variety of Flavors
- Mini Pecan Tarts (Derby Tassies)
- Homemade Whoopie Pies (Assorted Flavors)

The Fine Dining Affair

Beef Filet with Choice of Sauce: (pick 2 for if offering a Carving Station)

Cognac Onion Sauce Boursin Cream Sauce
Horseradish Chantilly Mushroom Wine Sauce

Seafood

Bourbon-Glazed Salmon

Crab-Stuffed Flounder

Crab-Stuffed Salmon

Grilled OR Blackened Marinated Tuna with Choice of:

- ◇ “Our Own” Remoulade Sauce
- ◇ Cilantro Pesto Sauce
- ◇ Sesame Ginger

Crab Cakes with Choice of:

- ◇ Lemon Remoulade
- ◇ Mango Chutney
- ◇ Roasted Red Pepper Cream

Salmon Wellington with White Wine Sauce

. Shrimp & Scallop Stroganoff

Salads, Sides, Breads, Dessert

Clients choosing to offer the Fine Dining Affair package to their guests may their choose their Salad selection from those listed in the Dinner Party Menu. Choosing a Salad from the Premium Upgrades would carry the listed upgrade cost.

Your 2 included Side Dish selections may be chosen from any of the Sides listed in the Dinner Party Menu options **OR** from the Premium Upgrade Sides (no additional charge for the side upgrade).

Included Bread options are listed in the Dinner Party Menu.

Included Dessert options are listed in the Dinner Party Menu. You may choose to upgrade your Dessert from the list of Premium Upgrades for the added cost per person shown.

The Fine Dining Affair offers your choice of 1 Salad, 2 Entrees, 2 Sides, Breads, 1 Dessert, and Standard Beverages for \$24.00 per person (before tax, service labor, rental dishware).

You may offer a Single Entrée Package for \$21.00 per person. You may add additional Entrees or Sides for a per person per item fee. The fee is based on the item (s) you are adding.

Poultry

Baked Chicken Roulade, Stuffed with Spinach & Asparagus

Chicken Breasts Lombardy

Chicken Cordon Bleu with Prosciutto, Smoked Gouda, and Champagne Cream Sauce

Chicken Oscar with Crabmeat & White Wine Sauce

Chicken with Sun-Dried Tomato Cream

Spinach and Feta-Stuffed Chicken Breasts

Pork

Caribbean Pork Loin with Rum Jezebel Sauce

Pork Filets with Dark Cherry Sauce

Jalapeno Cornbread Stuffed Pork Loin with Caramelized Onion Sauce

Bar Services



Early Katering Company is fully licensed by Virginia ABC to sell alcoholic beverages at our venues as well as at offsite locations. EKC bartenders used by event hosts are covered by our permit as is your event in general. Our license does allow our bartenders to oversee the service of alcohol for clients who are hosting at venues which allow them to provide their own alcohol.

Cocktails

<u>Call \$6.00</u>	<u>Premium \$7.50</u>	<u>Top Shelf \$9.00</u>
Smirnoff	Absolut	Grey Goose
Jim Beam	Jack Daniels	Maker's Mark
Beefeater	Tanqueray	Bombay Sapphire
Famous Grouse	Dewars	Johnnie Walker Black
Bacardi	Captain Morgan	Mt. Gay Eclipse
Sauza	Jose Cuervo Gold	Cuervo 1800
Seagrams VO	Canadian Club	Crown Royal

Includes mixers and garnishes.

Details....

When hosting at our venues, our hosts have the option to offer:

- ◇ Full Host Bar (cost based on consumption, \$350.00 minimum). If you opt to pre-purchase a set quantity of beer/ wine, the liquor will be based on consumption.
- ◇ Beer/ Wine Host Bar (cost based on consumption or by set pre-purchased quantity, \$200.00 minimum)
- ◇ Full or Beer/ Wine Only Cash Bar
- ◇ Ticket - to-Cash Bar

Bottled Beer

Domestic \$3.00

imported/ MicroBrew/ Craft/ Hard Cider \$3.50

House Wine

House Wine \$4.00 per serving

YOU MAY CHOOSE TO PRE-PURCHASE A SET QUANTITY OF BEER AND/ OR WINE IN ORDER TO HAVE MORE CONTROL OVER YOUR BAR BUDGET.

All pricing is listed before tax. Special requests for specific liquors, beer, or wine are welcome. Please note that special order items may run more than those items listed in terms of wine & liquor.

Bartenders- \$150.00 each plus tax for local events; \$200 plus tax for out of area events.

Events hosting at venues allowing them to provide their own alcohol may choose to purchase a bar mixer package from us for \$3.50 per person (plus tax; includes all mixers, garnishes, ice, and disposable cups needed for service)

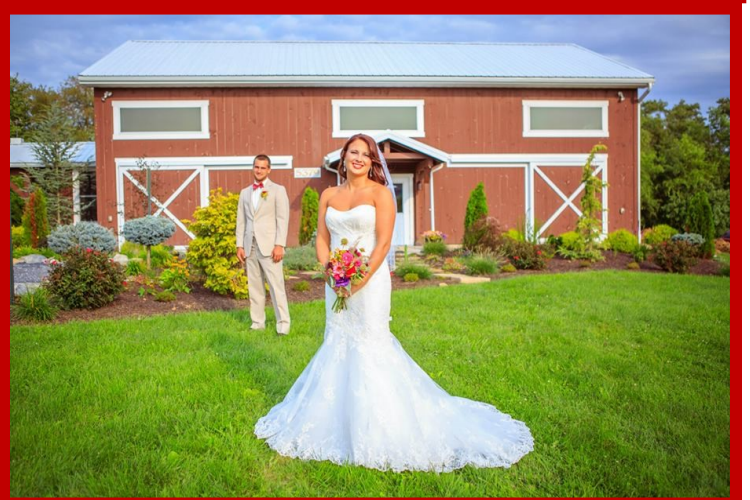
It is at the discretion of the host as to whether the bartenders can put a tip jar out. If the host does not want a tip jar out, they are to provide a gratuity for the bartender(s) prior to the date of the event.

When hosting at our venues, clients are required to turn in a "bar spending cap" prior to the event. THE BAR TAB IS TO BE PAID PRIOR TO THE HOST'S DEPARTURE FROM THE EVENT.



5379 Kline's Mill Road, Linville, VA

Sales: 540.801.8139 ext 101 www.thebarnatklinesmill.com earlykatering@gmail.com





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SOCIAL EVENT RENTAL OPTIONS

- ◇ All Day Weekday Rental—\$1750.00 (8am-10pm, Mon-Thurs)
- ◇ All Day Friday OR Sunday Rental \$2500.00 (9am-10pm)
- ◇ All Day Saturday Rental \$3000.00 (9am-10pm)
- ◇ Full Weekend Rental \$4000.00 (9am Fri-10am Sun)
- ◇ All pricing is before tax. Non-Profits may rent tax free with proper paperwork.
- ◇ Contact our Sales Office at 540.801.8139 ext 101 to discuss your needs or email Sales at earlykatering@gmail.com

The Barn at Kline's Mill offers the perfect private setting for your event. Surrounded by colorful gardens while offering meadow and mountain views, guests will immediately have a smile on their face as soon as they turn in to our ample parking lot. The Barn at Kline's Mill can accommodate up to 250 guests. Located just 20 minutes outside of Harrisonburg proper, The Barn at Kline's Mill offers a relaxing fun experience without being too far from hotels.

The Barn Includes....

- ◇ All tables and chairs needed for hosting your event (up to 500 chairs). Chairs are solid wood in a natural maple tone. All chairs are padded.
- ◇ Spacious well appointed restrooms
- ◇ Large parking area able to hold multiple charter buses and private vehicles.
- ◇ Lawn Games—2 sets of corn hole, ladder ball, giant connect 4, lawn jenga, lawn dominoes, lawn dice.
- ◇ FULL CLIMATE CONTROL YEAR ROUND (CENTRAL AIR CONDITIIONING AND HEATING)
- ◇ All lighting options are on dimmers so the light level may be controlled. Main area has recessed lighting, decorative pendant lighting, and hard wired Chinese Lantern style party lanterns. Bistro string lights outline the perimeter of the dining area in addition to the decorative pendant lighting. This lighting plays beautifully off of the decorative real tin ceiling tile work.
- ◇ Onsite ABC License
- ◇ Private Sitting Room
- ◇ 4 Wine Barrels (2 Wine Barrels have a custom made Teak Table Top that fits onto them for a gorgeous cake or appetizer display table)





5379 Kline's Mill Road, Linville, VA

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Things to Know....

- ◇ Early Katering Company owns The Barn so they are the only caterer to service the venue
- ◇ The cost of rental linens and rental dishware or disposables will be assessed in the catering proposal.
- ◇ The costs associated to catering are not included the rental rate of the venue.
- ◇ A non-refundable deposit equal to 50% of the rental rate with tax will be due with signed contract in order to secure rental.
- ◇ The final balance is to be received 60 days prior to the date of the event unless other arrangements are approved.
- ◇ Clients may rent the Early Farmhouse for the day of the wedding to gather the wedding party for onsite hair/ makeup services, dressing, etc. The cost of the all day Farmhouse rental is \$250.00 plus tax.
- ◇ Use of the Early Farmhouse Banquet Room is included in the Full Weekend Rental for hosting the Rehearsal Dinner should you choose to use it. The Banquet Room may be added to other rental packages for a fee. The use of the room includes all tables, chairs, linens, dishware, flatware, and glassware needed to host your dinner. Family Style Service is used for banquet room dinners.
- ◇ Real candles may be used if contained in glass.
- ◇ Birdseed may not be used for tossing at the venue. The seed embeds into the gardens and encourages weed growth.
- ◇ Sparkler exits must be pre-arranged as there are items we will require you to have for safety reasons.
- ◇ We are the house catering company for Harrisonburg area Hampton Inns so our hosts receive very generous room rate incentives.
- ◇ The road to our farm and barn does safely support the use of charter buses should you choose to use them to transport your guests.



THE TERRACE AT ROCKTOWN

2061 F Evelyn Byrd Ave., Harrisonburg, VA 22801



www.earlykatering.com

earlykatering@gmail.com

540.801.8139 x 101 (Sales)

Event Hosting Made Easy

The rental of The Terrace at Rocktown includes:

- ◇ All round & rectangular tables and banquet chairs needed for hosting your event
- ◇ All linens, dishware, glassware, flatware, or disposables needed
- ◇ Use of our projection screen, podium w/ mic, extension cords, easel, sound system. There are no additional fees for these items. Power strips may be rented for \$8.00 plus tax.
- ◇ Large main room, smaller separate bar/ buffet room, private outdoor terrace, ample restrooms, parking.
- ◇ The Terrace at Rocktown is owned and operated by Early Katering Company. Our catering kitchen and main offices are located onsite so you have one point of contact for venue and catering needs. We are a full service catering company offering all levels of service.
- ◇ The Terrace at Rocktown has it's own VA ABC License so bar service options are available for events requiring this.

Conveniently Located

The Terrace is located on Evelyn Byrd Avenue (a half block from the intersection traffic light for Neff Avenue).; one block behind Valley Mall. The venue is within walking distance (2-3 blocks) of all major hotels.

Flexibility to Suit Your Event Style

We recognize that each event serves a different purpose and has a unique style. We are always happy to help our clients select a hosting style, menu plan, layout, and timeline that is tailored to what they are trying to achieve. Whether you need

The perfect option for hosting your next:

- ◇ *Rehearsal Dinner*
- ◇ *Anniversary Party*
- ◇ *Engagement Party*
- ◇ *Birthday*
- ◇ *Holiday Party*

Rental Rates

- \$300 (up to 6 hr time period)
- \$550.00 All Day Weekday Rental (8am-9pm)
- \$1500.00 All Day Saturday Rental
- Rental rates are before VA State Sales Tax



Floral Design, Event Styling, & Planning



Top images by Natural Bliss Photography; Bottom image by Samantha Ritter Photography

The Perfect Petals.....

Your event flowers and event scape are just as important as your venue, your food, and your photography. The food will be enjoyed that night never to reappear, you'll depart the venue at the end of the evening. Your photography will carry on past the day, and in those images, will live forever, all the detail from your flowers, props, linens....all the special touches that came together to give life to your vision.

When it comes to floral design, all we do are special events. We aren't distracted by calls for birthday flowers, last minute get wells, wire orders, walk-ins, etc....We just do events.

Our customized approach allows us to get to know through conversation but, more importantly, through imagery. They say a picture is worth 1000 words and they are absolutely correct. What we are able to see in the inspiration images we ask you to turn in tells us more than 3 hours worth of talking ever could. As people, we can use the same words but hear different things therefore mentally picture different things....the whole time both sides thinking they are on the same page. What happens if your not? Is it anyone's fault? Not necessarily. The words and the mind did it. The images take the words away and your left with clear understanding.

IMAGE BELOW BY SAMANTHA RITTER

Once we are comfortable that we understand your likes, dislikes, and needs, we will begin to build your personal "Design Guide". This guide not only offers written descriptions of your floral designs, it also includes images of the flowers to be used, the ribbon or other binding details, the containers, every last detail we are handling and including is shown in this guide. This approach of utilizing both visual and written elements in your design guide make it very easy for you to picture your actual flowers. It also makes is very quick for you to determine if you would like any changes made to anything being used.

In addition to the flowers, we carry a diverse stock of rental containers and props....from antique buffets and hutches to decorative trunks, vintage style cake tiers, lanterns, screen door, etc...we have many details needed to complete your look. If we don't have it, we can usually tell you where to find it...if we are handling your planning, we'll find it for you.

We prefer, when possible, to plan your design within provided budget perimeters (for example, "we are hoping to stay within "x" amount and "Y" amount). This really helps us zero in on the best options for you, and in a world as vast as natural flowers, this is very helpful. This also helps us to determine when you are better off renting certain containers from us to keep the budget in check or when you can have them included as retail so you can keep them or give them away to friends and family. When renting containers, the flowers are ALWAYS yours to take.



The Well Orchestrated Event.....

Everyone can use a hand making sure all the “I’s” are dotted and the “T’s” are crossed. Whether you would benefit from full event planning services or month of planning, we can put together a planning package that works for you and your budget.

In terms of full planning, believe it or not, what they say is true...having an experienced planning professional can actually save you money in the long run even once their costs are added in. We do this all the time, dozens of weekends out of the year...we are able to help breathe life into your vision while helping you stay focused on what the priorities are. We know how to maximize a menu and design plan, what to look for in venues that can save money or carry additional costs (such as small or no kitchens which automatically adds work tenting to your final total) and which vendors can provide the most “bang for the buck” if you will.

To other end of the spectrum, the month of planning can be just as beneficial in terms of tying off loose ends and trouble shooting. Many clients realize quickly that the timeline they had in mind likely had gaps in it simply because there are things to consider that they wouldn’t have had a way to realize.

How long does it take to walk from one area for photography to another? You may not have thought about it, but depending on your photography plan, not allowing “walking” time can add up quickly throwing you off schedule.

Glad your hair/ makeup artist thought to ask what time the ceremony starts because you almost forgot to tell her? It is great that she remembered to ask, but, did you think to tell her that you were doing photography before the ceremony so you actually need everyone finished and dressed two hours before guest arrival begins so you can complete that phase of photography and head back to your bridal holding room before guests are onsite?

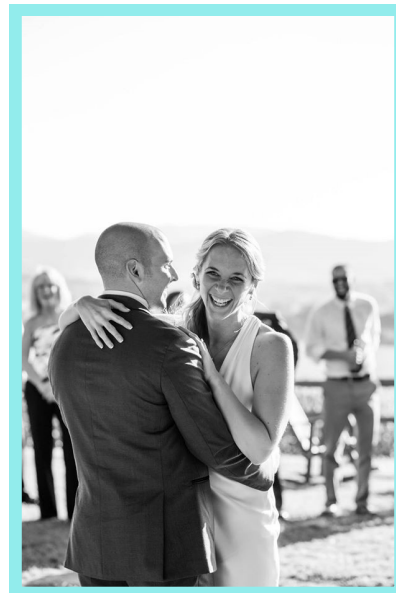
Didn’t think about the fact that you have the florist arriving before the caterer or venue would have the linens on the tables? We would catch that for you and correct it. The good news is, if we are doing the flowers, it’s not a problem because we’re there all day when we are your planners. It gets even better if we are the catering company as well because the linens will come with the flowers which come with the planners :-).

These are “passing details” that are actually major factors in your timeline and execution of your day. Why not have help making sure it all laces together properly?

Our planning clients have access to our online planning suite so they can store all of the documents, inspiration images, guest list, etc all in one center that we share with them. This is extremely beneficial because both sides have access to all of those items in addition to task lists and appointment calendars associated to their specific event. Clients may also design their own free wedding website to keep guests informed. If they utilize the website, they can have their guests RSVP through the site and it automatically updates the stored guest list in the suite so both of us know who’s coming. You can check your “yes” and “no” responses by populating a simple report...you can even do a separate report showing who still needs to respond.

When the website and guest list tools are used, we can install pre-set messages that the system automatically sends each guest based on the response they submit to the invite. They will receive confirmation of their answer whether it be yay or nay. If they respond as attending, we can set the system up to trigger their receiving event relate documents for printing such as directions to hotels and venue, guest related timeline, etc...anything you would like them to be able to see, print, and keep with them for reference in regard to your event.

Want to know more? Reach out and let us know what you have in mind and what questions you have...We’re happy to help! Booking flowers, planning, and catering together enables you to have a 10% discount on planning and floral design. You are never required to book a certain number or combination of services.



Every bride should smile like this on her wedding day!!!

IMAGE BY NATURAL BLISS PHOTOGRAPHY

Check out some of our work →

Kristi & Jackson...

Urban Chic Meets Rural Surround

Kristi & Jackson's wedding was very special for our company in many ways. We are so happy these two found each other because, honestly, it's a perfect fit. The catering company does a lot of work with Kristi for her father's business catering needs so we were thrilled to get to be a part of their wedding day.

Kristi actually has spent the better part of her working career life in the event and catering industry for top line venues in high profile areas such as Boston, the Keys, etc. Needless to say, she knew what she wanted and what would have to be done...she was use to the planning side and has a great eye for detail from the way the food is on the plate to the texture of the fabric for the napkins and cloths. She met our in-house designer via working with her on catering contracts....we were honored when she entrusted us with her event floral design and table-scape in addition to the catering.

Their look for their day was unique in that it carried a great deal of textural detail while evoking the illusion of urban simplicity through using ivories, barely-there-shades of blush, and super soft champagne tones. The idea was to have rich elements (through texture) without having those elements hit you in the face. The linen was a lux mix of seemingly unlikely pairings for some (but not to Kristi and our stylist). Using soft bronze pintuck, shimmery champagne crush, ivory petal linen, and taupe matte satin, the rustic space took on a very soft elegant feel that had a sense of "urban" about it. The detail was heavy in the linen textures and fabrics but at the same time the flowed smoothly together and work like a charm with the solid wood farm house head table, chivari chairs, modern white china, and lush classic style arrangements. The floral designs boasted blooms that were anything but simple. Hundreds of hydrangeas were used for their wedding along with Quicksand Roses, posh Café au Lait Dahlias, White Phalaenopsis Orchids, and adorable Blushing Bride Protea.

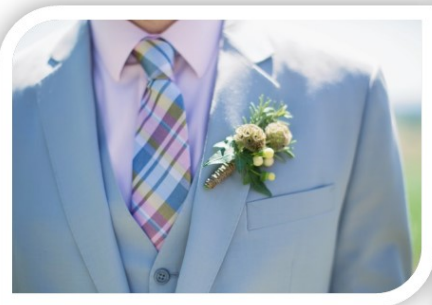
Soft colors + heavy texture= G.O.R.G.E.O.U.S.

Photography by Samantha Ritter



Meg & Neal...Every Detail Chosen Had a Reason

There was so much emotion tied to this wedding that we wouldn't even know where to begin, or how to go about, telling it. It was such an intimate experience that, we can honestly say, we feel it best to keep it that way. There were many, many heart felt moments at this wedding and amazing stories unfolded for the guests as they learned why certain things had been chosen and how those things tied to the lives of the wonderful couple. Even the bartenders were crying. The bride's mother was unforgettably sweet and so happy to see this day come. It made one's heart happy to see the joy in these two wonderful ladies. Thoughts still drift to them on a regular basis....it was one of those evenings that you just had to be there for. All of the vendors who were at that wedding feel the same way....Unforgettable.

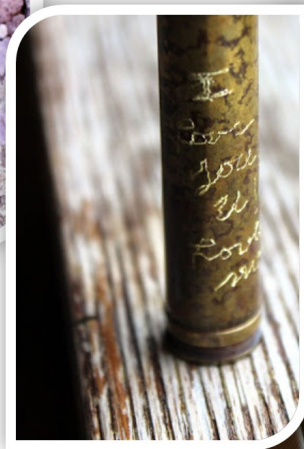


Images by Like a Dream Photography



Colleen & Travis...From FL to VA....

Colleen and Travis chose a palette of lavender, copper, and chartreuse for the earthy forest style wedding. Their day was filled with AMAZING weather and perfect details that reflected the style they hold in common.....It was a celebration for family and friends for a couple who were thrilled to be joining their lives together. Stellar view, absolutely beautiful weather and a black bear in the trees....a great start to a woodland inspired day



Colleen surprised Travis with an engraved rifle shell that we used to design his bout in. Travis loves to skeet and target shoot.