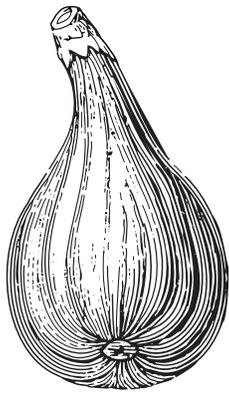
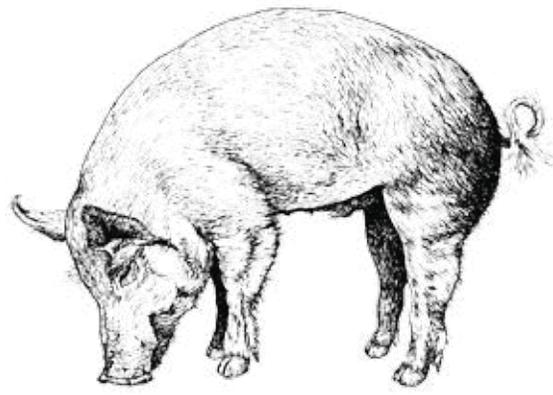


FIG & PIG CATERING



&



WEDDINGS

718-233-4287

WWW.FIGANDPIGCATERING.COM

WHO WE ARE

Chef and owner Holly Sheppard founded Fig & Pig in 2011, to realize her dream of turning exceptional ingredients into delicious and accessible food. Following Holly's dream, Fig & Pig is a creative, quality-driven catering company devoted to showcasing seasonal ingredients and producing exceptional, food-focused events.

Our team of passionate chefs cooks diligently to create thoughtful meals that are both comforting and modern. We work closely with our clients' nuanced palates, building eclectic menus and distinctive settings to reflect the personality and vision of their event. Our custom menus indicate a highly professional execution of technique that produces home-grown and approachable flavors.

At Fig & Pig, the service is as important as the food. Our front of house staff, headed by Caroline Sheahan, is professional, attentive, and efficient. We take pride in our food and service; as a well-oiled team, we aspire to meet your highest expectations in every regard.



Holly Sheppard is a Culinary Institute of America trained chef with over 15 years of catering and restaurant experience, including at Gramercy Tavern and Annisa.

Her unique ability to understand and execute a client's vision has propelled the company to new levels of success over the past three years. Inspired by local and sustainable ingredients, Holly approaches each menu with an open mind. At Fig & Pig, she finds innovative ways to present her food, always keeping in mind the personality and desires of the client.

At Fig & Pig we don't, however, take ourselves too seriously -- we celebrate the festive, fun, and life-changing moments that bring us to you. We're grateful to be a part of making these moments beautiful and memorable.

PROCESS

FIRST: GET IN TOUCH

Give us a call or send us an email with all of the basic details of your wedding including date, venue, timing, and any thoughts on food style or menu (likes/dislikes, family style vs. plated, etc.) If you don't have any thoughts, that's fine!- we're happy to suggest some ideas.



SECOND: PRELIMINARY IDEAS

Based on our initial conversation, Fig & Pig will put together some preliminary menu ideas, as well as detail out our staffing plan and timeline for the day. We'll work closely with you to shape all of these items so that you're happy with the outcome!



THIRD: BOOK US!

Once we've landed on a proposal that makes sense, book us! A signed contract that details the scope of the work is required, as well as a non-refundable \$1,000 deposit and 50 percent of the total amount.



FOURTH: TASTING

The best part of planning your wedding is a tasting with your caterer. We'll set up a time with you to sample our style of food, including any specialty cocktails and food/wine pairings we may suggest. This is a great time for us to get to know you and tweak the menu to your exact tastes.*



FIFTH: LOOK AND FEEL

We'll work with you on the look and feel of your event, paying careful attention to place settings and rentals so that your vision comes to life. We'll connect you with a range of vendors to insure your wedding day has everything you need.

SIXTH: FINALIZING DETAILS

Three weeks prior to your wedding date, we will ask for a final guest count. We'll provide you with a copy of your final, agreed upon, menu and rental order. We'll review the timeline and staffing plan for the day. At this time, final payment is required.

SEVENTH: ENJOY YOURSELF!

It's your wedding day. Stop worrying -- we have everything covered-- and have fun!

Tastings scheduled before booking us will be \$100 per person

PACKAGES

FOOD

Hors D'oeuvres - \$4 per canape, per person

Small Plates - \$8 per plate, per person

Buffet Dinner - starting at \$50 per person

Family Style Dinner - starting at \$65 per person

Plated Dinner - starting at \$65 per person

Stations - \$10 per station, per person*

**Lobster roll station is an exception, at \$25 per person*

BAR

Full Bar - \$45 per person

Includes beer, wine, traditional liquors, plus two specialty cocktails and mixers.

Beer and Wine - \$35 per person

Mixers Package - \$9 per person

You provide the alcohol, we provide everything else (Includes coffee and tea service)

Provide Your Own Bar - Free

You provide alcohol and mixers

Coffee Station - \$3 per person



STAFFING & RENTALS

Staffing- \$50 per person

Price dependent on guest count, timeline and menu

Rentals - \$55 per person

Price dependent on guest count, venue and menu

Custom menus and vendor recommendations can be
found on our website:

www.figandpigcatering.com

Check out our Instagram for more photos!

www.instagram.com/figandpigcatering