

*Jillicious*  
FOODS & EVENTS

# ***WEDDINGS***



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## INTRODUCTION

Jillicious Foods is an all-in-one catering and event company dedicated to creating inspired, authentic wedding experiences. For us, every client represents a unique opportunity to tell a new and delicious story.

We work in a variety of cuisines, accommodate all diets, and are proud to partner with local farms and purveyors throughout the Hudson Valley and New York City.

Before starting Jillicious I attended New York Restaurant School and then worked with some of the more notable names in NYC catering, including Abigail Kirsch and Glorious Foods. After becoming involved in the local food movement, I moved to the Hudson Valley, where I continued learning from acclaimed chefs and developing my own unique style.

Now back in the City, I bring my passion for local, seasonal and sustainable ingredients to all our weddings — and always hand pick all the ingredients.

We're guided by our commitment to using only the finest, freshest sustainably grown and raised products we can find, sourcing locally whenever possible, and following practices that protect our planet.

And we never use the same menu twice.

– Jill Freiberg, Owner & Chef





## HOW IT WORKS: FROM CONCEPT TO COMMITMENT



### Hear Your Story

We start by learning everything we need to know about you.



### Craft Your Proposal

Then you decide your service style, and we create the custom menu and proposal for your event.



## HOW IT WORKS: FROM CONCEPT TO COMMITMENT



### Set Up Your Tasting

Next we plan a tasting, so you can sample a variety of dishes, and we can take in your feedback.



### Book Your Event

Finally, if you like the fit, we start planning your event.







## WE TELL YOUR STORY WITH FOOD

Each and every wedding we cater is as unique as the couple joining together. Our mission is to tell your story with food.

We start by learning everything there is to know about you. Then we take what you've shared with us and create your personalized menu using the finest local, seasonal ingredients that tell your story with food.

As a full-service catering and event planning company, we'll also bring your larger wedding vision to fruition, whether we're working with your wedding planner or planning, designing and coordinating it all.

*"Chef Jill is the best caterer we could have asked for to make our wedding day special! From our first call she wanted to create a menu that reflected both of our favorite foods and food that we grew up with. Planning sessions felt like eating and enjoying food with family. In the chaos of the wedding day, Jill and her staff made sure we were getting to eat all the food we had picked out. The food was delicious and beautiful! 10/10"*

*– Felicia Lum, bride, married September 2019*

Following are our most popular wedding services; we are happy to mix and match, or discuss options you may not see here. We never use the same menu twice, and always custom craft everything.







## OUR WEDDING SERVICES



### FOOD

<b>Hors d'oeuvres</b>	selection of five	starts \$25 per person
<b>Small plates</b>	selection of three	starts \$15 per person
<b>Stations</b>	creative seasonal and world food stations	starts \$10 per person
<b>Progressive Cocktail</b>		starts \$70 per person
<b>Plated</b>		starts \$65 per person
<b>Family</b>		starts \$65 per person
<b>Buffet</b>		starts \$55 per person
<b>Passed Dessert Bites</b>	selection of two or three	starts \$7.50 per person
<b>S'mores Station</b>		\$10 per person
<b>Fair Trade, Organic Coffee + Tea Station</b>		\$5 per person



## OUR WEDDING SERVICES



### BYOB BARTENDING

You supply the booze, we'll bring talented, experienced bartenders, and all the mixers, soft drinks, juices and garnishes. Plus, we'll work with you to design your full bar menu, craft your specialty cocktails, and determine how much beer, wine, liquor and bubbly you'll need.

**Non-Alcoholic Bar Package**

\$10/person

**Pouring Permit**

\$6/person



## OUR WEDDING SERVICES



### RENTALS

**\$25-\$55/person**

This estimate is based on the average cost for basic tables, chairs, linens, tableware, barware, and kitchen equipment. Actual costs will vary significantly, depending on guest count, menu, style of event, timeline, and venue. We are happy to help coordinate and select rental items to fit your needs. Rentals will be billed directly to you by the rental company.







## OUR WEDDING SERVICES



### STAFFING

Our highly trained, skilled and courteous staff is committed to ensuring you and your guests leave feeling not only satiated but personally attended to — and raving about the food, and the service.

Following are average costs per staff person; final count depends on number of guests, menu, service style, timeline and venue.

<b>Head Chef</b>	\$75/hour
<b>Cooks</b>	\$35/hour
<b>Captains</b>	\$50/hour
<b>Waiters</b>	\$40/hour
<b>Bartenders</b>	\$40/hour
<b>Bussers</b>	\$35/hour
<b>Day-Of Coordinator</b>	\$750 - \$1000

*All staff must be booked for five hours minimum. For events outside NYC, hours are increased to cover travel time. Gratuity not included in your bill, but always appreciated (suggested 20% on total labor cost).*



# SAMPLE MENU | FALL PLATED DINNER

## **Welcome Beverage**

Strawberry basil lemonade

## **Bar Snacks**

Spiced, smoked & roasted popcorn

Rosemary roasted nuts

## **Grazing Table**

A selection of farmstead cheeses

Housemade smoked ricotta & marinated olives

Local breads, flat breads & rice crackers

Local seasonal pickled vegetables

Watermelon & sheep's milk feta salad with balsamic

## **Passed Hors-d'oeuvres**

Mini Maine lobster rolls

Pork belly tacos with mole & pickled red onions

Mushroom toasts with crispy shallots and port glaze

Grilled Peach & tomato crostini

## **Dinner**

### *Salad Course*

Local baby greens with watermelon radishes, spiced  
toasted sunflower seeds & lemon ginger vinaigrette

### *Entrée Course (choice of)*

Roasted Arctic char with preserved lemon, caper, olive  
& pepper chutney, Israeli couscous & haricot vert

Grilled flank steak with chimichurri, crispy Brussels  
sprouts & roast garlic & herb Israeli couscous

Tagliatelle with local wild mushrooms, broccoli rabe,  
heirloom tomatoes, fried garlic & olive oil

## **After Dinner**

Organic fair trade coffee & assortment of teas

Wedding cake



# SAMPLE MENU | SUMMER PROGRESSIVE COCKTAIL PARTY



## **Welcome Beverage**

Strawberry basil lemonade

## **Bar Snacks**

Spiced, smoked & roasted popcorn

## **Grazing Table**

Local & imported cheeses & charcuterie  
Housemade mozzarella & smoked ricotta  
Marinated mushrooms, olives & artichoke hearts  
Local jams, roasted seasoned nuts, fresh & dry fruit  
Italian breads & flat breads

## **Passed Hors-d'oeuvres**

Mini NYC pretzels with mustard dip  
Pastrami eggrolls  
Mini shepherd's pie cups  
Mushroom toasts with crispy shallots

## **Passed Small Plates**

Kale Caesar salad with aged parma & brioche crotons  
New England clam bake with India pale ale-steamed  
clams, shrimp, mussels, corn & tiny new potatoes  
Grilled flank steak with whiskey sauce & blue cheese  
crumble

## **Southern American Station**

Jalapeno corn bread  
Buttermilk veggie slaw  
Local corn with basil butter  
Braised collard greens  
Three cheese mac & cheese cups  
Southern fried chicken sliders on a cheddar biscuit  
Texas style slow cooked baby back ribs

## **After Dinner**

Organic fair trade coffee & assortment of teas







## REVIEWS

*I truly don't know how I would have gotten through the wedding planning process without Jill. Not only is her food amazing, she kept my planning on track. On the day of our wedding, her team was incredible and made sure my husband and I had the chance to eat everything we wanted to. All of our guests raved about the food. I highly recommend Jill and Jillicious Foods & Events for any event, but especially your wedding.*

*– Sarah, married 2018*

*We had experienced Jill's food and service at several events in the past and had always been so impressed with her creativity and the beautiful grazing table and dessert displays, so it was a no brainer to have Jillicious as part of our big day. Jillicious was part of our day-of catering team, and provided our servers (as industry folks, we had a bit of a mix-and-match set up), and we were not disappointed! Service was professional, friendly, efficient, and exceptionally clean. For the portions of the meal Jillicious handled, our dietary preferences were perfectly accommodated, too.*

*– Sid Orlando, married 2020*

*In planning my son's wedding, from the beginning Jill took the time to take everyone's tastes, style and budget in mind. She listened to us and guided us until we had created the perfect individualized menu. From the huge farm table spread to the passed hors d'oeuvres to the unique taco bar, everything was delicious. She did an excellent job presenting the food, enhancing the space. And her staff were all excellent, courteous, attentive and friendly.*

*– Leslie, mother of the groom, 2018*

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