

Wedding Packages



Cocktail Hour

HORS D'OEUVRES STATION

\$19/PERSON

PASSED HORS D'OEUVRES AVAILABLE FOR A
\$250 SERVICE CHARGE PER 100 GUESTS

- Mini Beef Wellington Cups with horseradish sauce
- Veggie Spring Rolls
- Mini Pizzas in boxes
- Mini Burger Bites
- Brie & Bacon Jam crostini
- Fried Chicken Nugget & sauces



GRAZING TABLE & CHARCUTIER BOARDS

\$13/ Person

- 7 varieties of cheese
- 5 varieties of meats
- 4 varieties of seasonal accompaniments
- Crackers are included on the side

appetizer portion



Sandwich Reception

\$29/Person

Family-Style House Salad- Iceberg lettuce and radicchio, cherry tomatoes, pearl mozzarella, provolone cheese, pepperoncini and a lemon vinaigrette.

Menu (Choose 3)

- Cajun Shrimp Roll- Refreshing and spicy shrimp with Cajun remoulade on a toasted brioche roll.
- Veal Burrata- Thinly sliced breaded veal (or Chicken), rocket arugula, burrata, and vodka sauce on sesame baguette
- Steak & Frites- Smoked terres major, chimichurri, arugula, & crispy frites on a toasted brioche roll
- Thicken Bacon Ranch- Buttermilk fried chicken, lettuce, homemade ranch & homemade thick-cut bacon on a brioche roll
- Buttermilk Fried Mushroom- Buttermilk fried oyster mushroom, house sweet pickles, & hot honey on brioche.
- Peruvian Roasted Pork- Garlic lime brined roasted pork, creamy onion slaw, & aji verde on a torpedo roll.
- Crispy Duck Banh Mi- Crispy duck, pickled vegetables, cucumber, cilantro, gochujang mayo on a toasted baguette.
- Short Rib - Braised short rib in red wine, broccolini, horseradish sauce on a wedge.
- Lobster Roll (Seasonal/A la Carte/MP)- Warm lobster tossed in herb butter, served with lemon aioli in a brioche roll with.

*All sandwiches include Hand Cut-Fries**

Themed Buffet Packages

F.T.S SoCo - \$50/Per person

Pricing notes

Bambo dinner plates, bambo salad plates utensils disposable napkins

Linen, & plate rentals available

15% service charge (not gratuity)

Family Style Salad:

- Cornbread & rolls with butter
- Field of greens- Sweet-n-spicy cashews, sundried cranberries, bleu cheese & honey vinaigrette
- Classic Caesar salad-Crisp romaine, parmesan & garlic croutons

Buffet Entree

- F.T.S famous buttermilk fried chicken
- 24-Hour Pulled Pork- with homemade BBQ sauce
- BBQ Shrimp- smoked Bacon, Jack Cheese, House BBQ

Accompaniments

- Pickled Vegetables
- Green bean almondine
- Mac n Cheese
- Redskin Mashed Potatoes with bacon, cheddar & scallions

Themed Buffet Packages

Mediterranean Al Fresco- \$57/Per person

Pricing notes

Bambo dinner plates, bambo salad plates utensils disposable napkins

Linen, & plate rentals available

15% service charge (not gratuity)

Family Style Salad:

A Greek Fattoush salad with toasted pita, cucumber, sumac, and a lemon-tahini dressing.

Mezze display featuring roasted red pepper hummus, smoky baba ganoush, and tzatziki served with warm flatbreads.

Buffet Entree

- Lemon-oregano grilled chicken skewers
- Slow-roasted Moroccan-spiced lamb
- Garlic Shrimp with bell peppers

Accompaniments

- Saffron-infused basmati rice
- Roasted Mediterranean vegetables (zucchini, bell peppers, red onion),
- Crispy chickpeas.

Themed Buffet Packages

FTS Steakhouse 95/Per person

Pricing notes

Bambo dinner plates, bambo salad plates utensils disposable napkins

Linen, & plate rentals available

15% service charge (not gratuity)

Family Style:

A classic Caesar salad with oversized sourdough croutons and shaved Reggiano.

Buffet Entree

- Carved-to-order Prime Rib with horseradish cream
- Peppercorn-Crusted Beef Tenderloin: Finished with a rich cognac cream sauce or a red wine bordelaise.
- BBQ smoked oyster mushrooms, with housemade bbq sauce

Accompaniments

- Truffle-infused mac and cheese
- Gold potatoes whipped with heavy cream, European butter, and topped with crispy leeks.
- Honey-Balsamic Glazed Heirloom Carrots
- Thick-cut sea salt fries.

Plated Packages

Gastro pub \$75.00/pp

Pricing notes Standard plate rental,
18% Service Fee

Salad:

Chopped Italians: Chopped romaine, salami, provolone, mozzarella, and banana peppers.

Appetizer:

- Crispy Brussels Sprouts with a maple-miso glaze and toasted sunflower seeds.

Main Entrees

- Bourbon-Braised Short Ribs served over a parsnip purée with crispy shallots and sautéed haricots verts.
- Roasted Duck Breast with a cherry-balsamic reduction, served with a sweet potato fondant and sautéed kale with garlic.
- Roasted King Oyster Mushroom "Scallops"—Thick mushroom stems seared to mimic scallops, served over a pea and mint purée with a radish and citrus salad.

Plated Packages

Classic American Package \$84/Per Person

Pricing notes

Standard plate rental, staffing

Salad:

Wedge Salad with a twist—Chilled iceberg heart, point Reyes blue cheese, crispy pancetta, and toybox tomatoes with a chive vinaigrette.

Appetizer:

Classic deviled eggs

Entree:

Herb Crusted Ribeye with a cognac cream sauce, served with roasted garlic mashed potatoes and grilled asparagus.

Seared Halibut with a lemon-caper butter sauce, served over a bed of herbed wild rice and honey-glazed baby carrots.

Roasted Cauliflower Steak with a smoked paprika rub, served over a chickpea purée with toasted almonds and a chimichurri drizzle.

Sweet Crepe Station

A DELICIOUS TREAT MADE TO ORDER
\$13/PERSON*
SET UP FEE MAY APPLY IF BOOKED
SEPARATELY

Your guests will have a choice of 3 sweet crepes

- Classic Strawberry & Nutella
- Campfire Smore
- Cinnamon Sugar Apples & Caramel Sauce
- Fresh Berry Compote & Cream
- Lemon Butter & Sugar



If you have any food allergies or special dietary requirements please inform a member of our team.

Libations Packages

Mobile Tapped Truck

Enjoy our 1947 Ford panel van modified to serve 6 taps
3 local beers, 2 wines, 1 specialty cocktail
Non alcoholic Assortment
2 Pour Souls (bartenders)

Auxiliary Cocktail Bar

3 Premium cocktails with local spirits, seltzers, non-alcoholic mocktails, mixers

Open Bar Pricing:

Tap Truck Only: \$25/PP

Dual Bar: \$40/per person

(Based on a 3 hour service min)

Cosumption rates are dependent on selection and set up!



Premium Action Stations

Espresso Martini Curtain Wall (cocktail hour) 12/Per Person + Set up Fee

Custom decorated wall where your guest ring a bell, then a curtain opens and your guest is handed an espresso martini!



Boozy Popsicles (cocktail hour) 12/ Per Person + set up fee

Four fruit forward frozen cocktail pops wheeled around in custom popsicle cart! Perfect for summer outdoor weddings!



Roaming Cannoli Station! (dessert or late night) 9.00/Per person + set up fee

Traveling dessert station that is interactive, fun, and delicious!





Farmtosandwichtruck.com/catering

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