



*early katering company*

**estd. 1985**

Welcome to Early Katering Company!

We are very excited to work with you! In this catalog, you will find details on menu options & pricing guidelines. Have ideas on foods you don't see listed, favorite foods you would like offered, or using family recipes? We're in! We frequently work with our clients to develop custom menu options so tell us your ideas. Also included are details on how our process works so you know what to expect, the various event style options, and additional information on the ways we work to help you.

Remember, we're here to help so ask away!

Warmly,

The Early Katering Staff and Management

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# How does catering work?

Figuring out how the catering process works can be a challenge. *All catering companies have their own methods, options and pricing for several reasons.* While we can't speak for them, we can share a glimpse into how it works at Early Katering.

Our top priority is helping **YOU!** We learn as much as we can about your needs before we design a personalized plan together. **Our team is here to help you reach your goals.**

Depending on the type of event you are hosting, your answers to our questions will help us get to know you and your vision, budget, guidelines and concerns much better. We will use this information to give you options, ideas, and solutions will help keep you on track throughout the event.

**As we work together, more questions will come up for both sides; that is to be expected!** This dialog helps us provide you with a complete, accurate cost proposal based on your current plans. We expect to make changes throughout the planning process, so don't worry! **Nothing is set in stone until we finalize your event and you're 100% happy!**

Once you are comfortable with the plan, we can schedule a tasting or go to contract (with a tasting scheduled at a later date). **Our tastings start at \$25+ per person with tax.** Should you decide to move forward with us, we will compliment the wedding couple with a \$50 credit toward their final bill.

## General Information:

- We do not require you to purchase extra event insurance. *You will need to confirm with your venue on whether or not they require you to have it.* We provide a certificate of liability insurance (COI) 30 days before your event.
- We have our own Virginia ABC License. If we provide the alcohol, then we do not require you to purchase a banquet license. If you are providing the alcohol you will need to apply for your own banquet license. *This must be purchased a minimum of 30 days before your event to get it approved through the ABC Agency.*
- A non-refundable date confirmation retainer of \$500 and a signed contract is *required* to secure your event date.
- We accept all major credit cards and EFT payments. They both have a *convenience fee* to process payment.
- We are *happy* to accommodate guests with food allergies or other dietary concerns!



## Our Services

We are a *full-service catering company*. Our trained staff will arrive before the event and set tables, pre-pour waters, plate salads and handle food service. After dinner, we will clear tables, check trash and keep your venue looking clean throughout the event. We have staff that will stay the entire event to make sure your night is enjoyable.

### Our labor fees include the following:

- Adequate staff to make sure that your event runs smoothly
- Setting of your linens, place settings, waters, food equipment, and dinner
- Service from start to finish and end-of-night clean up
- Plated salads—even if you have a buffet—where you can choose whether you want them at the tables or at the buffet. (We try to prevent as much waste as possible)
- Administration Fee of 5%

*We have several options of food service. We calculate our labor fees based on the type or service you choose:*

**Plated Service:** Our trained staff will provide you and your guests with an unforgettable experience. We will plate salads and have them ready 15 minutes before your meal is served. The team will then plate your meal and serve it to you and your guests before clearing dinner tables.

**Buffet Service:** Our trained staff will provide you and your guests with exceptional service as you walk through the line and get your meal. You will have plated salads either at the buffet or at the tables and our staff will serve you and your guests.

**Family Style Service:** Our trained staff will bring dinner to you and your guests and everyone will pass food around the table and serve themselves. You will get a plated salad with this style of service. This does require rentals.

## Rentals

By renting your service ware (like linens, china, flatware, glassware, etc.) *you are reducing your carbon footprint. We handle all rentals.* They will be dropped off the day before and generally picked up the next day. If rentals are the way you want to go, then please don't hesitate to ask! **Our labor fees do not change if you use rentals or disposables.** Either choice is already factored in.

*\*We can contract disposables if you need them. Upscale Disposable Suite is \$5 pp\**



## HORS d'OEUVRES

*a la carte*

### Small Bites

#### **Seafood/Fish**

Classic Shrimp Cocktail with House Seafood Sauce

Smoked Salmon with Herbed Cheese Crostini

Bang Bang Shrimp

Coconut Shrimp with Tropical Coulis Shooters

Mini Crab Cakes with Our House Old Bay Lemon Aioli

Ahi Tuna Wontons with a pickled Asian Veggie Slaw, Hoisin

Bacon Wrapped Scallops

Bacon Wrapped Shrimp

Crab Stuffed Mushrooms

Jerk Shrimp & Pineapple Skewers

#### **Pork**

Prosciutto Wrapped Asparagus with Boursin

Bacon Wrapped Grilled peach Wedges w/ Balsamic Glaze

Cranberry, Brie, & Prosciutto Crostini

BBQ or Orange Glazed Smokies

BBQ or Orange Glazed Smokies

Mini Italian Skewers

Bacon, Cheddar, Ranch Pinwheels

Garlic, Cheese, & Bacon Stuffed Mushrooms

#### **Beef**

Gorgonzola on Beef Tenderloin Crostini

Caramelized Onion on Beef Tenderloin Crostini

Cheesesteak Eggrolls with Creamy Cheese or Chipotle Aioli

Mini Reubens on Crostini

Cocktail Meatballs (BBQ, Swedish, Jalapeno Jelly)

#### **Poultry**

Chicken Salad Pastry Puffs

Chicken Wontons with Asian Dipping Sauce

Boneless Chicken "Wings" (Buffalo, Apricot Bourbon, Sweet Honey BBQ)

Parmesan Encrusted Chicken Bites with Rosemary Dijon

Chicken 'n Waffles (Maple Peach Horseradish, Maple Pecan Syrup)

#### **Vegetarian**

Caprese Skewers

Pear & Brie Crostini with Balsamic Glaze

Fig & Goat Cheese Phyllo Cups with Honey

Caramelized Onion & Feta Tartlets

Cheese Blend & Salsa Pinwheels

Veggie and Cheese Pinwheels

Boursin Stuffed Mushrooms

Classic Herb & Bread Crumb Stuffed Mushrooms

Spanakopita with Tzatziki

Sweet Potato Tartlet with Brown Sugar, Cinnamon, & Marshmallow

Gazpacho Soup Shooters \*Chilled

Buffalo Cauliflower with Ranch or Bleu Cheese

Classic Bruschetta on Crostini



## HORS d'OEUVRES

*a la carte*

### Small Bites continued...

#### Sliders

Pulled Pork, Chicken, or Brisket

"Big Mac" Sliders (Lettuce, Cheese, Pickles, Diced onion, & "Special Sauce")

#### Finger Sandwiches

Sweet Ham with Honey Mustard, Apricot Mango Marmalade, or Vidalia Onion Relish  
Fruited or Classic Chicken Salad  
Prosciutto & Burrata with Lemon Basil  
Roast Beef, Gruyere & Horseradish Mayo  
Turkey & Cranberry Cream Cheese  
Classic Pimento Cheese  
Cucumber Bousin

#### Displays

#### Cheese, Fruit, Veggie Displays

Onion, Cranberry, Pecan Cheese Ball

Bruschetta Cheese Ball

Jalapeno, Bacon, Ranch Cheese Ball

Bacon, Cheddar Cheese, Cheese Ball

Goat Cheese Spread with Honey, Dried Apricots

Honey Maple Cheese Ball

Gourmet Cheese & Fruit Display

Fresh Veggies with Ranch & Hummus

Fresh Fruit Display

#### Chips & Dips Display

Beefy Taco  
Blackeyed Pea Salsa  
Cold Spinach Dip  
Hot Crab Dip  
Hot Spinach & Artichoke Dip  
Louisiana Shrimp Dip  
Layered Mexican Dip  
Jalapeno Popper Dip  
Fresh Strawberry Avocado Pico Di Gallo  
Fresh Mango Salsa  
Hot Caramelized Onion Dip with Bacon & Gruyere  
Buffalo Chicken Dip

Farmer's Market Charcuterie with Assorted Spreads and jams

Stuffed Baked Brie

Choice of (Apple, Mixed Berries, Blackberries, Peach, Brown Butter with Fig and Pear)



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## Stations

Food Bars (Build -Your-Own Style): Pricing based around various factors including main menu offered as this dictates the amount of below that would be needed

**Soft Pretzel Bar**- Soft Pretzel Bites with Beer Cheese, Honey Mustard, Caramel Dip, Chocolate Cream Dip

**Mashed Potato Bar**- Garlic Mash & Sweet Potato Mash with Red Wine Mushrooms, Caramelized Onions, Chives, Broccoli, Diced Bacon, Sour Cream, Shredded Cheese, Cinnamon Sugar, Marshmallows, Chopped Candied Pecans, Butter

**Nacho Bar**- Tortilla Chips, Black-Eyed Pea Salsa, Beef Chili, Guacamole, Queso, Jalapenos, Sour Cream

**Salad Bar**- Mixed Greens, Tomatoes, Cucumbers, Shredded Carrots, Green Onions, Mushrooms, Peas, Broccoli, Sliced Strawberries, Mandarin Oranges, Sliced Almonds, Croutons, Shredded Cheeses, Diced Bacon, Choice of 3 House Dressings

Focal Stations- Pricing based on market as well as whether the below stations are being used for Heavy Hors D'Oeuvres Menu, Main Food Station or in conjunction with a Buffet

**Fajita Bar**- Fajita Spiced Steak Strips, Chili Lime Shrimp, Blackened Chicken, Peppers & Onions, Mexican Street Corn Salsa, Pico Di Gallo, Guacamole, Sour Cream, Shredded Cheese, Jalapenos, Soft Shell Tortillas and Spanish Rice (Chef-Manned or Build-Your-Own Action Station)

**Taco Bar**- Taco Seasoned Ground Beef, Cuban Style Pulled Pork, Blackened Pulled Chicken, Cabbage Slaw, Pico Di Gallo, Mojo Sauce, Sour Cream, Guacamole, Shredded Cheese, Green Onions, Lime Crema Soft Shell Tortillas and Refried Beans (Chef-Manned or Build-Your-Own Action Station)

**Cajun Station**- Jambalaya, Etouffee, Andouille Sausage, Chicken, Shrimp, Dirty Rice with Black Beans, White Rice, Green Onions, Sundried Tomatoes, Confetti Bell Peppers, Habanero Sauce (Chef-Manned Station Only)

**Creole Shrimp Station**- Shrimp Creole in rich Creole Tomato Sauce, BBQ Shrimp sauteed in Spicy Butter, Etouffee smothered in onions, peppers, celery, & garlic. All served over White Rice or Dirty Rice (Chef-Manned Station Only)

**Pacific Rim Station**- Sesame Encrusted Ahi Tataki with Tomato Avocado Ponzu, Chicken Satay with a Classic Thai Peanut Sauce, Thai Beef Salad, Green tea Noodle Salad with Guava Vinaigrette, Cucumber, Edamame, and Pickled Relish (Chef-Manned Station Only)

**Shrimp Scampi Station**- Jumbo Shrimp Sauteed with Plum Tomatoes, Garlic, Butter, Lemon Juice, Capers, White Wine, and Grated Parmesan; all served over linguini (Chef-Manned Station Only)

**Pasta Station**- (Chef-Manned or Build-Your-Own Action Station)

Choose 2 Sauces: Marinara, Alfredo, Pesto, Creamy Pesto, Roasted Garlic & Cream

Choose 1 Pasta: Penne, Linguini, Fettuccini, Tortellini

Choose 2 Proteins: Sausage, Grilled Chicken, Grilled Shrimp, Meatballs, Prosciutto

Choose 4 Vegetables: Mushrooms, Confetti Peppers, Onions, Sun-dried Tomatoes, Sugar Snap Peas, Broccoli, Asparagus, Wilted Spinach



## Stations continued...

**Food Bars** (Build -Your-Own Style): Pricing based around various factors including main menu offered as this dictates the amount of below that would be needed

**Mac and Cheese “All Grown Up” Bar**- Rotini Pasta, Truffle Oil, Diced Bacon, Diced Ham, Cremini Mushrooms, Diced Sun-dried Tomatoes, Green Onions (Chef-Manned or Build-Your-Own Action Station)

Chef Manned Stations may inquire as to pricing to Crab or Shrimp. These are not available for Build-Your-Own

**Omelette Station**- Green Onions, Diced Tomatoes, Confetti Pepper, Mushrooms, Diced Ham, Diced Bacon, Spinach, Cilantro Lime Crema, Avocado Cream, Jalapenos, Shredded Cheeses, Feta, Assorted Fresh Herbs(Chef-Manned Station Only)

**Biscuits and Gravy Bar**- Sausage Gravy, Chipped Beef Gravy, Black Pepper Gravy, and Homemade Biscuits (Chef-Manned or Build-Your-Own Action Station)

**Carving Stations**- All are available for Heavy Hors D’Oeuvres, Dinner Stations, and as an Option to include or add to Buffet Menus. Pricing based on market as well as whether the below stations are being used for Heavy Hors D’Oeuvres Menu, Main Food Station or in conjunction with a Buffet. This is an extremely popular option with guests, therefore we recommend giving consideration to increasing the number of portions ordered in order to make sure you do not run out due to multiple guests making multiple trips back for more. It isn’t our place to refuse service to any of your guests, so plan accordingly. Ask your Event Representative for pricing

**Beef Tenderloin** - Choice of 2 Sauces: Boursin Cream, Red Wine Mushroom, Cognac Mushroom, Garlic Butter, Port Wine Reduction, Dijon & Chive Sauce

**Prime Rib** - Choice of 2 Sauces: Merlot Au Jus, Horseradish & Chive Cream, Garlic Butter, Dijon & Chive Cream

**Chipotle Mango Marinated Flank Steak** - with Chimichurri, Mango Salsa, and Mojo Sauce

**Apricot Bourbon Glazed Ham** - with Choice of 2. Whiskey Maple Cream, Sweet Honey Mustard, or Blackberry Rum Reduction

**Herb Roasted Pork Loin** - with Choice of 2. Herb & Mushroom Gravy, Cognac Onion Sauce, Dijon & Chive Cream Sauce

**Turkey Breast** - with House Made Cranberry Chutney and Gravy



## BBQ Favorites

**Farmhouse BBQ Package:** Fresh Garden Salad, 2 Entrees (with Buns for BBQ, if Selected), 3 Sides, and Standard Beverage (UnSweet/Sweet Tea, Lemonade, Water) *Available for Full Service, Food Staff Only, Drop-Off/Pick Up Only Service Options*

**Country Kitchen Package:** Pulled Pork or Pulled Chicken with Buns choice of Southern Fried Chicken, Meatloaf, or Sloppy Joes, 2 Sides, and Standard Beverage (UnSweet/Sweet Tea, Lemonade, Water) *Available for Food Staff Only, Drop-Off/Pick Up Only Service Options*

**Cookout Package:** Pulled Pork, Pulled Chicken, Meatloaf, or Sloppy Joes, (Buns with BBQ or Sloppy Joes) 3 Sides, and Standard Beverage (UnSweet/Sweet Tea, Lemonade, Water) *Available for Drop-Off/Pick Up Only Service Option*

All Costs are before tax, service labor, rental dishware, or disposables. Pricing subject to change

### Entrees:

Pulled Pork  
Beef Brisket\*\*+3.00 pp upcharge  
Pulled Chicken  
Grilled Hamburgers or Hot Dogs with Buns  
Southern Fried Chicken  
Bluegrass Chicken  
Sloppy Joes  
Meatloaf

### Cold Sides

Country Ranch Potato Salad  
Honey Dill Potato Salad  
Amish Style Macaroni Salad  
Pasta Salad  
Seven Layer Southwestern Salad  
Broccoli Salad with Bacon  
Southern Cole Slaw  
Fresh Garden Salad  
Southern Style Deviled Eggs

### Hot Sides:

Classic Baked Beans  
Country Style Green Beans  
Mashed Potatoes



## Dinner Party Favorites

**Dinner Party Package:** Choice of 1 Salad, 2 Entrees, 2 Sides, Homemade Bread and Standard Beverage (UnSweet/Sweet Tea, Lemonade, Water) *Available for Full Service, Food Staff Only, Drop-Off/Pick Up Only Service Options*

**Single Entree Package:** *Available for Food Staff Only, Drop-Off/Pick Up Only Service Options*

If you are interested in a Plated meal service, we will need to further discuss how you would like the menu set up to determine Pricing

All Costs are before tax, service labor, rental dishware, or disposables. Pricing subject to change

### Salads (Choose 1):

Apple Spinach Salad with Glazed Walnuts

Maple Balsamic Baby Brussels Sprouts

Caesar Salad

Garlic & Herb Fresh Green Beans

Fresh Garden Salad with Tomatoes, Cucumbers, Shaved Carrots, & Croutons

Summer Squash Blend

Italian Salad- Fresh Greens with Red Onion, Pepperoncini Peppers, Black Olives, Grape Tomatoes, & Shredded Parmesan

Brown Sugar Glazed Baby Carrots

Fresh Spinach, Strawberries & Mandarin Orange Salad with Red Onions, Feta, Craisins and Almonds

Citrus Dill Glazed Baby Carrots

### Vegetables (Choose 1):

Buttered Corn

Classic Mashed Potatoes

Home-style Corn Pudding

Garlic Mashed Potatoes

Country Style Green Beans

Mashed Sweet Potatoes

Green Bean Casserole

Baked Macaroni and Cheese

Roasted Asparagus

Roasted Maple Glazed Sweet Potatoes & Carrots

Scalloped Potatoes

Oven Roasted Herbed Baby Red Potatoes

Wild Rice & Apple Pilaf



## Dinner Party Favorites Continued...

### Starches continued...(Choose 1):

Baked Potatoes or Baked Sweet Potatoes

Dirty Rice with Black Beans

Brown Rice Gratin

Mushroom Asparagus Risotto

### Homemade Breads (Choose 1):

White Dinner Rolls

Herbed Cheese Rolls

Classic Cornbread

Italian Garlic Bread

French Bread

### Entree Options (Choose 2):

Caprese Chicken with Bacon, Tomatoes, Basil, and Roasted Red Pepper Cream Sauce

Chicken Andouille Jambalaya over White Rice

Chicken Marsala

Herbed Marinated Grilled Chicken Breast with your choice of Rosemary Dijon Cream, White Wine Sage, Tarragon Cream, Roasted Red Pepper Cream

### Entree Options continued:

Parmesan Encrusted Chicken with choice of White Wine Sage or Rosemary Dijon Cream Sauce

Creamy Tuscan Garlic Butter Chicken Breast

Chicken Tetrazzini

### Beef:

Argentinean Beef Roast with Malbec

Beef Medallions with choice of Boursin Cream Sauce, Red Wine Mushroom, Cognac Onion, Port Wine Reduction

Beef Brisket with your choice of Tangy "House" BBQ Sauce, Horseradish Cream, Cranberries & Mushrooms

Salisbury Steak with Onion Gravy

Meatloaf

Beef Burgundy with Noodles

Beef Stroganoff with Noodles

Meatball Stroganoff with Noodles

Italian Baked ziti with Meat

Lasagna with Meat Sauce



## Dinner Party Favorites Continued...

### **Entree Options continued:**

#### **Pork:**

Cuban Pork Loin with Mojo Sauce(Citrus & Spice Marinated and Rubbed )

Pork Loin with Apple Brandy Sauce

Pork Loin with Tropical Salsa

Pork Loin with Onion Mushroom Sauce

Pork Loin with Bourbon, Peach, Mustard Sauce

Apricot Bourbon Brown Sugar Ham

#### **Vegetarian Entrees:**

Fried Herbed Polenta Cakes with Roasted Red Pepper Cream

Spanish Quinoa Stuffed Peppers

Vegetable Jambalaya

Eggplant Parmesan

Vegetable Lasagna

Vegetarian Baked Ziti

Baked Stuffed Shells



## Fine Dining Favorites

**Fine Dining Package:** Choice of 1 Salad, 2 Entrees, 2 Sides, Homemade Bread and Standard Beverage (UnSweet/Sweet Tea, Lemonade, Water) *Available for Full Service, Food Staff Only, Drop-Off/Pick Up Only Service Options*

### Beef Tenderloin Carving Station:

Choice of 2 Sauces

Boursin Cream	Horseradish Chantilly
Red Wine Mushroom	Cognac Onion
Port Wine Reduction	Marsala Rosemary
Dijon & Chive Cream Sauce	

### Seafood

Bourbon Glazed Salmon

Creamy Tuscan Garlic Butter Salmon

Crab Stuffed Salmon with Tarragon Cream

Crab Cakes with Choice of : Old Bay Lemon Aioli, Mango Chutney, Roasted Red Pepper Cream

Shrimp Scampi with Linguini

Shrimp Jambalaya

### Salads, Sides, Breads

**Clients choosing to offer the Fine Dining Package to their guests may choose their Salad, Sides, & Bread from the Dinner Party Menu**

### Poultry

Bacon Wrapped Chicken filled with Spinach Mozzarella and Sun-dried Tomatoes
Chicken Cordon Bleu with Prosciutto, Smoked Gouda, and Champagne Cream Sauce

Pecan Encrusted Chicken Breast with Maple Bourbon Crean Sauce

Chicken Oscar with Crabmeat & White Wine Sauce

### Pork:

Caribbean Pork Loin with Rum Jesebel Sauce

Jalapeno Cornbread Stuffed Pork Loin with Caramelized Onion Sauce

Pork Medallions with Rosemary Dijon

Pork Loin Stuffed with Spinach Cream topped with Mushroom Sauce



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## Bartending Services

### Bartending Services:

Early Katering Company is fully licensed by Virginia ABC to sell beverages at our Venue as well as Offsite Venues. 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:

House 7.00    Premium 8.50    Top Shelf 10.00

Smirnoff	Absolut	Grey Goose
Jim Beam	Jack Daniels	Maker's Mark
Bacardi	Dewars	Bombay Sapphire
	Captain Morgan	Johnnie Walker Black
	Jose Cuervo	1800
		Patron
		Crown Royal

When Hosting at our Venue our hosts have the option to offer:

Full Host Bar: (Cost based on consumption, \$400 minimum)

Beer/Wine Host Bar: (Cost based on consumption, \$250 minimum)

Full or Beer/Wine Only Cash Bar

Ticket-to-Cash Bar

Specialty Cocktail Bar (1-2 Pre-Set Specialty Cocktails without Full Bar Set Up) \$250 minimum

Special Cocktail Bar (3 or more Pre-Set Cocktails without Full Bar Set up \$350 minimum)

**Bartenders: \$450 each plus tax for local events in Rockingham County/City of Harrisonburg)**

### Bottled Beer

Domestic \$5.00

Imports/Ciders \$6.00

### House Wine

House Wine \$5.00 glass

If there are special requests pricing is subject to the request.

**Events hosting at venues allowing them to provide their own alcohol may choose to purchase a bar mixer package from us for \$4.00 per person (plus tax; includes all mixers, garnishes, ice, and disposable cups for service)**

**The Bar Tab is to be paid before the Host leaves the venue**