

MALT & FIRE

CHEF-OWNED CATERING | PIKE ROAD • MONTGOMERY • AUBURN

FIRE & TERROIR PLATED COLLECTION

An elevated three-course experience pairing seasonal ingredients, precise technique, and polished chef-led service.

STARTING AT \$125 PER GUEST | THREE COURSES

FIRST COURSE - SELECT ONE

Hearth-Roasted Tomato & Burrata

Confit tomatoes, creamy burrata, basil pesto, aged balsamic, and crisp sourdough.

Southern Crab Cake

Jumbo lump crab, charred corn relish, remoulade, and peppery greens.

Fire-Roasted Beet Salad

Whipped goat cheese, citrus, toasted pecans, seasonal greens, and sorghum vinaigrette.

ENTREE SELECTIONS - SELECT UP TO TWO

Roasted Lemon-Thyme Chicken

Airline chicken breast, wild mushroom risotto, seasonal vegetables, and roasted lemon-thyme jus.

Slow-Braised Beef Short Rib

Five-onion grits, crispy shallots, tomato confit, and red wine Bordelaise.

Seasonal Catch

Chef-selected fish, seasonal vegetables, and a market-driven sauce; premium supplement may apply.

MARIE'S DESSERT COURSE - SELECT ONE

Burnt Honey Cheesecake

Seasonal fruit and vanilla Chantilly.

Dark Chocolate Torte

Salted caramel, espresso cream, and cocoa crumble.

Seasonal Celebration Cake

Designed and prepared by Chef Marie.

SERVICE INCLUDES

- ◆ Menu-planning consultation and event timeline coordination.
- ◆ On-site culinary and service team for the contracted dinner period.
- ◆ Plated three-course service and breakdown coordination.
- ◆ Final staffing, rentals, china, glassware, and venue-specific needs are included in the custom proposal.

SELECTION NOTES

- ◆ Events booked for exactly 25 guests include one entree selection.
- ◆ Events above 25 guests may select up to two pre-counted entrees.
- ◆ Custom tasting menus and additional courses are available by proposal.

A 20% service charge, applicable sales tax, travel, rentals, and venue-specific requirements are additional. Final guest counts and entree selections are due 7 calendar days before the event. Pricing is proposed for review.