

FYRE STROKE™

EVENTS MENU

Thoughtful food, crafted
with intention and finished
to fit the moment.





How We Design Your Menu

At Fyrestoke, menus aren't built from a checklist — they're designed around how the gathering unfolds.

Our food offering is structured as a core menu framework built on proven proteins, seasonal sides, and house-made sauces. This allows us to maintain consistency, quality, and calm execution across weddings, private events, and corporate gatherings.

Rather than locking every ingredient months in advance, we:

Select vegetables and starches based on peak seasonal availability

Pair sauces intentionally with each protein

Adapt presentation and pacing to suit the event setting

This approach gives us flexibility where it matters — without overwhelming you with decisions or compromising the experience.

Final menu selections are confirmed during planning once we understand guest count, service style, and timing.

THE CORE

Designed to perform — not just impress

Our menus are built around a focused set of core proteins selected for how they perform across different service styles, guest counts, and event flows.

Each protein is paired with preparations we typically recommend based on service style, timing, and execution quality. This approach allows us to maintain consistency, adaptability, and calm service — while tailoring the final menu to the needs of each gathering.

Specific cuts, preparations, and seasonal variations are confirmed during planning.

BEEF

Chosen for depth of flavor, versatility, and performance over fire.

Recommended preparations:

- **Drop-Off:** Slow-smoked or braised beef preparations designed to reheat and hold well
- **Buffet:** Fire-grilled flank or sliced beef served with a house-made sauce
- **Elevated / Plated:** Composed beef dishes or premium cuts prepared and presented with intention

Beef preparations are selected to suit the service format and ensure consistency from first plate to last.

CHICKEN

Selected for consistency, broad appeal, and adaptability across service styles.

Recommended preparations:

- **Drop-Off:** Marinated, roasted, or glazed chicken designed to retain moisture
- **Buffet:** Fire-grilled or charred chicken finished with seasonal glazes
- **Elevated / Plated:** Refined chicken dishes paired with composed sides and sauces

Chicken remains one of the most versatile proteins in our menu framework and performs reliably across a wide range of gatherings.

PORK

Chosen for richness, balance, and flexibility in preparation.

Recommended preparations:

- **Drop-Off:** Slow-smoked or pulled pork preparations suited to extended holding
- **Buffet:** Fire-roasted or sliced pork served with bold, balanced sauces
- **Elevated / Plated:** Bone-in or composed pork dishes designed for precision service

Cuts and cooking methods are selected to suit timing, service length, and guest experience



SEAFOOD

Handled thoughtfully and offered selectively to ensure quality.

Recommended preparations:

- **Drop-Off:** Seafood is offered selectively based on menu design and logistics
- **Buffet:** Gently cooked seafood paired with protective sauces and careful pacing
- **Elevated / Plated:** Fresh, precisely cooked seafood dishes prepared for controlled service

Seafood availability and preparation are guided carefully to maintain consistency and avoid compromise.

PLANT - BASED

Designed to be intentional, substantial, and treated with the same care as all other proteins.

Recommended preparations:

- **All Service Styles:** Seasonal vegetables, grains, and legumes prepared using fire-driven techniques and balanced sauces

Plant-based dishes are developed as complete mains, not alternatives, and are integrated seamlessly into the overall menu.

A THOUGHTFUL FOUNDATION

Rather than offering every protein in every format, our approach focuses on what performs best in each setting. This allows us to design menus that feel generous, cohesive, and appropriate to the moment — without unnecessary complexity.

Final selections are confirmed through conversation and planning, once service style, timing, and priorities are clear.



SIDES & SAUCES

Seasonal Vegetables

Chef-selected vegetables prepared to complement the main and the setting.

Examples may include:

- Honey butter–glazed carrots
- Lemon & pepper grilled vegetable medley
- White balsamic & garlic braised mushrooms
- Flame-charred chard with garden herb oil
- Blistered green beans with smoky almond crumble

(Selections rotate based on peak availability.)

Seasonal Starches

Chosen for balance, texture, and how the meal is served.

Examples may include:

- Sour cream & chive mashed Yukon Gold potatoes
- Crispy smashed fingerling potatoes with rosemary
- Wild rice pilaf simmered in herb-infused stock

House Sauce Selection

One or two house-made sauces selected to support the protein.

Examples may include:

- Fiery chimichurri
- Roasted garlic cashew cream (V / DF)
- Sundried tomato dry pesto
- Signature au jus gravy
- Sage & rosemary butter sauce

Specific selections are always shared and confirmed during planning





HOW IT'S SERVED

The food remains consistent across service styles. What changes is how it's prepared, presented, and supported on site.





THE STRUCTURE BEHIND THE EXPERIENCE

The food remains grounded in the same core approach across all events. What changes is how it is prepared, presented, and supported on site.

Service style determines the rhythm of the meal, the level of interaction, and the complexity involved in execution. Each format carries different considerations around staffing, timing, logistics, and cost.

Rather than prescribing one approach, we use service style to shape the experience in a way that aligns with the setting, priorities, and intent of the gathering.

A NOTE ON RECOMMENDATIONS

While menu tiers can be applied across service styles, certain formats naturally limit how much of the experience is felt on site.

For example, a Premier-tier menu delivered as drop-off will reflect elevated ingredients and preparation, but without live cooking, pacing, or interaction, the experiential difference is more subtle. In these cases, we may recommend a different balance between menu scope and service style to ensure the investment aligns with the desired outcome.

Our role is not to upsell complexity, but to guide decisions that serve the gathering well.

Designed, Not Assumed

Rather than relying on labels or packages, each event is shaped through conversation and planning. Once we understand priorities, constraints, and intent, we recommend a service and menu structure that fits — clearly and honestly.

The result is food that feels appropriate to the moment, not imposed on it.

DROP OFF

Straightforward, intentional, and designed to travel well.

Drop-off service is built for convenience without sacrificing quality. Menus are designed to hold temperature, travel cleanly, and be enjoyed on your schedule.

Food is prepared in advance, packaged thoughtfully, and delivered ready to serve. Flavors remain bold and balanced, with dishes selected specifically for reliability outside of active service.

There is no on-site cooking or staffing with this format. Instead, the focus is on clarity, consistency, and ease.

Drop-off menus may range from Essential to more refined selections, depending on scope and priorities. While higher-tier ingredients can be incorporated, the experience remains intentionally simple without live preparation or service flow.

This option works well for:

- Corporate lunches
- Casual gatherings
- Events where simplicity is the priority

Drop-off catering is about good food showing up exactly when it should — without added complexity.

BUFFET SERVICE

Structured service with presence and flow.

Buffet service allows food to remain central to the gathering while maintaining a steady, organized pace. Menus are selected to perform well in shared formats, with attention paid to replenishment, temperature, and presentation.

Our team manages setup, monitoring, and breakdown, allowing hosts to stay present while ensuring the food is served smoothly.

This format balances flexibility with structure and supports a wider range of menu scopes, from Essential through Premier, depending on the level of staffing and service involved.

This format balances flexibility with structure and is well suited for:

- Weddings
- Private events
- Corporate dinners

Buffet service brings a sense of abundance and movement, without requiring the formality of plated dining.



ELEVATED / LIVE-FIRE SERVICE

Intentional cooking, higher touch, and increased complexity.

Elevated service includes extended preparation, additional staffing, and, in some cases, live-fire or interactive elements. This format is designed for events where the cooking process itself becomes part of the experience.

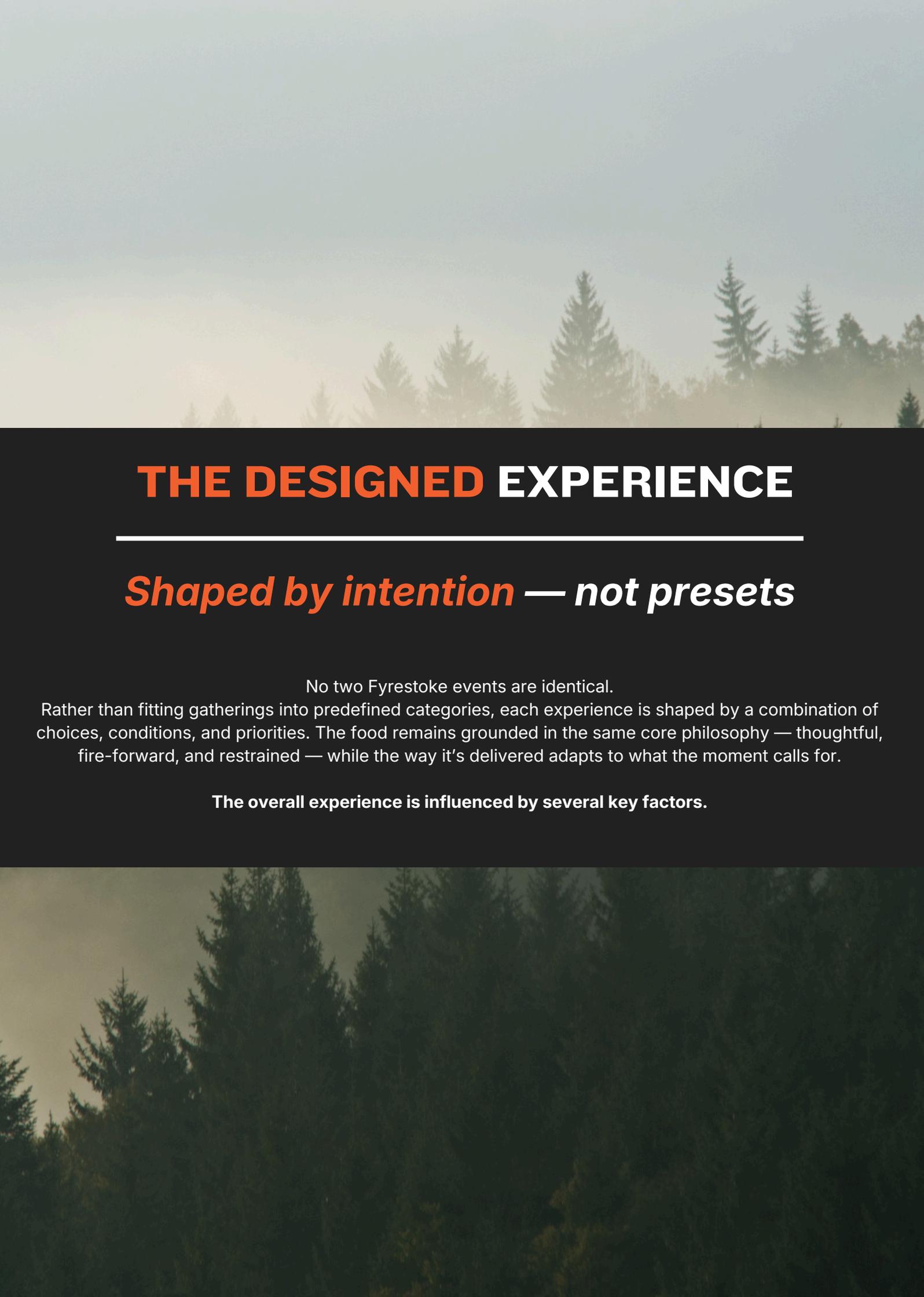
Menus in this category require greater coordination, longer service windows, and increased logistical planning. Weather, timing, and equipment considerations are factored carefully to ensure consistent execution.

Because of these variables, elevated service is offered selectively and designed collaboratively to suit the setting and intent of the gathering.

This format is offered selectively and is best suited for:

- Weddings
- Brand-forward corporate events
- Experience-driven private gatherings

This approach is not about spectacle for its own sake — it's about presence, timing, and intentional execution.



THE DESIGNED EXPERIENCE

Shaped by intention — *not presets*

No two Fyrestoke events are identical.

Rather than fitting gatherings into predefined categories, each experience is shaped by a combination of choices, conditions, and priorities. The food remains grounded in the same core philosophy — thoughtful, fire-forward, and restrained — while the way it's delivered adapts to what the moment calls for.

The overall experience is influenced by several key factors.



WHAT SHAPES THE EXPERIENCE

Service Style

How the food is prepared, presented, and supported on site has the greatest impact on how the experience feels. Drop-off, buffet, and elevated service each create a different rhythm, level of interaction, and degree of complexity.

Menu Scope

Menu tiers — Essential, Signature, and Premier — reflect ingredient selection, preparation time, and culinary depth. While any tier can be paired with various service styles, the level of on-site experience is primarily shaped by how the food is served, not just what is served.

Setting & Logistics

Location, access, timing, power availability, weather, and guest flow all influence what is advisable and achievable. These practical considerations are factored into every recommendation to ensure calm, consistent execution.

Intent of the Gathering

Some events call for food that quietly supports the moment. Others invite the cooking process to be more present. Understanding the role food plays in the gathering helps guide the appropriate service and menu structure.





PRICING OVERVIEW

Our menus are priced per person and reflect the scope of food, preparation, and service involved.

Most events fall within the following ranges:

Essential menus start at \$49 per person

Signature menus typically sit around \$69 per person

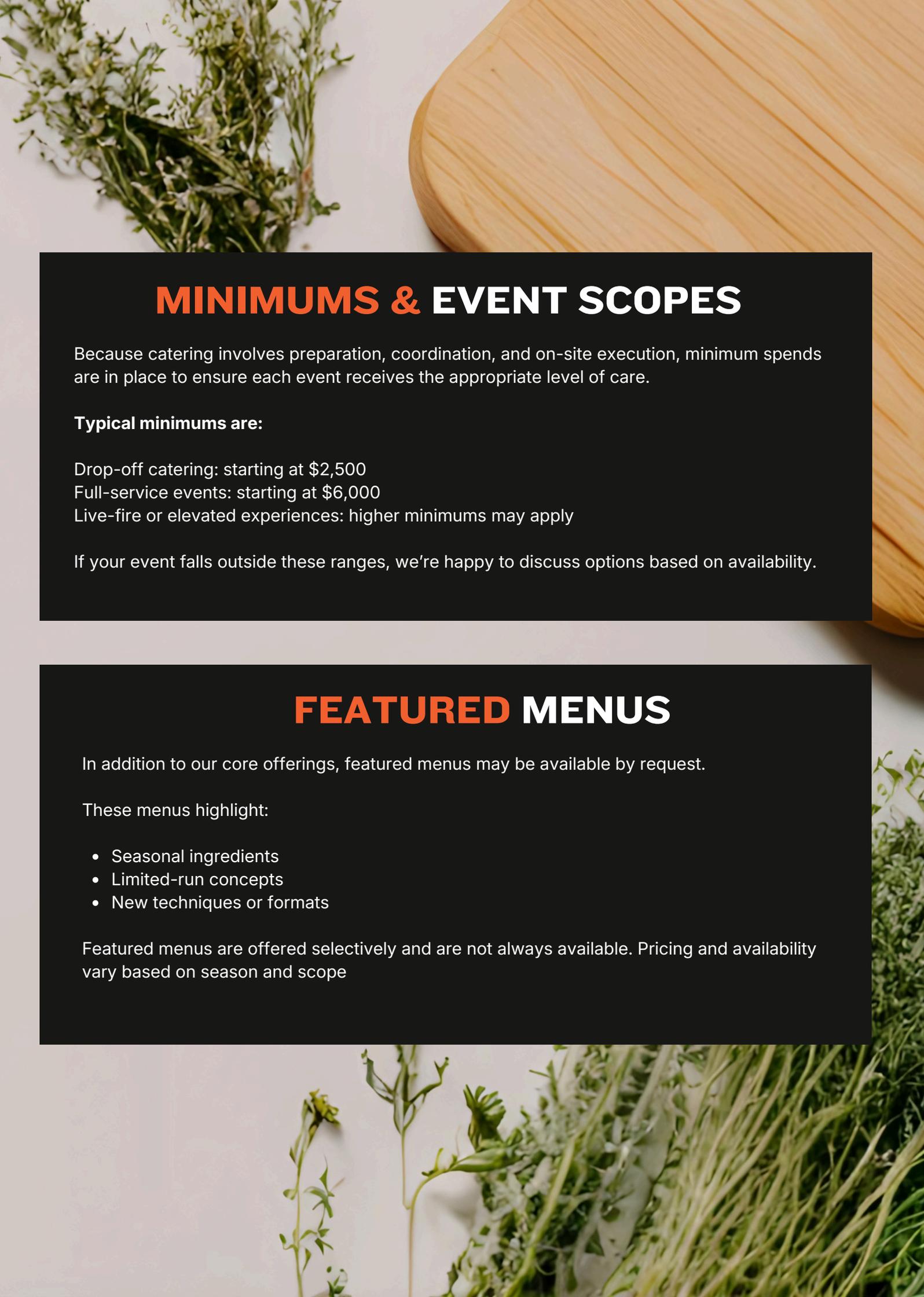
Premier experiences begin at \$99 per person

Pricing is based on:

Menu tier, Guest count, Service style, Event logistics

Minimum spends may apply.

We'll walk through pricing clearly during the inquiry process so there are no surprises.

A top-down photograph of fresh green herbs, including dill and parsley, scattered on a white surface next to a light-colored wooden cutting board. The herbs are vibrant and appear to be freshly cut.

MINIMUMS & EVENT SCOPES

Because catering involves preparation, coordination, and on-site execution, minimum spends are in place to ensure each event receives the appropriate level of care.

Typical minimums are:

Drop-off catering: starting at \$2,500

Full-service events: starting at \$6,000

Live-fire or elevated experiences: higher minimums may apply

If your event falls outside these ranges, we're happy to discuss options based on availability.

FEATURED MENUS

In addition to our core offerings, featured menus may be available by request.

These menus highlight:

- Seasonal ingredients
- Limited-run concepts
- New techniques or formats

Featured menus are offered selectively and are not always available. Pricing and availability vary based on season and scope

FYRE STROKE™

FROM INTENTION TO EXECUTION

This booklet is not a complete menu — and it's not meant to be.

It's an overview of how we think about food, service, and experience. From here, the next step is a conversation. Once we understand priorities, constraints, and intent, we'll recommend a menu scope and service style that fits — clearly and honestly.

Every event is shaped collaboratively. Final menus, service details, and pricing are confirmed through the planning process, ensuring the experience reflects what matters most without unnecessary complexity.

If this approach resonates, we'd be glad to continue the conversation.

Inquiries & planning

fyrestoke.com

hello@fyrestoke.com

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