

Apple Street Farm

Dear Sir or Madam:

Thank you for your interest in Apple Street Farm. We appreciate the opportunity to serve you. It is with great pleasure that we submit this overview about holding an event at our farm.

Chef Frank McClelland's Apple Street Farm is located in Essex, MA and features 14-acres of pristine farm land. The farm is the primary source of organic produce, free-range poultry and egg-laying hens for his Boston-based restaurants, L'Espalier and Sel de la Terre.

The farm is the perfect pastoral New England setting for your next event. Working together with Chef McClelland's catering company, Au Soleil, we can provide all of your needs, including event design, floral arrangements, rental furniture, bartending services, and of course, a delicious menu fresh from the fields of Apple Street Farm.

Our farm is available to host events of any type – wedding ceremonies & receptions, birthday parties, company outings, farm dinners, etc. The resources available accommodate up to 70 people comfortably but we can happily hold larger parties.

Our experienced coordinators and staff will work with you each step of the way to ensure the experience for you and your guests is orchestrated professionally and flawlessly. Our management team is on hand at all times to provide you with constant attention and service.

Thank you for considering Apple Street Farm for your occasion. We look forward to working with you.

Warmest regards,

Maura Devaney
Catering Director

Apple Street Farm
35 Apple Street
Essex, Massachusetts
applestreetfarm.com

MENU SELECTION

We are a product of our environment, and our cuisine is nurtured by New England. At Apple Street Farm, fresh local bounty is the motivation behind our creative yet rustic menus, as well as the influence of our approach to service. We will work with you to design the ideal menu for your event. We are happy to accommodate special requests, including specialty cakes or vegetarian options. Please be sure to inform us of any food allergy or special dietary needs.



WINE SELECTION

Apple Street Farm features an extensive selection of fine wines from around the world, curated by the sommelier team at L'Espalier and Sel de la Terre. The wine list is updated frequently and may change according to availability. We recommend you pre-select wines as early in the process as possible to ensure your requests can be fulfilled. We can provide you with suggestions and/or our sommeliers are available to assist you in making your selections. Wine pairings are also available to accompany your dining experience.



PRICING

Menu prices and other charges are subject to change. Please contact us for a detailed proposal.

PARTY FAVORS

We have a range of potential parting gifts for you and your guests. Selections and prices are available upon request. Advance notice is required.

Prices for audiovisual equipment, place cards, and musical entertainment (subject to availability) are also available upon request.



{SAMPLE MENU}

Apple Street Farm

Midsummer Night's Dream Dinner

Savory Hors d'Oeuvres

LOUIS BOUILLOTS, "GRANDE RÉSERVE", BRUT, CRÉMANT DE BOURGOGNE, BURGUNDY, FRANCE

First Course

2010 VAL DE SIL, "MONTENOVO", GODELLO, VALDEORRAS, SPAIN

Salad of haricots vert, pickled bottle onions and applewood smoked PEI mussels with fried squash blossoms and 5-minute farm egg; buttermilk marjoram vinaigrette

Second Course

2010 COMMANDERIE DE LA BARGEMONE, ROSÉ, COTEAUX D'AIX EN PROVENCE, FRANCE

Wild striped bass and grilled watermelon with fava beans and corn pudding; fumet, borage and melon broth

Third Course

2009 BIELSA, "VIÑA VIEJAS", GARNACHA, CAMPO DE BORJA, SPAIN

Love Joy Brook Farm barbeque pork loin and belly with ASF baby gem lettuce and pommes and leek purée; sauce grain mustard

Dessert

Champagne and anise hyssop poached strawberries and orange vanilla shortbread with organic clotted cream; ASF lemon basil ice cream