

FIFE & FARRO

CATERING



FULL SERVICE CATERING SERVICES

MINIMUM 20 GUESTS

PASSED EVENTS

\$55 PER PERSON

Passed events are designed to be lively, interactive, and guest-focused. We emphasize engagement through chef-attended stations and creative service styles. Expect unique presentations—skewered bites and composed small plates—that begin light and bright, progressing to rich and satisfying flavors.

A typical passed event menu includes:

- Cacio e Pepe Croquettes
- Mushroom Toast—Crostini, Ricotta, Mushroom, Cured Egg Yolk
- Meatballs Red Sauce, Parmesan
- Garlic Focaccia
- Fried Polenta Red sauce, Parmesan
- Crudo Bite Kosho
- Fried Squash Blossoms Ricotta, Lemon
- Dates Beef Bacon, Blue Cheese

SEATED DINNERS

\$65 PER PERSON

During a Fife & Farro seated dinner, our servers will pass signature small bites, inspired by our core menus, followed by a seated, multi-course dinner—served family-style or individually plated.

Menus are thoughtfully crafted to reflect the portions and quality of our large-party restaurant offerings or elevated to suit a special occasion. Ideal for weddings, corporate events, and private celebrations.

PLEASE NOTE

Package prices do not include labor fees. Labor is based on guest count, travel time, and event duration. Connect with our events manager for a customized proposal and detailed pricing.



PASTA BUFFET

\$35 PER PERSON, MIN. 20 GUESTS

CHOOSE 3 PASTAS

Pomodoro—Spaghetti Chitarra, Tomato, Basil, Garlic

Sausage & Broccoli—Fusilli, Sausage, Broccoli, Nduja, Parmesan

Zucchini—Lumache, Zucchini Soubise, Parmesan, Herb Breadcrumbs

Wagyu Beef Ragu—Tagliatelle, Tomato, Red Wine

Alla Vodka—Rigatoni, Calabrian Chile, Tomato

Pork & Beef Ravioli—Arrabiata Sauce, Parmesan, Garlic

CHOOSE 2 SIDES

EXTRA SIDES + \$5 PER PERSON

Focaccia — Garlic Butter

Caesar Salad — Red Onion, Parmesan, Croutons

Fife and Farro Mozzarella—Freshly Pulled Mozzarella, Panzanella, Tomato, Red Onion, Herbs

+\$2pp when adding to other packages

Pork and Beef Meatballs—Tomato Sauce, Parmesan

+\$2pp when adding to other packages

NEED DESSERT?

See our add-on menu for Desserts, drinks, and more!



PIZZA BUFFET

\$35 PER PERSON, MIN. 20 GUESTS

CHOOSE 3 PIZZAS

Clasico—Red Sauce, Fife and Farro Fresh Mozzarella, Basil

Matty's Peppy—Butcher's Pepperoni, Mozzarella, Red Sauce

Puttanesca—Butcher's Pepperoni, Parmesan, Olives, Anchovies

Spicy Boy—Red Sauce, Picante Salami, Calabrian Chile, Red Onion, Texas Mozzarella

Americano—Butchers Meatball, Pesto, Red Sauce, Mozzarella, Ricotta

Spicy Girl—Vodka Sauce, Guanciale, Texas Mozzarella, Red Onion, Calabrian Chile

Funghi—Mushroom, Balsamic Vinegar, Ricotta, Arugula

CHOOSE 2 SIDES

EXTRA SIDES + \$5 PER PERSON

Focaccia - Garlic Butter

Caesar Salad — Red Onion, Parmesan, Croutons

Fife and Farro Mozzarella—Freshly Pulled Mozzarella, Panzanella, Tomato, Red Onion, Herbs

+\$2pp when adding to other packages

Pork and Beef Meatballs—Tomato Sauce, Parmesan

+\$2pp when adding to other packages



PIZZA PASTA COMBO BUFFET

\$45 PER PERSON, MIN. 20 GUESTS

CHOOSE 2 PIZZAS

Clasico—Red Sauce, Fife and Farro Fresh Mozzarella, Basil

Matty's Peppy—Butcher's Pepperoni, Mozzarella, Red Sauce

Puttanesca—Butcher's Pepperoni, Parmesan, Olives, Anchovies

Spicy Boy—Red Sauce, Picante Salami, Calabrian Chile, Red Onion, Texas Mozzarella

Americano—Butchers Meatball, Pesto, Red Sauce, Mozzarella, Ricotta

Spicy Girl—Vodka Sauce, Guanciale, Texas Mozzarella, Red Onion, Calabrian Chile

Funghi—Mushroom, Balsamic Vinegar, Ricotta, Arugula

CHOOSE 2 PASTAS

Pomodoro—Spaghetti Chitarra, Tomato, Basil, Garlic

Sausage & Broccoli—Fusilli, Sausage, Broccoli, Nduja, Parmesan

Zucchini—Lumache, Zucchini Soubise, Parmesan, Herb Breadcrumbs

Wagyu Beef Ragu—Tagliatelle, Tomato, Red Wine

Alla Vodka—Rigatoni, Calabrian Chile, Tomato

Pork & Beef Ravioli—Arrabiata Sauce, Parmesan, Garlic

PLUS! CHOOSE 2 SIDES

See extras menu

SANDWICH SPREAD

\$30 PER PERSON, MIN. 20 GUESTS

PACKAGE INCLUDES

CHOOSE ONE OR COMBINATION

Muffaletta—Salami, Ham, Mortadella, Provolone, Aioli

Eggplant—Marinated Eggplant, Ricotta Salata, Balsamic, Arugula, Fried Shallot

Chopped Italian—Romaine, Salami, Pepperoni, Red Onion, Aioli, Red Wine Vinegar

Rosemary Chips

NEED DESSERT?

See our add-on menu for Desserts, drinks, and more!



ANTIPASTI BUFFET

\$25 PER PERSON, MIN. 20 GUESTS

PACKAGE INCLUDES

Focaccia — Garlic Butter

Caesar Salad — Red Onion, Parmesan, Croutons

Fife and Farro Mozzarella—Freshly Pulled Mozzarella, Panzanella, Tomato, Red Onion, Herbs

Pork and Beef Meatballs—Tomato Sauce, Parmesan

ADD LIVE ACTION CHEF STATIONS! starting at \$10 per person





EXTRAS AND ADD-ONS

SIDES

EXTRA SIDES + \$5 PER PERSON

Focaccia - Garlic Butter

Caesar Salad — Red Onion, Parmesan, Croutons

Fife and Farro Mozzarella—Freshly Pulled Mozzarella, Panzanella, Tomato, Red Onion, Herbs

+\$2pp when adding to other packages

Pork and Beef Meatballs—Tomato Sauce, Parmesan

+\$2pp when adding to other packages

DESSERT

Panna Cotta—Buttermilk, Texas Blackberry \$90/DOZEN

BEVERAGES

lced Teas—Sweetened or Unsweetened
\$40/GALLON

Orange Vanilla Italian Soda \$45/GALLON

Lemon Basil Italian Soda \$45/GALLON

ADD-ONS

Chef Action Station — \$10 per person



BAR PACKAGES

WHAT'S INCLUDED

TWO SIGNATURE COCKTAILS

TWO BEERS OR CIDERS

Canned, Bottled, and Non-Alcoholic Options

TWO WINES

Suggested: One white, One red

LIQUOR BY THE BOTTLE

Vodka, Gin, Tequila, Rum, Bourbon

PACKAGE PRICING

HOUSE SPIRITS \$45/PERSON

Ranch Vodka, Highborn Gin, Suerte Tequila,

PREMIUM SPIRITS \$60 / PERSON

Tito's Vodka, Hayman's Gin, Cimarrón Tequila

TOP SHELF SPIRITS \$70/PERSON

Grey Goose Vodka, Botanist Gin, Ocho Teguila

PLEASE NOTE

All packages include mixers and garnishes.

All packages require a 2-hour minimum. Each tier is priced per person, per hour.

Bar labor is not included in pricing.

Final cocktail, wine, and beer selections must be submitted 14 days prior to the event.

Customizations available upon request.





QUESTIONS? READY TO ORDER?

TAP OR SCAN QR CODE TO GET STARTED

