

# MACDONALD FARM LLC

FARM GROWN PRIVATE DINING AND EVENTS



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## MACDONALD FARM PRICING GUIDE

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[www.macdonaldfarm2table.com](http://www.macdonaldfarm2table.com)  
(909) 450-4155





FARM-TO-TABLE PRIVATE DINING

# Mary Donald Farm

## MEET THE PEOPLE BEHIND MACDONALD FARM

MacDonald Farm comes from humble beginnings. Our farm began with a tragic accident that turned a passion into a full-time business. We are devoted to bringing you chef-prepared meals inspired by products and produce grown and harvested on our farm.

Michael MacDonald is the cofounder of MacDonald Farm. While on vacation, he suffered from a life-altering accident resulting in paralysis of his legs. Through his recovery, he found a passion for gardening and livestock on his family farm. His love for this helped him get through one of the hardest times of his life.

His partner Daniel is a formally trained chef who has worked at numerous establishments and for many high-profile clients all over the Hollywood and San Francisco area.

With the love of Michael's farming and Daniel's passion for farm-to-table cuisine, they created MacDonald Farm. Everything produced, from the crops and livestock to the preparation of the food, is done with one goal in mind: to bring the love of the farm to your special day.

Get comfy as you check out our instagram to see what is happening on our farm!

Instagram: [macfarm\\_chef](#)

[WWW.MACDONALDFARM2TABLE.COM](http://WWW.MACDONALDFARM2TABLE.COM)

# FARM FRESH



FARM-GO-GABKE  
MEALS



THE DIFFERENCE  
IS QUALITY

# MENU

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## Main Course.

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### Sourdough Bread Rolls

Served with Lavendar Butter

### Roasted Garlic Ceasar Kale Salad

Served with Garden-grown Kale, Farm-made Croutons and Parmesan Cheese

### Farm-Grown Veggies

Tossed in fresh garden herbs

### Roasted Garden Potatoes

### Herb Seared Chicken Breast

Marinated in Garden herbs, Farm-grown Garlic, and Lemon Zest

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### Locally Sourced Add-ons and/or Substitutions

	Add-on/Sub
Braised Beef	+\$10pp / +\$7pp
Garden Veggie Pasta	+\$7pp / +\$2pp

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### Fresh from the Farm Bakery

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\*Fresh eggs from our coop, milk from our own cow, and fresh garden ingredients are used

<b>10 in. Round Cake</b>	<b>\$350</b>
Customized Garden Fresh Flavors and Fillings. Feeds approximately 35 people.	
<b>Dozen Cupcakes</b>	<b>\$75</b>
<b>Dozen Chocolate Covered Garden-Grown Strawberries</b>	<b>\$45</b>

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## Appetizer.

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### Farm Bruschettas:

#### Heirloom Tomato

Fresh tomatoes tossed in Garden basil, Farm-grown garlic, and Olive Oil then drizzled with a Red Wine Balsamic Reduction

#### Honeyed Farm-made Ricotta and Fresh Picked Strawberry

#### Apple and Whipped Goat Cheese

Garnished with Candied Walnuts

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### Farm Shooters:

#### Strawberry Bisque

Garnished special garden-grown mint

#### Mushroom Truffle

Garnished with Truffle Cream and Garden Chives

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### Fresh from the Coop

\*Garnished with a Chamomile-Parm Crisp and Borage Flowers. Add Smoked Bacon or Prosciutto Crisp: +\$1/guest

### Hand-Gathered Deviled Eggs

#### Deviled Quail Eggs

+2/guest

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### Fresh from the Garden

#### Butternut Squash Arancini

#### Lemon Balm Goat Cheese Truffles

Coated in Garden Herbs, Toasted Almonds, and Cranberries

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### Farm Specials

+2/ guest

#### Chicken Meatballs Skeweres

Tossed in fresh Garden Herbs and served with a Orange Port Glaze

#### Braised Quail Tostadas

Garden Chimichurri

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## Drinks.

\$1/guest per choice

Coffee/Hot or Iced Tea/Lemonade/Water

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# Small Bites & Tapas

FARM-TO-TABLE

## Small Bites

**Heirloom Cherry Tomato Bruschetta,**

Grilled Baguette, Purple Basil, Red Wine Balsamic Reduction

**Honeyed Ricotta and Strawberry Bruschetta**

Farm-made Ricotta, Fresh Picked Strawberries, Sweet Reduction

**Goat Cheese Truffles,**

Fresh Goat Cheese, Meyer Lemon Essence, Soaked Cranberries, Toasted Almonds, Lemon Balm

**Blistered Shishito Peppers,** Truffle Salt

**Brie, Prosciutto and Arugula Crostini**

Apple and Whipped Goat Cheese Crostini, Candied Walnut

**Hand-Gathered Deviled Eggs,** Parmesan Crisp, Borage Flowers

**Prosciutto e Melon, Red Wine Reduction**

**Fresh Sourdough Garlic Bread Bites,** Garden-grown Roasted Garlic, Homemade Sourdough Bread

## \*Vegetarian Tapas

**Deviled Quail Eggs,** Herb Parmesan Chamomile Crisp, Borage Flowers

**Butternut Squash and Herb Arancinis,** Chili Aioli

**Corn Fritters,** Chard Green Onion Aioli

**Mascarpone Veggie Flatbread,** Herb Infused Olive Oil

**Strawberry Bisque,** Strawberry Mint

**Mushroom Bisque,** Truffle Cream

**Butternut Squash Bisque,** Candied Pecan Crumble

## \*From the Pasture Tapas

**Red Wine Braised Beef,** Truffle Mash Puree

**Braised Quail Tostadas,** Chimichurri

**Chicken Meatballs,** Orange Port Glaze

**Mini Chicken Apple Sandwiches**

*\*upgraded costs may apply*

"TO PLANT A GARDEN IS  
TO HAVE HOPE FOR THE  
FUTURE"



## PRICE GUIDE

# MACDONALD FARM

## SERVICE CHARGE INFORMATION

At MacDonald Farm, the difference is **quality**. We spend months growing the **best-tasting** produce to guarantee you will receive the highest quality food on your event day. Love and passion are part of every process of your dining experience with us.

During your process with us, right up to your wedding day, we are with you **every** step of the way. We are **always** reachable by email, social media, as well as our **personal** number where we can be reached by text or call.

At MacDonald Farm, you have access to a **personal chef** who will help to customize and create an unforgettable meal that your guests will talk about well after the wedding!

You also have access to your very own **expert gardener** who can answer what would be in season during your event and what he can even personally grow for you if booked far enough in advance!

At your event, our **Executive chef** and **Expert gardener** will be there **every** minute to ensure you and your guests will receive **only** the best experience.

Service Charge also **includes** Servers! No need to hire extra staff with us.

The service charge covers approximately **4 hours** on-site. This includes a complete setup of the food for the event, a decorated buffet table, clean-up of the buffet and all dishes used by ourselves, clean-up of kitchen used, access to the owners of MacDonald Farm during the duration of your event, drinks setup, appetizer setup, passing of appetizers, and an attended buffet while your guests pass through.

*\$1000- \$1500*

*\$1500- \$2000*

*\$2000- \$2500*

Guest Count: 2-25

Guest Count: 26-50

Guest Count: 51-100

Attended: \$1500

Attended: \$2000

Attended: \$2500

4 hours on-site service

4 hours on-site service

4 hours on-site service

3 staff

4+ staff

5+ staff

Complete set-up and  
breakdown of event

Complete set-up and  
breakdown of event

Complete set-up and  
breakdown of event

Drop-off: \$1000

Drop-off: \$1500

Drop-off: \$2000

Beautifully presented in  
disposable wear

Beautifully presented in  
disposable wear

Beautifully presented in  
disposable wear

Can be dropped off any  
at any time

Can be dropped off any  
at any time

Can be dropped off any  
at any time



## PRICING

**\$35** / Base Guest Price

Includes:

Bread, butter, salad, seasonal veg, and chicken entree.

*\*Upgrades and Customizable Options Available*

**\$150-\$250** / Delivery Fee

**\$5+** / Passed Appetizers per Guest

**\$1** / Drink per guest

Choices:

Coffee, Hot/Iced Tea, Lemonade, Water

**\$6-\$10** / Plate Rental, Dishwashing



**At Macdonald Farm, we try our best to customize every event to keep you in budget without sacrificing your dining experience.**

**We are hard at work both out on the farm and in the kitchen to ensure you and your guests will have an unforgettable experience.**



# Testimonials

★★★★★ -Jamie M

There is no one out there like Daniel and Mike. The story of how they started MacDonald Farm is as heartwarming as the meals they serve; meals that warm the soul and are made with love, using healthy, locally-sourced ingredients from their family farm in Monterey, CA. Both Daniel and Mike were an absolute joy to work with from day one and completely blew away all of our expectations with the most delicious and breathtaking reception dinner for our wedding at the Wind & Sea Estate in Big Sur. The farm-fresh deviled quail eggs garnished with parmesan crisps and borage flowers were an absolute hit! We were also gushing over the glazed chicken meatballs, the strawberry and ricotta kale salad, and their homemade chimichurri sauce... I could go on! We were nervous how we would pull off an elegant dinner without a coordinator at a challenging and remote venue, but Mike and Daniel are truly masters in the kitchen who showed the utmost professionalism from start to finish, making the whole experience easy, fun and so enjoyable. We especially loved how genuinely excited they were to be a part of our wedding instead of feeling like we were just another event - it makes a BIG difference! Mike and Daniel won everyone's hearts over at our wedding, including our other vendors! Nearly every guest or staff member in attendance asked us at one point or another, "How did you find them!?" That's how memorable they were! We are SO impressed and happy with our experience, and cannot recommend Macdonald Farms enough. We truly found a diamond in the ruff with Mike and Daniel. Thank you both for everything.

# Testimonials

★★★★★ -Kadi C.

Daniel and Mike did a great job for our intimate wedding in Big Sur, they were very helpful with planning the menu and getting everything set in our very short timeline! Everyone loved the food and we had the best time working with them. I love their backstory and visiting them on the farm for a tasting was so fun, it's amazing how they grow their own ingredients and the skill they have making every dish taste amazing! We're had several dietary restrictions but luckily that wasn't an issue. Most of our dishes were dairy and gluten free and no one could tell which was so impressive! If you want a caterer who is sustainable, flexible and makes delicious food MacDonald Farm is for you!!

★★★★★ -Justine F.

Do you want to work with a low-stress caterer who will customize the menu to any of your vegan/vegetarian needs? And do you want all of your guests to remark how good the food is at your wedding? If yes, Daniel and MacDonald Farm are the perfect caterer for you! I hired Daniel to cater my little wedding with less than 15 people in Big Sur and he was awesome to partner with! The wedding was scheduled to be outside and when a storm was predicted, we moved it up a day and to a new venue at the last minute. Daniel was so flexible and responsive through all of the changes and he was able to deliver delicious food despite it all. Within minutes of my guests starting to eat lunch they were all saying how great the food was. And we saved all of the extra and the guests ate the rest for lunch the next few days :) I highly recommend Daniel and his team for your wedding or event!

## CONTACT

[macdonaldfarm2table@gmail.com](mailto:macdonaldfarm2table@gmail.com)

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