

## about us

Opal & Sparrow, the small bites catering and event planning company, provides fully customizable service and fully beautiful offerings.

Specializing in charcuterie boards and other gorgeous bite-sized selections, Opal & Sparrow is here to bring your event vision to life, making beautiful food accessible for all."



Natalie, founder and owner of Opal & Sparrow, has had a passion for service her entire life.

With a degree in Business Hospitality, background in the bridal industry, and years of food and beverage experience, Natalie and her expert team are thrilled to serve the Central Oregon community and help create meaningful events and lasting memories.

Schedule your consultation today!

## event services

### Ready for your next celebration?

Opal & Sparrow is here to make it happen! Schedule your FREE consultation today.

#### Personalized Consultation: \$50

Upgrade your free consultation to include a pre-prepared, custom vision board with budget and timeline recommendations.

#### Day-of Coordinating: \$150-400

Includes up to 5 hours of event coordination throughout set-up, activity management, and take-down. Extra hour(s) available upon request for an additional \$100 per hour.

#### Event Planning: \$500-2000+

Services initially include unlimited planning sessions, email, and phone communications, budget and idea recommendations, timeline management, and day-of coordinating. Upgrade services to include vendor relations, scheduling and guest assistance, event walk-through, and more!

We are here for any of life's special moments.

Contact us for your next family milestone...

Graduation, Baby Shower, Bridal Shower, Wedding, Reunion, Anniversary, Birthday, Date Night, Dinner Party, Holidays, etc!

Receive special discounts by using O&S for both event planning services and catering.



fully custom. fully beautiful

NATALIE ROHNE | OWNER

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## skewers

\$2-7 per person

- Tomato, Basil, Mozzarella
- Watermelon, Blackberry, Feta, Arugula
- Smoked Salmon, Cucumber with Whipped Dill Cream Cheese
- Salami, Artichoke, Olive
- Pear, Brie, Arugula, Walnut
- Pickled Peach, Prosciutto, Mozzarella, Basil
- Apple, Brie, Prosciutto
- Tomato, Cucumber, Kalamata Olives, Feta

## charcuterie

Individual \$12 per person: personal servings of signature ingredients

- Small (2-4 Guests) \$60-85
- Medium (5-8 Guests) \$100-125
- Large (9-15 Guests) \$175-200
- Grazing Table (20-250 Guests) \$350+: full table with parchment paper covered in a beautiful array of meats, cheeses, produce, nuts, spreads and more! Perfect for large party gatherings.

Deposit required at consultation. No pick-up available on grazing tables. Allow 1-4 hours for set-up time.

## salads & more

\$4-10 per person

- Spinach Berry Salad with Candied Pecans & Raspberry Vinaigrette
- Elote Street Corn Pasta Salad
- Salad Charcuterie Board: Cobb, Chef's, Caesar, or Wedge
- Peach Caprese Salad
- Strawberry Salsa with Chips

## bruschetta

\$12-15 per person

- Tomato, Basil, Mozzarella
- Grilled Peaches & Honey Whipped Ricotta with Balsamic Drizzle
- Fig Walnut Compote on Baked Brie
- Roast Beef & Arugula with Garlic Cream Cheese

Boards must be ordered 3 or more days in advance. Orders placed within 3-day window will be charged a \$15 service fee. Payment due upon pick-up/delivery. For grazing tables, deposit will be charged at the time of order. All charcuterie boards may contain allergens, such as nuts and dairy, so allergies or special requests MUST be communicated at the time of purchase. Pick-up available for three or less boards. Four or more boards will require a delivery with an additional fee based on mileage.

We are happy to make every effort to accommodate or incorporate specific requests, such as specific or favorite ingredients, decorative elements, allergen or intolerance modifications, etc. All items should remain refrigerated until about 30 minutes prior to consumption. Ingredients cannot be guaranteed and are subject to fluctuate based on seasonality and availability. All charcuterie boards are served on disposable serving trays.

## baked goods

\$2-8 each

- Sugar Cookies
- Cake Pops
- Cupcakes
- Lemon Bars
- Pie or Cheesecake Bites

chocolate, vanilla, strawberry daquiri, key lime, and more!

Special ingredient requests, custom flavors, and allergens MUST be communicated at time of purchase. All orders must be placed at least 3 days in advance or an additional service charge may apply. Minimum of 12 per category/ flavor

IF YOU CAN DREAM IT, WE CAN DO IT!

TELL US YOUR FAVORITE FLAVORS AND WE'LL MAKE IT A REALITY!