

## *Cookin' Up A Storm Wedding Menu - 2018*

*Appetizers: 2-3 bites/pieces per guest unless otherwise indicated*

*Pear and Gorgonzola Bites – Handmade Thyme infused pastry filled with fresh diced pears, chopped walnuts, honey and flavorful gorgonzola. \$2.75 (V)*

*Loaded Potato Cups – These are a mini version of that popular restaurant side dish. New size Yukon's and reds are filled with bacon, sharp cheddar cheese, sour cream and fresh chives \$2.75*

*Chicken Fajita Tarts – Homemade pastry dough filled with fajita seasoned chicken, bell pepper, red onions and cheese \$2.75*

*Taco Shooters- Individual shooter cups layered with seasoned chicken, sour cream, salsa, cheddar cheese, black olives and crisp tortilla strips. \$75.00 for 50 pieces*

*Domestic and Imported Cheese Board – A beautiful selection of cheeses accompanied by artisan crackers and breads \$4.00*

*Caramelized Bacon Tree– A show stopping presentation! Our bacon tree features approx. 100-125 skewers of Wisconsin Maple Caramelized Bacon. \$200.00*

*Whole Smoked Salmon – (Serves 30-40 guests) Served with herbed whipped cream cheese and an assortment of crackers. \$100.00*

*Vegetable Crudit  Display – A colorful and crisp assortment of garden fresh vegetables served with garlic cucumber dip. \$2.50(V) (G)*

*Bacon Wrapped and Pesto Stuffed Balsamic Glazed Shrimp – An “upgrade” to an American Classic this appetizer is not only delicious but has that WOW factor. \$4.00*

*Shrimp Ceviche Spoons – Cilantro Lime shrimp with a fresh tomato, jalapeño and red onion salsa. \$3.25*

*Vegetarian Stuffed Mushrooms – Stuffed with creamed spinach, herbs and parmesan cheese. \$3.75*

*Fresh Fruit and Cheese – Our most popular choices offering Fresh cut seasonal fruit served with a variety of cheeses and crackers. \$3.50*

*Spinach Quiche Bite – Sautéed spinach, roasted red peppers and Gouda. \$2.50*

## **Entrees**

### **Poultry**

*Blackberry Balsamic Breast of Chicken – Tender and juicy served with a flavorful balsamic sauce enhanced with fresh blackberries and thyme.*

*Herb and Wine Breast of Chicken – A delicious combination of herbs slow baked with white wine that is reserved and whisked into our Signature WICKED sauce.*

*“Wisconsin” Stuffed Chicken – The best of Wisconsin: Smoked Gouda, Dried Cranberry and Apple stuffed succulent breast of chicken served with our signature Cranberry Port Sauce. \$1.00 upcharge*

*Raspberry Chipotle Chicken – A little Sweet and a little Spice makes this entrée oh so nice!*

*Garlic Brandy Chicken– Delicious bone in chicken, Brined in an Apricot brandy and salt solution finished with a garlic brandy cream sauce.*

*Cornish Hen Halves –A beautifully roasted half hen topped with our decadent Cranberry Port Reduction. \$3.00 upcharge*

*Dijon Maple Chicken – Real Wisconsin maple syrup, Silver Spring Dijon Mustard and fresh thyme make this a delicious classic flavor combination.*

*Bruschetta Chicken – Walnut pesto marinated chicken breast with a fresh tomato Concasse.*

*Grilled Chicken – Tennessee Whiskey Dry Rubbed bone in and boneless breasts grilled to perfection.*

## **Pork**

*Slow Smoked Applewood Pulled Pork– Served with an assortment of sandwich rolls and our signature Horseradish and BBQ sauces.*

*Jim Beam Maple Glazed Hickory Ham – Thick cut hickory smoked pit ham with a unique bourbon and maple infused glaze.*

*Garlic Seared Pork Tenderloin – Served with a Rich Apple, Cranberry & Walnut sauce*

*Cherry Maple Pork Medallions – Tender medallions simmered with a cherry maple sauce.*

## **Beef**

*Carved Roast Beef – Served with a savory house made garlic mushroom sauce.*

*Blue Hills Beef Brisket – Slow Smoked to perfection and served with our freshly prepared horseradish and BBQ sauces for you to enjoy. \$1.00 upcharge*

*Merlot Beef Tips – Tender beef simmered in a rich and flavorful Merlot reduction.*

*Garlic and Fresh Cracked Peppercorn Tenderloin of Beef – Seared and oven roasted for tenderness this steak is then topped with bleu cheese, parsley and toasted chopped pecans. \$8.00 upcharge*

## *Seafood Entrée Options:*

*Maple Glazed Salmon- A beautiful blending of the flavors of Real Wisconsin Maple syrup, Soy Sauce, Ginger and Stone Ground Mustard. \$2.00 upcharge*

*South Carolina Shrimp and Grits – Some of the best comfort food you guests may ever have at a wedding. Cheesy Grits topped with plump shrimp, andouille sausage, bacon and bell peppers. \$3.00 upcharge*

*Baked Cod – A Wisconsin Favorite baked with an herbed butter and served with freshly made tartar sauce.*

*Jumbo Shrimp Skewers – Seasoned and skewered with fresh bell peppers, red onion and fresh pineapple and served on a bed of wild rice blend. \$5.00 upcharge*

## *Vegetarian Options*

*Butternut and Pumpkin Ravioli– Served with our Sherry and Walnut Cranberry cream sauce with fresh Sage. \$4.00 upcharge*

*Spinach and Mushroom Lasagna– Layered with three different Cheeses, sliced mushrooms and vegetable marinara sauce*

*Eggplant Parmesan– Layers of fresh eggplant, parmesan and our signature fennel tomato sauce.*

*Stuffed Bell Peppers – Colorful fresh peppers stuffed with a vegetable sauté and rice blend topped with hearty marinara sauce.*

*Salad Choices: Dressings are hand crafted recipes created by our chef. Please select your favorite to go with your meal...*

*Garden – Mixed greens – sliced cucumbers – grape tomatoes – shredded carrots – Balsamic vinaigrette*

*Harvest Apple: Leaf lettuce – crisp apples – toasted Pecans – shaved parmesan – dried cranberries – Cranberry Vinaigrette*

*Strawberry Spring Mix: Spring mix lettuce – fresh strawberries – sliced almonds – red onions – Lemon poppy seed vinaigrette*

*Classic Caesar: Crisp Romaine lettuce – Kalamata Olives –shaved Parmesan – grape tomatoes – Caesar Dressing*

*Summer Watermelon: Spring and Arugula mix – fresh watermelon – toasted pecans – gorgonzola cheese – red pepper jelly vinaigrette*

*Asian Slaw: Shredded Cabbage and carrots – Sesame seeds – Ginger Sesame Dressing*

## *Starch Options*

*Please feel free to ask our chef to help coordinate the perfect starch and vegetable pairing to make your meal come together beautifully.*

*Rosemary Roasted New Potatoes*

*Garlic Smashers*

*Bleu Cheese & Bacon Tots\**

*Creamy Whipped Gorgonzola Potatoes\**

*Sage Wild Rice Pilaf*

*Three cheese Mac & Cheese*

*Loaded Smashed Potatoes*

*Tipsy Maple Sweet Potatoes*

*Honey Garlic Roasted Yukon Potatoes*

*\*indicates an upcharge item*

## *Vegetable Options*

*Roasted Root Vegetables*

*Steamed Vegetable Medley*

*Grilled Corn on the Cob with Herbed Butter (seasonal - \$1.00 upcharge)*

*Thyme and Honey Glazed Baby Carrots*

*Seasoned Steamed Broccoli*

*Sautéed Fresh Green Beans (seasonal)*

*Children's Meal: Recommended age for Children's meals is 8 and under*

*Chicken Strips – Mac & Cheese – Fresh Fruit \$12.00*

*BARS- A more casual meal service with delicious fresh made food.*

*Pasta Bar: Choose 2 from each category. Includes garlic bread and tossed garden salad with two dressing choices. \$13.00 per plate.*

*Pastas: penne, farfalle, cavatappi, cheese tortellini*

*Sauces: Marinara, Alfredo, Pesto cream*

*Finishing touches: Italian Sausage, chicken, peppers and onions, meatballs*

*Mexican Bar: Seasoned Beef and Chicken, Spanish rice, shredded lettuce, salsa, shredded cheese, sour cream, Warm Monterey Jack cheese sauce, Black or refried beans, soft shell tortillas and Crisp tortilla chips. \$13.00 per plate.*

*Potato Bar: Baked Russets OR Rustic Smashed Reds with all the fixins': Warm cheddar cheese sauce, Herbed butter and butter pats, steamed broccoli, shredded cheese, bacon pieces, sour cream and chives \$6.50 per plate*

*Picnic Menus – If you are looking for a casual relaxed meal with no frills, try our picnic menu. Delivered and set up. Food only and serving portions are specific.*

*Choose Two Meats: (1.5 servings per person)*

*Chicken Legs & Thighs (BBQ, Italian Herb or Honey Mustard) – Wisconsin Beer Brat – Third Pound Burger – Butcher Shop hot dog – 5 ounce chicken breast – BBQ shredded pork – Marinated Portabello mushroom*

*Choose Two Sides (5ounce portions)*

*Coleslaw – Potato Chips with dip – Tortilla Chips with Salsa – Potato Salad – Watermelon Wedges (seasonal) – Macaroni Salad – Veggies & Dip – Italian Pasta Salad – Tossed Salad – Creamy Veggie Ranch Pasta Salad – Mac & Cheese*

*All selections served with rolls and condiments*

## *Late night Snacks*

*Keep your guests fueled for all that dancing and celebrating with the following selections.*

*Party Bun Platter: \$75.00/75 pieces*

*White and wheat rolls with black forest ham and turkey breast served with mayo and Dijon mustard toppings.*

*Miniature Cheeseburgers: \$1.50 per person*

*Served on warmed buns and topped with sliced American cheese, sliced pickle, mustard and ketchup.*

*Smoky Pulled Pork, Ham & Swiss or BBQ Chicken Sliders: \$1.50 per person*

*Cuban Sliders: \$1.75 per person Seasoned shredded pork topped with ham, pickle slices, yellow mustard and Swiss cheese*

*Cheesy Pizza Bread: \$1.50 per person: Thick sliced Italian bread served up hot and bubbly with 3 cheeses and a rich marinara sauce.*

*Brownie Bar: \$1.25 per person*

*A variety of brownies including some all-time favorites such as traditional chewy, turtle, blondies and more*

*Milk & Cookies: \$1.00 per person Milk shots with a variety of silver dollar cookies to choose from.*

*Coffee Service:*

*\$40.00 for 50 cup service*

*\$75.00 for 100 cup service*

*Coffee service includes Coffee dispenser, disposable cups, creamers, sugars and stirrers.*

*Infused Water Service:*

*\$25.00 per 3 Gallon Dispenser (includes plastic punch cups)*

*Choose from: Lemon Strawberry, Mojito Mint Lime, Watermelon Basil or Rainbow Citrus*

**Terms and Conditions**



*All reservations and arrangements are subject to the policies of Cookin' Up A Storm Catering, Inc. Your cooperation in following our policies is appreciated!*

## **Deposits**

We require a non-refundable deposit of \$350.00 to save the date of your event. Your deposit will be applied to the final invoice. Should you cancel, your deposit remains with us.

Once you have made your food and services selections an estimated invoice and contract will be put together for your approval. This contract along with the determined 25% deposit needs to be submitted to Cookin' Up A Storm **no later than 4 months prior to your event date.**

## **Cancellations**

### **Cancellation by Client**

All prepayments and deposits are forfeited if you, the client, cancel the event at any time. Cookin' Up A Storm will apply the entire balance of your deposits and prepayments, less \$500.00 towards another event occurring within 90 days of the original event date, Subject to availability. All costs are subject to change.

### **Cancellation by Venue or Acts of God**

All prepayments and deposits are forfeited if the event is cancelled by your venue or acts of God (i.e. fire, flood, terrorist activity) prevent Cookin' Up A Storm from performing your event as agreed. Cookin' Up A Storm will apply the entire balance of your deposits and prepayments, less \$500.00 towards another event occurring within 90 days of the original event date, Subject to availability. All costs are subject to change.

### **Cancellation by Cookin' Up A Storm Catering and Meal Service, Inc.**

Cookin' Up A Storm reserves the right to terminate this contract for any reasonable and actual inability to perform the series contracted. This includes any circumstances of verbal abuse and inappropriate behavior exhibited by the client toward the staff of Cookin' Up A Storm. IF Cookin Up A Storm terminates this contract over 30 days prior to your event date, all deposits and prepayments, minus the save the date deposit will be returned within 10 days. IF Cookin' Up A Storm terminates the contract within 30 days prior to your event date, all deposits minus the save the date deposit and prepayments will be returned within 10 days as well as an additional \$500.00 penalty.

## **Final Guest Count**

Final guest count and timeline for your event is due via email 10 days prior to your event date(s) and is not subject to reduction after that time. If you need to increase your guest count, within 5 business days of your event date, we will make every effort to accommodate your request. Upon receipt of your final guest count your invoice will be recalculated and finalized. Cookin' Up A Storm will email you this final invoice along with a checklist of services. If your guest count is exceeded you will incur additional charges payable within 10 business days following your event.

## **Timeline**

YOU WILL BE BILLED FOR ADDITIONAL STAFF TIME if your event does not adhere to the agreed upon timeline. Fees will be charged at increments of \$50 per every 15 minute delay. Please remember to submit your finalized timeline with your guest count 10 days prior to your event.

## **Final Payment**

***Final payment for all food and services is due in full 3 business days prior to your event date. If final payment is not received by Cookin' Up A Storm 3 business days prior, a \$50.00 late fee will be assessed for each day past due. If payment is not received by the event date, services will not be provided. Returned checks are subject to a \$75.00 penalty.***

## **Payment Methods**

Cookin' Up A Storm, Inc. accepts cash, personal checks, cashier checks and credit card for payment options. There is a 3% fee for all credit card transactions.

## **Leftover Food**

### **PLEASE BE ACCURATE WITH YOUR FINAL HEADCOUNT**

*To prevent food-borne illness and in accordance with the State of Wisconsin and Barron County Health Departments it is our policy that any leftover food from an event is NOT allowed to be taken by the clients or guests. It must remain the property of Cookin' Up A Storm, Inc.*

## **Allergies**

All food is prepared in a commercial kitchen that handles nuts, shellfish, eggs, dairy, soy and wheat regularly. If food allergies exist, the client is responsible for making alternative eating arrangements. We will strive to work with food sensitivities, but true food allergies need to be resolved between the client and their guest(s) with said allergies.

## **Certification and Licensing**

Cookin' Up A Storm, Inc. is a licensed catering company located in Barron County, WI. We cook in a certified kitchen and are able to provide documentation for your approval. Because of the standards and limitations of our certification and insurance policy Cookin' Up A Storm is not able to provide shared services for an event in which we will be providing service. The only exception would be purchased commercially packaged items.

**Pricing**

The pricing below is structured on Buffet service with a **per plate charge that is to be equal with the number provided in your final guest headcount**. If we serve more meals than what you guaranteed, we will bill you for the additional meals and require additional payment to be received within 3 business days of your event. If you intend to feed the vendors at your event, please be sure to include them in your final guest count.

- One Entrée Events.....\$15.00 per guest (One Starch, One Vegetable)
- Two Entrée Events.....\$17.50 per guest (Two Starches, One Vegetable)
- Three Entrée Events.....\$20.00 per guest (Two Starches, Two Vegetables)

**Add \$2.00 per plate for events under 50 guests.**

Holidays and Special Dates will incur an additional staffing fee of 25% (Mother's Day, Memorial Day, Father's Day, 4<sup>th</sup> of July, Labor Day, Christmas Eve, New Year's Eve, New Year's Day, Easter and Thanksgiving)

*Due to the volatile nature of food prices all pricing is subject to change at any time.*

**Additional/Optional Equipment and Service Fees**

The above pricing is based on a **per plate** charge and includes all staff necessary to provide prompt service for **buffet** style meal service. Additional staff may be desired for extra services such as plated dinner service, family style, passed appetizers, Cake cutting, serving wine/champagne etc.

We have licensed bartenders on staff if you should need them. The charge for bartenders is \$15.00 per hour/per bartender.

**Service Style Pricing:**

Plated Salad with Buffet dinner service \$1.00 per setting

Plated Dinner Service: \$1.50 per person plus cost of plated china service rental

Family Style Dinner Service: \$2.00 per person plus cost of plated china service and table service rentals needed.

### **Rental Pricing:**

Buffet Service China: Dinner plate, fork, knife and disposable napkin \$2.25 per guest

Plated Service China: Dinner plate, salad plate, salad fork, fork, knife and disposable napkin \$2.75 per table setting

Family Style Service: Same as plated plus cost of necessary serving pieces, starting at \$3.25 per table.

Buffet service with plated Salads: \$1.50 per table setting. This is only an option if dining area is closed off from guests entering prior to dinner service. Salads will be plated on disposable plates.

China coffee Cups \$ .45 each – water pitchers \$1.25 each – Glassware \$.50 each

Client is responsible for any lost, damaged or broken pieces

### **Event and Delivery Fees:**

An Event fee (15%) is applied to all catered events. This fee includes but is not limited to Set up and clean-up of buffet area and any onsite kitchen areas we are allowed to use at your venue, workers compensation and insurance on each employee working at your event, white paper goods and disposables and kitchen preparation time. All state and local taxes will be applied as required. ***The event fee is NOT a service gratuity and is not paid to the service staff working your event. Gratuities are at the client's discretion and if you are pleased with our staffs' service, gratuity is always appreciated. Any extra gratuity will go directly to the service staff on the day of the event.***

### **Cake Cutting Fee:**

We are happy to provide this service for your event if desired. We will cut and plate the cake, provide cake plates and forks for the fee of \$50.00. If you would like us to serve your cake to your guests at their tables there will be an additional fee of \$35.00. ***If you do not require our services for this but will be having desserts please be sure to plan for plates/forks if needed. Our service ware will be repacked upon completion of dinner service.***

### **Tastings:**

We encourage you to schedule a tasting for your event. If you have already secured your date with us there is no fee for your tasting. If you wish to do a tasting prior to contracting our services there will be a \$40 fee. ***Additional guests are welcome at your tasting with an RSVP and will be charged a nonrefundable fee of \$10.00 per person.***

If you contract us, the \$40.00 fee will be deducted from your final invoice. ***For your tasting we suggest that you select 3-4 entrées, 2-3 starches and if you desire them for your event 1-2 appetizers.*** Be sure to let us know if you have any special food requests in mind that are not included in this menu. We are happy to get creative in the kitchen and collaborate with you.

*Thank you for considering Cookin' Up A Storm for your catering needs. It would be our pleasure to be part of your celebration and we hope to have the opportunity to serve you and your guests.*

*Warmest wishes,*

*Jane Fetting – Owner and Chef*