

Cookin' Up A Storm Wedding Menu - 2019

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

Loaded Potato Cups - New size Yukon's and reds are filled with bacon, sharp cheddar cheese, sour cream and fresh chives \$2.75

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

Cocktail Meatballs - Choose from BBQ Beer Braised, Plum orange glazed or Ginger Teriyaki \$3.00

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)

Shrimp Ceviche Spoons - Flavorful and refreshing house made ceviche in bamboo spoons topped with an elegant tail on shrimp \$4.00

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 & Artichoke Dip - A creamy appetizer classic served with bagel pieces. \$125.00 per pan (approx.. 75 servings)

Entrees

Poultry

Tortellini and Chicken with Pesto Cream- Cheese tortellini and tender chicken tossed in a parmesan cheese, basil and garlic cream sauce.

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

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

Pork.

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

Savory Garlic Seared Pork Loin – Served with a herbed pan sauce

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

Beef

Carved Roast Beef – Served with a savory house made garlic gravy..

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 strips – Tender beef simmered in a rich and flavorful Merlot reduction.

Roasted Prime Rib – The King of Beef. Butter knife tender and full of flavor \$6.00 upcharge

Classic Beef Stroganoff – Tender beef tips sautéed with mushrooms and onions in a rich sherry sour cream sauce

Seafood Entrée Options:

Herb Butter Baked Cod- A traditional light seafood option that pairs well with other entrees

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

Old Charleston Shrimp and Grits – Some of the best down home comfort food your guests may ever have at a wedding. Cheesy Grits topped with plump shrimp, andouille sausage, bacon and bell peppers. \$3.00 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

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 – Apple Cider 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

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

Onion and Garlic Wild Rice Pilaf

Three cheese Mac & Cheese

Loaded Smashed Potatoes

Tipsy Maple Sweet Potatoes

Honey Garlic Roasted Yukon Potatoes

Italian Rotini Pasta

Vegetable Options

Roasted Root Vegetables

Steamed Vegetable Medley

Thyme and Honey Glazed Baby Carrots

Roasted Broccoli

Sautéed Fresh Green Beans

Buttered Corn

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

Chicken Strips – Mac & Cheese – Fresh Fruit \$12.00 (+ \$35 additional entrée kitchen fee)

The Backyard BBQ:

A great budget friendly option to include your choice of Smoky Pulled Pork, Shredded BBQ Chicken or Grilled Chicken (\$1.00 upcharge) accompanied with your choice of coleslaw, potato salad or cheesy potatoes, baked beans and rolls.

\$12.00 per plate add 2nd meat for an additional \$2.00

Late night Snacks

Keep your guests fueled for all that dancing and celebrating with the following selections. Late night snacks will be subject to additional staff labor charges including drive time to and from venue. Late night snacks will only be available to venues within 15 miles of our commercial kitchen. If any equipment needs to be left with client it is the +client's responsibility to return to Cookin' Up A Storm within 48 hours of event date.

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.

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.

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. Client is responsible for return of all Coffee service items to Cookin' Up A Storm within 48 hours of your event if you desire us to leave coffee service set up after our catering crew is done with dinner service.

Infused Water Service:

\$35.00 per 3 Gallon Dispenser (includes plastic punch cups)

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

If you would like to have the Infused water stay at your venue after the catering crew completes dinner service and clean up at the venue client will be responsible with returning containers to Cookin' Up A Storm within 48 hours

Desserts and Cakes:

We are proud to share that our sister company The Bake House & Bistro is happy to offer a large variety of desserts for your wedding. Whether you are looking for an elegant dessert display or a sweet and simple cookie and bar buffet they will make it tasty and delicious! Please let us know if you need information on desserts to add the perfect final touch to your wedding celebration!

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. *At this time you will also need to submit your credit card number for incidental expenses.*

Cookin' Up A Storm will email you your final invoice along with a checklist of services once we receive all of the information above. At the event if your guest count is exceeded you will incur additional charges that will be billed to your credit card on file with Cookin' Up A Storm, Inc. within three business days.

If you intend to feed the vendors at your event, please be sure to include them in your final guest count.

Timeline

Delays in the timeline require us to pay additional wages to staff and 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. Cookin' Up A Storm will also retain a credit card number for our files for each client in the event of charges that may be incurred after final payment is made or fees that are incurred on the day of the event. This card information must be submitted with final payment.

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 traditional buffet service. If guests return to the buffet for a second serving they will be required, in accordance with Barron County Health code, to take a new plate which in turn will be counted towards total guest count. If we serve more meals than what you guaranteed in your final guest count, you will be invoiced and charged with the credit card on file for the additional meals within three business days

If you are opting to offer more than one entrée you may select to do DESIGNATED BUFFET SERVICE where the per person cost is reduced by \$1.00. This means your guests must designate their entrée selection ahead of time and your entrée totals will be submitted with your final guest count 10 days prior to event. It is the client's responsibility to provide entrée cards indicating each guest's entrée selection for the buffet designating their entrée choice.

One Entrée Events.....\$16.00 per plate (One Starch, One Vegetable)
Two Entrée Events.....\$18.50 per plate (Two Starches, One Vegetable)
Three Entrée Events.....\$21.00 per plate (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% of total invoice. Holidays and special dates include; Mother’s Day, Memorial Day Weekend, Father’s Day, 4th of July, Labor Day Weekend, 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

We have licensed bartenders on staff if you should need them. The charge for bartenders is \$15.00 per hour/per bartender. You will be charged for drive time to and from our location for bartending services. Bartending service is labor only. If you would like us to provide cups, mixers, straws, garnishes etc. Please let us know in advance for a price quote on such items.

Service Style Pricing:

Plated Salad with Buffet dinner service \$1.50 per setting

Plated Dinner Service: \$2.00 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.

Cookin’ Up A Storm reserves the right to determine if a location/venue is feasible to provide service style requested. Not all venues are set up to accommodate plated or family style service. Nor are all venues suitable for use of china. Requests for service styles outside of buffet service and use of china must be approved after a site visit by owner of Cookin’ Up A Storm.

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.***

