

Wedding Menu

Amazing food is such an important part of a memorable event and Cookin' Up A Storm takes great pride in creating amazing flavors with fresh, made from scratch food. In this menu you will see hors d'oeuvres to help set the tone of your reception, delicious meal selections that your guests will talk about for days, dessert and beverage options to round out your meal as well as afterglow options to keep the party rolling. Looking for something you didn't see on our menu, don't hesitate to reach out and share your vision with me.

Hors D'Oeuvres

(priced by the dozen unless otherwise noted)

COCKTAIL MEATBALLS

A party classic! Choose your favorite flavor, BBQ, Swedish or Hawaiian.....13

FRESH FRUIT & CHEESE SKEWERS

Light and refreshing this is the perfect bite for all palettes and age groups.....20

SHRIMP & GRITS

A little spicy and sassy bite tamed with cheesy gouda grits.....30

CAPRESE SKEWERS

Fresh tomatoes, basil and mozzarella.....19

STUFFED MUSHROOM CAPS

(VEGETARIAN) A savory blend of cheeses and seasoned veggies.....24

SMOKED SALMON FILET

An appetizer staple served with toasted baguette slices and dill cream cheese (Serves 30-35).....100

BRAT BITES

Wicked Whisk Sauerkraut crostini topped with stone ground mustard Swiss cheese and Seared Wisconsin beer brat.....17

VEGETABLE CRUDITE

Crisp assorted vegetables served with house made dill creme fraiche (Serves approx. 100 people).....200

BACON TREES

A real show stopper! Each "tree" contains approx 75 skewers or our savory seasoned caramelized bacon (2 Trees).....200

Grazing Table

Want to make a Gorgeous, Delicious and Memorable statement for your guests to enjoy? Cookin' Up A Storm's Grazing tables will WOW your guests and provide a warm welcome to your cocktail hour or be a robust party in itself. Each Grazing Table will be customized to be exactly what you desire featuring a variety of but not limited to local artisan, domestic and imported cheeses, charcuterie meats, dried and fresh fruits, breads, crackers, nuts, olives, jams, spreads, veggies, sweet treats and more. Our Grazing tables are designed to be an edible work of art. Let's connect to design and price yours today!

Add Your Planning Notes:

Wedding Menu

Single Entree (7-8oz)

Salad choice
Choice of two sides
Rolls and bread

Buffet - 17
Plated - 19

Disposable tableware
included in all pricing.

If you are looking at china,
Flatware and other common
rental items, that is available in
the policy section.

Dual Entree (5oz each)

Salad choice
Choice of three sides
Rolls and bread

Buffet - 19
Plated - 21

Salad Choices

Tossed Garden Salad

Fresh Greens, grape tomatoes, cucumbers and red
onion

Summer Strawberry

Spring mix greens, sliced strawberries, toasted
almonds and red onion

Caesar Salad

Romain, Parmesan, House made croutons

Harvest Apple

Mixed Greens, crisp apples, toasted pecans, dried
cranberries

Side Selections

Creamy Smashed Yukons

Wild Rice Blend

Tipsy Sweet Potatoes

Baked Potato

Mac-N-Cheese

Loaded Smashed

Rosemary Roasted Red

Sauteed Green Beans

Honey and Thyme Glazed Carrots

Oven Roasted Broccoli

Whole Kernel Corn

Garlic Roasted Brussels Sprouts

Roasted Root Vegetables

Coleslaw

A Simple Supper

These meals are budget friendly and simply delicious. NO substitutions allowed. Each meal will have one server on site to assist your guests. Choose one meal from the following options for \$14 per plate.

Chicken Alfredo Penne Pasta with Garden Salad and Dinner Rolls

Chicken Fajitas with Salsa, Shredded Cheese, Sour Cream, Chopped Lettuce
and Spanish Rice.

Wedding Menu

Poultry

BONELESS SKINLESS BREAST OF CHICKEN

Slow baked for tenderness and served with your choice of one sauce; Blackberry Balsamic, Herb and Wine or French Onion

BACON & CHEDDAR STUFFED BREAST OF CHICKEN +1

Dry rubbed chicken breast stuffed with a 3 cheese blend and applewood smoked bacon and finished with a apple cider cream sauce

HERB ROASTED TURKEY BREAST

The perfect comfort food sure to remind you of your Thanksgiving gatherings

SCONNIE STUFFED BREAST OF CHICKEN +1

All things Wisconsin! Smoked Gouda cheese, apples, dried cranberries baked to perfection and served with our famous cranberry port sauce

GRILLED FRYER CHICKEN

Seasoned and grilled to perfection combination of legs, wings, breasts and thighs

Pork & Beef

HONEY GLAZED PIT HAM

Traditional and classic is sometimes just what is called for and ham is the perfect fit

TOFFEE PORK LOIN

This was our #1 choice of couples in 2021. Tender juicy pork loin topped with a flavorful rosemary toffee glaze

PULLED PORK

One of our original recipes. Cooked low and slow with the perfect blend of smokiness and seasonings. Served with dollar rolls and sauces

MERLOT BEEF TIPS

Tender strips of sirloin served in a robust merlot based sauce

SLICED BEEF TENDERLOIN +6

Garlic Seared and finished to medium served with a gorgonzola pecan cream sauce

BEEF AND VEGGIE SKEWERS

Top Sirloin skewered with green peppers, grape tomatoes, red onion and mushrooms+2 (2 per guest)

SLOW SMOKED BLUE HILLS BEEF BRISKET

Another low and slow smoked process infuses the amazing flavor into our brisket. Served with BBQ and our signature Horseradish sauce.....+1.25 / PERSON

Seafood

BAKED COD

Cod loins baked with fresh lemon

MAPLE GLAZED SALMON+3

An elegant option with a garlic enhanced maple glaze

SHRIMP SCAMPI +5

Jumbo garlic seared shrimp in a white wine sauce served with linguini

Vegetarian

BUTTERNUT SQUASH RAVIOLI

Topped with a sherry sage and walnut cream sauce.....+1.75 / PERSON

SPINACH AND MUSHROOM LASAGNA

Layers of vegetables, pasta and cheese and our made from scratch marinara

Don't see what you had in mind? Let's talk!

Wedding Menu

Beverages

Coffee Service: Accompanied with sugar, sugar substitute, creamer, stir sticks and disposable cups

40 Cup Coffee Service 65

80 Cup Coffee Service 100

Infused Water Service - Choose from: Lemon Strawberry, Mojito Mint Lime, Watermelon Basil or Rainbow Citrus

3 Gallon Dispenser 40
(includes plastic punch cups)

After Glow Snack Platters

Let us provide late night snack platters for you and your guests to enjoy while you dance the night away. Refrigeration must be provided on site in order for platters to be left on site once dinner service is concluded

80 Cup Coffee Service 100

Milk & Cookies 1.75 / Person
The perfect bedtime snack for you and your guests. Chocolate chip, Peanut Butter and Oatmeal served with pints of white and chocolate milk.

Meat & Cheese Tray

An assortment of domestic cheese slices and classic meat selections with crackers and Cocktail napkins

Small (serves 20-25) 75

Medium (serves 40-50) 110

Large (serves +/- 100) 200

Desserts

I am proud to partner with my sister business, The Wicked Whisk Bake House & Bistro in Rice Lake to provide you just about any dessert, sweet treat, breakfast pastry or breads you might desire to make your wedding celebrations amazing. Check them out at www.wickedwhiskricelake.com or call 715 434 BAKE (2253) to get flavor ideas and pricing.

Add Your Planning Notes: