

Wedding Menu

Hors D'Oeuvres

(priced per guest unless otherwise noted. 2-3 "bites" per guest)

GARLIC SHRIMP & AVOCADO CROSTINI

Crispy Baguette with creamy avocado topped with a garlic shrimp.....3

SMOKED SALMON CROSTINI

Dark Rye toasts topped with smoked salmon and dill and caper cream cheese.....2.5

PIZZA ROLLS WITH WARM MARINARA

Made from scratch dough and sauce with 3 different cheeses rolled and baked to perfection.....2.5

COCKTAIL MEATBALLS

A party classic! Choose your favorite flavor; BBQ, Swedish or Hawaiian.....2.75

QUESADILLA TRUMPETS

Petite tortilla trumpets stuffed with zesty chicken, diced peppers and cheese.....3

VEGETABLE CRUDITE

Crisp assorted vegetables served with house made dill creme fraiche (Serves approx. 100 people).....2.75

FRESH FRUIT & CHEESE SKEWERS

Light and refreshing this is the perfect bite for all palettes and age groups.....4

PRETZEL BITES & BEER CHEESE DIP

This makes the perfect little snack with cocktail hour.....3.5

BACON TREES

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

Grazing Table

Grazing Table: More than just a meat and cheese tray! Grazing tables are a work of art and a real show stopper for your guests to enjoy. Not all venues provide adequate space to set up a grazing table display so a site visit may be required.

Please allow 1 to 2 hours for setup

Starter Charcuterie Grazing Table Display: Assorted cured meats, domestic and imported cheeses, dried fruits, assorted nuts, pepperoncini and Olives. Served with artisan and traditional crackers. \$8.50 per guest

Upgrade and Add...

Fresh vegetables and dip \$1.85 per guest

Spreads, jams, breads and nuts \$2.00

Petite desserts and candies \$2.00

Beverages

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

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

80 Cup Coffee Service 100

3 Gallon Dispenser 40

40 Cup Coffee Service 65

(includes plastic punch cups)

Amazing flavors and made from scratch goodness is what Cookin' Up A Storm takes pride in. I am happy to discuss dietary restrictions and needs as well as something specific you may desire, but don't see on this standard menu. Disposable tableware is included in all pricing If you would like china, real flatware and other common rental items we have them available at an additional cost.



Wedding Menu

Single Entree (7-8oz)

Salad choice
Choice of two sides
Rolls and bread

Buffet - \$17
Plated - \$19

Tableware

Events under 50 guests add \$2.00 per plate
Holiday's will incur an additional 25% pricing
upcharge. Details in policies
Due to the volatility of food costs, pricing is
subject to change

Dual Entree (5oz each)

Salad choice
Choice of three sides
Rolls and bread

Buffet - \$20
Plated - \$22

Poultry

HERB ROASTED TURKEY BREAST

The perfect comfort entree sure to remind you of your Thanksgiving gathering
(subject to availability)

BONELESS BREAST OF CHICKEN

Lightly seasoned and slow baked for tenderness and served with your choice
of sauce. Blackberry Balsamic, Herb and Wine or Roasted Red Pepper and
Garlic

CHICKEN WELLINGTON

Boneless breast of chicken with a creamy ham and Swiss cheese sauce.
wrapped in Puff Pastry.....+2 / PE

GRILLED FRYER CHICKEN

Seasoned and grilled to perfection. Breasts, wings, thighs and legs
Scannie Stuffed Chicken - All things Wisconsin! Smoked Gouda cheese,
apples, dried cranberries. Served with our famous cranberry port sauce...+1 / PE

Pork & Beef

TOFFEE GLAZED PORK LOIN

Our most popular entree! Tender, juicy pork loin sliced and served with our
decadent rosemary garlic toffee glaze. Savory and a little sweet make a
great combo.

MAPLE DIJON GLAZED PIT HAM

A comfortable classic that your guests will enjoy

SWEDISH MEATBALLS

Swedish meatballs or köttbullar is the traditional name for Swedish
meatballs made with ground beef and pork and include fragrant allspice and
nutmeg in a creamy white sauce.

SLICED BEEF TENDERLOIN

Garlic Seared and butter knife tender, served with a gorgonzola cream
sauce.....+4 / PE

SLOW SMOKED BLUE HILLS BEEF BRISKET

Amazing flavor and oh so tender. Served with BBQ and our Signature
Horseradish sauce.....+1.5 / PE

MERLOT BEEF TIPS

Tender beef sections served in a robust merlot Thyme sauce

From the Waters

LEMON BAKED COD

Just a few simple ingredients but this makes a light and tasty entree.

MAPLE GLAZED SALMON

An elegant option with a garlic enhanced maple glaze.....+3 / PE

LOBSTER RAVIOLI

Served with a Roasted Red Pepper Vermouth Cream Sauce.....+5 / PE

SHRIMP SCAMPI SKEWERS

Garlicky and Buttery and Delicious recommended to serve with Seasoned
Rice blend.....+2 / PE

Vegetarian

CHEESE TORTELLINI

A rich, filling and meatless classic with Chardonnay Pesto Cream Sauce

BUTTERNUT SQUASH MUSHROOM RAGOUT

This mushroom and roasted butternut squash ragu is such a beautiful
vegetarian/vegan dish.

QUINOA POWER BOWL / MAPLE DIJON SAUCE

Plenty of protein and full of flavor with pumpkin seeds, spinach, Roasted Sweet
potatoes and Brussels sprouts.

VEGETARIAN LASAGNA

Pasta sheets layered with 3 different cheeses and chock full of veggies



Wedding Menu

Salad Selections

Garden Salad

Mixed greens, cucumber, grape tomatoes, red onion. Buffet style will come with French, Ranch and Vinaigrette. Plated Garden salads will be served with Balsamic Vinaigrette

Summer Strawberry

Spring mix lettuce, sliced strawberries, toasted almonds, red onion. Served with Berry Poppy Seed dressing.

Caesar Salad

Crisp Romaine, tomato, Shaved Parmesan and House made Croutons. Buffet Style served with Creamy Caesar dressing and Balsamic vinaigrette. Plated with Creamy Caesar dressing.

Orchard Harvest

Mixed greens, diced apples, candied pecans, Craisins. Served with Apple Cider vinaigrette.

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 +\$.75

Italian Pasta Salad

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 \$14.50 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.
- Pulled Pork with Mac and Cheese, Coleslaw, buns and BBQ sauce.

Children's Meals

Please choose one of the following options. Age recommended between 2 and 8. You will need to have a precise guest count on how many children's meals you will need as they will be prepared just prior to service time and be handed out to a parent or caregiver.

- Children's Party Box: Ham and Cheese (1) and (1) PB&J party bun sandwich. Bag of chips, applesauce and a sugar sprinkle cookie \$10
- Chicken Strip Meal: 2 chicken strips, Mac and Cheese, Applesauce and sugar sprinkle cookie \$12.50

Wedding Menu

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:

Additional

Bussing/Clearing of included disposable bagasse dishes and flatware
100 guests & under - \$75
100-150 guests - \$125
150-200 guests - \$175
200+ guests - additional \$50 per 100 guests