



WILD WHISK
CATERING
COLLECTIONS

PRICING



BUFFETS

Buffets start at \$18pp for drop-off service with disposable chafing dish set up with a protein and two sides (generally chicken or pork, potatoes or rice, and a veggie)

Add Salad and Roll for \$3pp

Add drink service (tea, water, lemonade) for \$3.00pp

Our most popular buffet and the one that pleases the greatest variety is our Chicken Piccata (brined, grilled chicken cutlet pan fried with rich seasoning and dressed in a light lemon cream sauce with artichokes and capers and garnished with parsley and lemon slices)

Chicken and Pork Based Buffets start at \$23pp for full service with servers and this would include travel, servers, bussing tables, trash management, nice disposable white plastic plates, silver toned plastic utensils and napkins. We can also provide tables with linens at no extra cost if needed for food display.

Other Buffet options include:

Chicken Toscana with sundried tomatoes and spinach in a parmesan cream sauce

Pork Tenderloin Medallions w/optional blackberry chipotle sauce

Chicken Monterrey with grilled veggies and jack cheese

King Ranch Chicken with poblanos, cumin-cheese sauce

Blackened White Fish Fillets with Alabama White Sauce

Braised Beef Short Ribs with Burgundy Reduction

Coq Au Vin served with goat cheese polenta

Classic Beef Lasagna OR Green Chili Chicken Lasagna

ADDING AN ADDITIONAL MAIN DISH to the buffet is \$250.

Unless otherwise noted in your quote.



PLATED MEALS

Plated meals (where a server delivers each plate to seated guests) start at \$28pp for a chicken or pork single entree and are more expensive than buffets due to the amount of servers we need and logistics involved.

Our most popular plated meal is our sous vide beef tenderloin seared on site and served with haricoverts (French Green Beans) and goat cheese polenta with a peppercorn sauce and vibrant garnish, \$48pp with nice disposables/silver plastic utensils or you can rent plates & utensils and we will serve on your rentals and restock them into crates after bussing and clearing plates.

Any of the buffet menu items can be served as a plated meal.

You'll want to consider including a menu card in your invitations if you plan to offer more than one main dish and then we will need a list of names/preferences two weeks prior to the event.



COCKTAIL HOUR

Keep them happy while you're doing photos at any budget!

Our least expensive cocktail hour option is a trio of chips and dips: generally this is tortilla chips, potato chips, and sweet potato chips with salsas, hummus, spinach artichoke dip

\$5pp

Add hot queso for \$2.25pp

Passed Appetizers start at \$3pp and staff members walk amongst your guests offering one or more of the following:

Caviar Potatoes, \$5

BLT stuffed tomatoes, \$4

Italian Meatballs in marinara, \$3

Beef Tenderloin crostini, \$8

Shrimp toast, \$3

Antipasto skewers, \$3

Melon and Proscuitto, \$4

Goat Cheese stuffed Dates wrapped in bacon, \$4

Rosemary Pineapple Mozzarella Bites, \$4

Watermelon with goat cheese puree (seasonal), \$4

Cucumber Smoked Salmon Canape, \$4

Grilled shrimp and chorizo shooters, \$4

Chicken Flautas with avocado lime sauce, \$6

Goat cheese pops rolled with parmesan/panko/parsley, \$3

Grilled Cheese and tomato soup shooters, \$6

Roasted Brussel sprouts and sweet potatoes with parmesan cream dip, \$4

Bacon/Pear/Brie quesadillas, \$6

REMEMBER WE ARE CUSTOM SO PLEASE TELL US YOUR
IDEAS OR FAVORITES YOUVE TRIED AT OTHER EVENTS



GRAZING TABLE

OPTIONS

A Grazing Table can be used for cocktail hour as a stationary table offering many options and can serve as the primary meal if hearty enough! People choose grazing tables when they want something less formal and traditional and to offer more variety and an exciting presentation. Grazing tables do not usually include chafing dishes/hot food so the food is room temperature but sometimes we add hot elements to the grazing table to round it out.

Choose one or several options below:

HEARTY GRAZER \$12pp

includes 4 of the following:

Beef Hamburger Sliders with pickles and bbq sauce

Green Apple and Almond chicken salad mini croissants

Israeli CousCous (pearl shaped pasta) with cucumbers and black olives in a zesty vinaigrette

Pork Tenderloin sliders with apple slaw and alabama white sauce

Street corn (elote) cups with tortilla chip flower

Pulled Pork wraps with salsa, carrots, red cabbage, romaine

Brisket ranger wraps with bbq sauce, crunchy tortilla strips, & cheddar

Shrimp cocktail

MINI GRAZER \$6.50pp includes all of the following:

Corn souffle muffins with maple buttercream and smoked sausage slice on top

Crostini with basil pesto and champagne braised tomatoes

Jalapeno Honey hummus (not spicy) with naan bread and pita chips

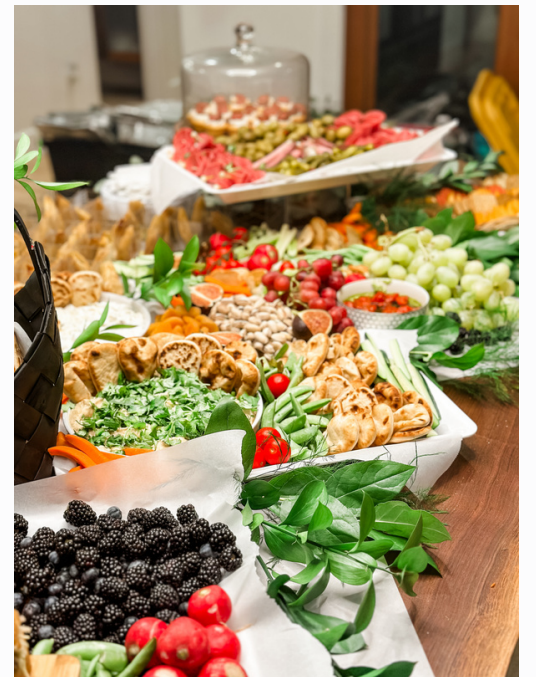
Fruit wands

FILLERS \$2.50pp includes all of the following:

Cookies, muffins, candies, pickles, olives

Charcuterie Element ADD-ONS \$4pp includes all of the following:

Deli Meat roll ups, salami ribbons, cheeses and crackers



BRUNCH MENU

\$5PP EACH ITEM

Rosemary Biscuit BLTs

Blueberry Pancake Parfaits

Brown sugar and chili powder bacon twists

Deep dish quiche: sausage and potato,
bacon/artichoke/mushroom, or smoked salmon

Mini Bagels with lox, cucumber, tomato, capers, onion,
cream cheese

Basket of Biscuits and Unique Jams

Pancake and Waffle Breakfast board, charcuterie style

Avocado Toast

Chorizo Deviled Eggs (small events only)

Corn Souffle Muffins with maple buttercream and Smoked
Sausage

Pineapple and Pecan Chicken Salad mini croissants

Shrimp Cocktail Coupes

Blueberry French Toast Casserole Cups with maple
buttercream and fresh berries

Mimosa or Faux-mosa Bar

Cold Brew Coffee Bar

Traditional Coffee Service



DESSERT BAR

\$6pp : choose 3 from the following:

Cherry pie napoleon with layers of crust, cherry pie filling, and cream with a cherry on top

Key Lime pie with shortbread cookie crumbles, key lime filling, cream and white chocolate shavings and a lime wedge on top

Pumpkin Pie layered with cream and caramel

Pecan Pie layered with cream and caramel

Blueberry Buckle with blueberry filling, shortbread cookies, vanilla yogurt, granola and honey

Chocolate cake with chocolate icing and chocolate nonperils as a garnish

Lemon Pound Cake with lemon curd, pound cake cubes, cream, lemon icing drizzle and zest on top

White cake with vanilla buttercream and garnished with white chocolate shavings and a meringue

UPGRADED Dessert Bar options: choose 3 at \$4.00pp OR choose up to 8 from both menus for \$10.50pp

Peanut Butter Oreo Torte

Raspberry white chocolate cheesecake

Dark Turtle Tiramisu

Lemon Bar over raspberry purée

7 layer bar over fudge sauce

Blueberry Lavender Tiramisu

Blackberry & Key Lime layered pie in a cup

Banana Pudding with Caramel and Shortbread



STATIONS

Meat Carving Stations:

Whole Spatchcocked Chickens, brined and smoked

Reverse Seared and Smoked Pork Tenderloin

Brisket

Herb Crusted Prime Rib

Whole Beef Tenderloin

Whole Smoked Fish

Salmon with Citrus Glaze

Price depends on what other elements are going into the job and the seasonal price of them meat itself

\$12 - \$65pp

Chili and Cornbread

Beef Chili (yes, it has beans!)

Served from a cast iron pot atop bricks with heating fuel keeping it hot

Jalapeno Cornbread muffins/or plain

Toppings to include:

Cheddar

Jalapenos fresh and pickled

Onions

Fried Onions

Fried Jalapenos

Salsas

\$12-\$23pp

Mashed Potato Martini Bar

Or Mac and Cheese or both!

With real martini glasses and toppings to include:

Green Chili/Cheddar/Fried jalapeno

Panko/P:aremesan and Truffle oil

Sour Cream/cheese/bacon

Chives

Fried Onions

Add Meat: Beef/Chicken/Pork

\$15 - \$35 pp

Taco/Quessadilla/Slider Bar

We can bring our flat top griddle out if venue permits it (propane) and our chef-manned station can provide food truck style cuisine like:

Brisket

Chicken

Pulled Pork

Blackened fish

Shrimp

Tacos or Quesadillas or Sliders or even nachos. We can provide a self-serve toppings bar or curate some recipes and offer them premade

Great for late night snacks!

\$12 - \$38

