

WHIP IT GOOD CATERING

Wedding Menu

Option #1

- Smoked sausage
- Parmesan roasted veggies
- White rice
- Dinner rolls and butter
- Iced tea, lemonade, and water
- \$14 per person

Option #2

- Ham balls (3 big ham balls per person)
- Cheesy potatoes
- Pasta salad
- Dinner rolls and butter
- Iced tea, lemonade, and water
- \$15 per person

Option #3

- Pulled pork
- Cheesy potatoes
- Pasta salad
- Dinner rolls
- Iced tea, lemonade, and water
- \$15 per person

Option #4

- Brown sugar pork loin
- Parmesan ranch roasted potatoes
- Baked beans
- Dinner rolls
- Iced tea, lemonade, and water
- \$15 per person

Option #5

- Lasagna
- Parmesan roasted broccoli
- Dinner salad with 3 dressings
- Garlic bread
- Iced tea, lemonade, and water
- \$16 per person

Option #6

- Melt in your mouth chicken (cheese smothered chicken)
- Dinner salad with 3 dressing
- Parmesan ranch roasted potatoes
- Dinner rolls
- Iced tea, lemonade, and water
- \$16 per person

Option #7

- Cheesy chicken alfredo bake
- Parmesan garlic green beans
- Dinner salad with 3 dressings
- Garlic bread
- Iced tea, lemonade, and water
- \$16 per person

Option #8

- Chicken parmesan
- Parmesan roasted veggies
- Dinner salad with 3 dressings
- Garlic bread
- Iced tea, lemonade, and water
- \$16 per person

Option #9

- BBQ chicken breasts
- Cheesy potatoes
- Dinner salad with 3 dressings
- Dinner rolls
- Iced tea, lemonade, and water
- \$16 per person

Option #10

- Parmesan crusted salmon
- Parmesan roasted veggies
- Dinner salad with 3 dressing choices
- Garlic bread
- Iced tea, lemonade, and water
- \$18 per person

Sides only

- Parmesan ranch roasted potatoes \$3 per person
- Cheesy potatoes \$3 per person
- Parmesan roasted veggies \$2.50 per person
- Baked beans \$2.50 per person
- Parmesan roasted broccoli \$2.50 per person
- Dinner salad with 3 dressing choices \$2 per person
- Pasta salad \$2 per person
- Parmesan green beans \$2 per person
- Garlic bread \$1 per person
- Dinner rolls \$1 per person

Things to note:

- I am only able to do weddings with 250 people or less.
- All meals served buffet style with food warmers.
- I can provide disposable plates, cups, silverware and napkins for additional cost if needed.
- Service fee of 12% of total cost and 6% sales tax will be added to the final bill. The service fee covers delivery, set up, tear down, and staff costs.
- You are able to make payments on the final cost with the full amount due 5 days prior to the event.
- All meals come with two sides and garlic bread or dinner rolls. You may mix and match your two side dishes.
- I will require use of the kitchen at the venue for the full day of the wedding. I can possibly work around it if there is no kitchen, depending on the meal you choose.
- Due to food safety laws and risk of contamination, I am not able to give you the leftover food.
- I do require a signed contract with a non-refundable \$300 deposit at the time of booking.

- My kitchen is fully licensed.
- I do provide a tasting if you're interested. You can pick 3 entrees and 2 sides. These come with 2-3 servings each. The cost is \$75 and if you go with me for the wedding, that will be credited to your final bill.