

Event Catering By



At The Aquila Barn



Sugarfire Wertzville
sugarfirecaters@gmail.com



APPETIZERS

TAX & 20% GRATUITY ADDED TO THE FINAL BILL
SERVED BUTLER-STYLE FOR 1 HOUR PRIOR TO DINNER

*BUFFET-STYLE AVAILABE AT ADDITIONAL COSTS

COLD SELECTIONS

SMOKED BBQ HUMMUS
WITH PITA BREAD
\$3/PERSON ~ V

SHRIMP COCKTAIL
\$5/PERSON ~ GF

FRUIT & CHEESE PLATTER
W/CRACKERS \$65 SERVES 30-40

MEAT & CHEESE PLATTER
W/CRACKERS \$75 SERVES 30-40

VEGETABLE PLATTER WITH RANCH
\$60 SERVES 30-40

CAPRESE SKEWERS \$2/PERSON ~ V, GF

BLT DEVEILED EGGS OR SMOKED
DEVEILED EGGS \$3/PERSON ~ GF

V ~ Vegetarian
GF ~ Gluten Free

HOT SELECTIONS

SMOKED BACON-WRAPPED SHRIMP
\$6/PERSON ~ GF

BRISKET MEATBALLS IN BOURBON BBQ
\$3/PERSON

BRISKET TOASTED RAVIOLI \$3/PERSON

SMOKED CHICKEN WINGS \$4/PERSON
~ GF

BACON-WRAPPED DATES
STUFFED WITH GOAT CHEESE
\$4/PERSON ~ GF

MINI CRAB CAKES \$6/PERSON

V ~ Vegetarian
GF ~ Gluten Free



BUFFET CATERING PACKAGES

PRICED PER PERSON
TAX & 20% GRATUITY ADDED TO THE FINAL BILL

PLATINUM PACKAGE \$37

Includes staffing, linen tablecloths, napkins, white china dinner plates, silver flatware, 3 entrees/meats, 4 sides, bread, assorted bbq sauces

GOLD PACKAGE \$34

Includes staffing, linen tablecloths, napkins, white china dinner plates, silver flatware, 2 entrees/meats, 3 sides, bread, assorted bbq sauces

SILVER PACKAGE \$28

Includes staffing, linen tablecloths, disposable plates, disposable flatware, disposable napkins, 2 entrees/meats, 3 sides, bread, assorted bbq sauces



BUFFET CATERING MENU SELECTIONS

MEAT & ENTREE CHOICES

3 PLATINUM
2 GOLD OR SILVER

Beef Brisket ~ GF
Pulled Pork ~ GF
Turkey Breast ~ GF
Pulled Chicken Breast ~ GF
Smoked Salmon ~ GF
Baby Back Ribs ~ GF
Smoked Portobello Mushrooms
~ V, GF
Penne Pomodoro ~ V

V ~ Vegetarian
GF ~ Gluten Free

SIDE CHOICES

4 PLATINUM
3 GOLD OR SILVER

Garden Salad ~ V
(Ranch & Apple Vinaigrette)
Caesar Salad
Caprese Salad ~ V, GF
Potato Salad ~ V, GF
Broccoli Salad ~ V, GF
Coleslaw ~ V, GF
Country Green Beans ~ GF
Mixed Vegetables ~ V, GF
Baked Beans ~ GF
Mac & Cheese ~ V
Hashbrown Casserole ~ V, GF
Mashed Potatoes ~ V, GF & Gravy
Italian Roasted Potatoes ~ V, GF
Candied Sweet Potatoes ~ V, GF
Brussels Sprouts ~ GF

V ~ Vegetarian
GF ~ Gluten Free



DESSERTS

TAX & 20% GRATUITY ADDED TO THE FINAL BILL

INCLUDES DISPOSABLE PLATES, DISPOSABLE FORKS,
& COCKTAIL NAPKINS. UPGRADE TO CHINA DESSERT
PLATES & SILVER FORKS FOR \$2/PERSON.

Housemade Pies \$26.49 Each
serves 6-8 each
Apple, Pecan, Key Lime,
Mississippi Mud, Sugarfire Pie

Warm Cobbler \$5/ Person
Choice of Apple, Peach, Cherry,
or Mixed Berry

Cake cutting services available
ask for pricing



Booking Procedure

MINIMUM 30 GUESTS FOR ANY BOOKED EVENT

A NON-REFUNDABLE DEPOSIT OF \$300.00 IS REQUIRED TO BOOK YOUR EVENT FOR AN AVAILABLE DATE, AND WILL GO TOWARDS THE FINAL BALANCE DUE.

FOR WEDDINGS: NO LATER THAN 3 MONTHS PRIOR TO YOUR EVENT, YOU MUST CONTACT US TO FINALIZE ALL DETAILS.

A 25% NON-REFUNDABLE DOWN PAYMENT IS DUE 3 MONTHS PRIOR TO THE EVENT DATE. FINAL HEADCOUNT IS DUE 14 DAYS PRIOR TO THE EVENT DATE.

ANY REMAINING BALANCES ARE DUE IN FULL 10 DAYS PRIOR TO THE EVENT DATE.

CANCELLATION WITHIN 3 MONTHS WILL RESULT IN LOSS OF DEPOSIT AND DOWN PAYMENT. YOU MAY RESCHEDULE AND APPLY THE DOWN PAYMENT AND DEPOSIT TOWARDS THE NEW DATE.

SUGARFIRE WENTZVILLE
SUGARFIRECATERS@GMAIL.COM