



## Most popular 2019

*All meals include 2 sides, bread and 1 basic beverage*

### **Cattle Baron** Steak & Chicken...\$29.pp

10 oz. Hand cut USDA Choice Ribeye AND quarter Pecan Smoked Chicken. Ribeye is grilled to temperature over Mesquite wood right in front of you while the aroma of your Pecan Smoked Chicken lingers throughout the camp. Includes 2 sides, bread and 1 beverage.

### **Steak Fry -** **Ribeye... \$28.99**

Remember, this is boneless prime rib cut into steaks. 10-12-ounce USDA Choice hand cut Rib eye grilled to perfection on-site and served with your choice of 2 sides, bread and 1 beverage

### **Steak Fry** **NY Strip \$21.99**

Very lean and particularly tender we hand cut the strip loin into 10-12-ounce steaks, seared, grilled and rested this is truly a cut above. Served with 2 sides, bread. and 1 beverage

### **Chicken Dinner** **Skin on Airline cut... \$17.99**

*Airline chicken* is a poultry cut commonly used in fine dining restaurants. Comprised of a boneless chicken breast with the drumette and skin attached. Oven roasted with a hint of rosemary this chicken is a perfect for a beef free dinner. Served with choice of 2 sides, bread and 1 beverage

### **Chicken Marsala Dinner** **\$21.**

Lightly breaded boneless chicken breast sautéed in a robust Marsala wine sauce with mushrooms  
2 sides, bread and one I beverage

*(continued)*

## Pit Master BBQ Feast

Beef, Pork or Chicken

choose one @ \$12. 2 @ \$14 or all three \$16.

Slow smoked Beef Brisket, Pit Smoked Pulled Pork or Pecan smoked Pulled Chicken. Texas style means we smoke our meats over 18 hours using a variety of wood to give it that unique robust flavor. Our signature BBQ sauce is on the side. 2 sides, bread and 1 beverage

## Grilled Tri Tip & Fresh Salmon

w/ Bacon Corn Relish... \$22.pp

Santa Maria Style Tri Tip grilled, rested and sliced on site along with 5-6 oz. portion of fresh Salmon. Salmon accompanied by a savory bacon corn relish. 2 sides, bread and 1 beverage

## Build your own Fajita Festival... Both meats \$16.pp

Marinated strips of tender Beef and Chicken are sautéed, and pan seared with Onions & Peppers. Served with Spanish rice, Refried Beans and all the fixins including two fresh Salsa, panela cheese, American cheese, black olives, jalapenos, warm tortillas, Tortilla chips. Served buffet fashion

## Wisconsin Style Picnic

Cheeseburgers, Bratwurst, Marinated Chicken Breast and All Beef Dogs

Choose one meat only \$12.

Juicy 1/3 lb. Angus burgers smothered with American Cheese if you please, fresh Beer Brats, Marinated Chicken Breasts or All Beef Hotdog's. Grilled onsite and accompanied by Pickles, onions, relish, banana peppers, tomatoes and whatever else we find. Includes choice of 2 sides, bread and 1 beverage

## Wisconsin Style Tailgater

Cheeseburgers, Bratwurst, Marinated Chicken Breast and All Beef Dogs

pick two \$14 pick three \$16

No need to worry about heavy eaters because this package has one of each protein for all. Juicy 1/3 lb. burgers smothered with American Cheese if you please, Quarter Pound Fresh Beer Brats, Marinated Chicken Breasts or All Beef Hotdog's. Grilled to near perfection and served with almost all the fixings. Pickles, onions, relish, banana peppers, tomatoes and whatever else we find in the fridge. Includes choice of 2 sides, bread and 1 beverage

All "most popular" meals include plates, napkins, condiments, silverware, serving stations, station decorations, clean smiling servers, set up, and clean up. Cups, one beverage, Ice and Ice bin

(continued)

Our "Almost famous" Dutch oven Cobblers...\$2. pp

Peach, Apple Raisin, Apple Cinnamon,

*Other desserts available on request but we are known for our cobblers!*

### **Deluxe Beverage**

Gourmet Pink lemonade, Iced Tea and assorted Coke products \$2.99

*Beer and Wine sales, service and delivery available Statewide*

### **Side selection items**

#### **Sides**

*Cowboy Beans*

*Mac & Cheese Old school*

*Roasted Red Dill Potatoes*

*Home—Style Potato Salad*

*Au Grate Potatoes*

*Scalloped potatoes*

*Texas Sweet Coleslaw*

*Baked Beans Traditional Boston Style*

*Cheesy Broccoli Bake*

*Buttered Parsley Potatoes*

*Grilled Vegetable Medley*

*Garlic Whipped Potatoes*

*Rice Pilaf*

*Hawaiian Coleslaw*

*Beer Corn on the Cob*

#### **Breads**

*Soft Dinner Rolls*

*Kings Hawaiian rolls*

*Honey Buttered Biscuits*

*4" Hamburger Bun*

*5" Seeded Bun*

#### **Greens**

*Spring greens dressing on the side*

*Traditional tossed salad Dressing on the side*

*Dressings: Blue cheese, ranch, raspberry vinaigrette, Italian*

*Caesar creamy Caesar*

*Fresh cut Fruit salad*

*(continued)*

## Terms & Conditions

**1) Deposit:** Wild Bunch Catering requires a non-refundable \$100. deposit to schedule your event with balance 50% of balance due paid Ten days in advance with final amount due day of event. Cancellation ten days or less prior to event will constitute forfeit of deposit. We accept cash, check or credit card.

**2) Attendance:** The menu price is based upon the guest count provided by Client. If the count decreases by more than 15% below original number, Caterer reserves the right to increase the price per person. Further, if the actual number in attendance is greater than the "committed attendance" number provided by Client, Caterer cannot guarantee that adequate food will be available for all persons in attendance. Final head count will be due seven days before the event. (TBD)

**3) Production Fee:** An amount equaling 18% of the total pre-tax invoice, will be added to your invoice as a "service charge" to cover the cost of equipment, travel, labor and other company expenses.

**4) Service Times:** Maximum service time is one hour thirty minutes. Clock Starts when service line opens. Caterer typically arrives one - two hours early for set up and at no additional cost to client. If client requests additional service time, the additional charge is \$17.00 per server per half hour. **Here is the deal**, please do not make us stand around waiting to serve one or two stragglers that are usually late to everything. Make them a Doggy bag and send us down the road to do the dishes.