



INTRODUCTION

ABOUT US



Step into a world of culinary excellence with Kettles Catering, where we're dedicated to crafting moments that transcend the ordinary. We eagerly anticipate the opportunity to transform your events into cherished memories, uniting friends, family, or co-workers through the power of extraordinary food. Our skilled team is ready to collaborate with you, tailoring a menu that reflects the essence of your special day, be it a corporate gathering, a lively party, or the most important day of your life – your wedding. At Kettles Catering, we're here to turn your vision into a delectable reality!

What We Cater & More

Weddings - birthdays - anniversaries - private dinner parties
corporate events - company dinners - business lunches
corporate hospitality product launches - boardroom catering
dinner dances

Main Entrees

- **Beef Tenderloin Tips** - Slow cooked Beef Tenderloin pieces served with buttered egg noodles
- **Smoked Beef Brisket** served the BBQ sauce
- **Sliced Roast Beef**
- **Roasted Prime Rib** - Slow roasted Prime Rib served with AuJus (Market Price)
- **Herb Crust Tenderloin** - Fresh herb crusted Beef Tenderloin oven roasted and sliced. Meat temperatures will vary, giving your guests the option of how they would like their steak cooked. Served with AuJus or classic horseradish sauce (Market Price)
- **Herb Crusted Pork Tenderloin** - Herb crusted Pork Tenderloin medallions served with a sauce of your choosing (pork gravy, mushroom cream sauce, blueberry basil sauce)
- **Sliced Turkey in Gravy** - Oven roasted Turkey sliced and served in turkey gravy
- **Baked Ham** - Baked Ham sliced and served in a honey pineapple clove sauce
- **Baked Cod** - Cod baked with lemon dill cream sauce
- **Baked Salmon** - Baked Salmon served with a choice sauce (lemon dill or BBQ)
- **Lemon Thyme Chicken** - Grilled Chicken Breast with a light lemon thyme cream sauce
- **Chicken Breast** - Baked in a white wine sauce
- **Chicken Cordon Bleu** - Breaded Chicken Breasts stuffed with ham and Swiss cheese topped with a Swiss cheese sauce
- **Tuscan Chicken** - Sautéed Chicken Breast in a roasted cherry tomato & pesto cream sauce
- **Bone in Chicken** - Herb roasted or BBQ style
- **Broasted Chicken** - Brined and hand breaded
- **Pecan Crusted Chicken** - served with hazelnut cream sauce
- **Taco Bar** - Seasoned Chicken and Steak. Along with vegetables, cheese and condiments. Corn and flour tortillas.

Water and coffee service available

Don't see your favorite entree? Ask our Chef about additional options.

Side Selections

Mashed Potatoes

Wild Rice Blend

Herb Roasted Potatoes

Vegetable Blend (multi options)

Red Skin Garlic Mashed Potatoes

Fresh Fruit

Fresh Vegetables

Mac & Cheese

Pasta Salads (multi options)

Don't see your favorite veggie? Ask our Chef about additional options.

Buffet Bars

Pick Two Entrees / Pick Two Sides

Includes: Rolls, mixed green salad w/dressing

Water and coffee service available

Signature Charcuterie Boards

Talk with our Chef on different varieties of tabletop charcuterie.
Great for cocktail hour and dessert tables.



Hors D'Oeuvres

Cold Signature Platters/Trays

Fresh Fruit Platter - variety of fresh fruits

Fresh Vegetable Platter - variety of fresh veggies served with dill dip

Cheese & Sausage Tray - variety of summer sausages & cheese served with crackers

Shrimp Cocktail - Jumbo chilled shrimp served with cocktail sauce and lemon

Bruschetta Tray - crostini served with house made bruschetta, shaved parmesan, and balsamic drizzle

Caprese Skewers - cherry tomatoes, fresh mozzarella, basil and balsamic drizzle

Taco Dip - Our house made taco dip topped with lettuce, cheddar, onion, black olives. Served with tortilla chips

Ham & Pickle Roll Ups

Hot Appetizers

Bacon Wrapped Water Chestnuts

Cocktail Meatballs - BBQ Bourbon or Swedish

Chicken Wings - BBQ, Hot, Honey Mustard, Bourbon, or Garlic Parmesan

Chicken Skewers - BBQ, Hot, Honey Mustard, Bourbon, or Garlic Parmesan

Shrimp Skewers - Pesto, Cajun, Lemon Pepper

Buffalo Chicken Dip - Served with Pita Chips

Spinach Artichoke Dip - Served with Pita Chips

Information & Terms

Our goal is to ensure you have a memorable event! The following services are complimentary when Kettles Catering supports your event:

- Professional service, staff, and culinary team
- Black floor length linens for buffet tables and food stations

Menu Pricing: Menus are evaluated and adjusted once per calendar year. Should your pricing change, you will be notified in writing. With signed contract and deposit, Kettles Catering guarantees that your menu pricing will not increase more than 5% above listed pricing at the time you secure your event.

Contracts & Deposits: Kettles Catering requires that a signed contract accompany your initial event deposit in order to secure and confirm our services for your event. Your event date is NOT considered secure until receipt of both contract and deposit - dates will not be held and prospective clients are not guaranteed a first right of refusal. Clients who have not determined a menu may estimate this amount based on a reasonable, realistic budget as discussed with their event manager.

Tastings: We schedule tastings 3 months prior to your event on Wednesdays & Thursdays. Our tastings are reserved for clients scheduled with us for your event. We allow up to 6 guests to join you. If you would like more individuals to attend, there will be an additional charge of \$15/pp

Payment Schedule: When booking your event, the payment schedule is as follows:

1. To secure your date, a non-refundable deposit of \$500 (with signed contract) is required
2. Three months prior to your event, payment of 30% of your balance is due
3. Your final balance is due to Kettles Catering seven days prior to the day of event

Service Charge and Sales Tax: Food, beverage and rentals of any kind are subject to sales tax. A 20% gratuity charge will be added to the total event balance.

Cancellations: Deposits are non-refundable in the case of client cancellation. Should you request that an event be rescheduled, your deposit may be applied to a future event if Kettles Catering is able to re-book the original date with an event of a comparable size.

Event Details: Final details, including guest count, menu selections, room confirmation, itinerary, final payment, and any other information important to the success of your event, are due to your event manager 15 business days prior to your event. The final guest count is the minimum number of guests for which you will be charged and, along with any other associated charges, will determine your final balance due. After this time, your guests count may be increased, but not decreased, pending the availability of product, equipment, and staff to accommodate your requests. In accordance with State of Wisconsin Health Department regulations, no leftover food may be removed from the premises following an event. This policy is designed to safeguard against potential food safety issues caused by improper handling or storage by guests. All food served during the course of the event becomes the property of Kettles Catering.

Call Today for a Quote

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HALL RENTAL AVAILABLE
UP TO 140 PEOPLE

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