

# Antigua

Catering & Events

## Wedding Packages

### *Congratulations on your engagement!*

We are delighted that you are considering Antigua to cater your special event. Our dedicated staff and our award winning culinary team will ensure that every aspect of your reception is executed to perfection.

Our staff loves the excitement of weddings. Every couple is unique, and we work with you to help create an amazing experience that fits your style and vision at your venue of choice. This is your special day, and everything needs to be just right....including the food!



# Frequently Asked Questions

## **We provide the following services with all of our wedding packages:**

- \* White china place settings, silverware & water service during dinner
- \* Assortment of dinner rolls & butter
- \* Cake cut and served on white china
- \* Uniformed professional staff to service your event
- \* Set up, service & clean up

## **Retainers, Contracts & Cancellations:**

A \$1,500 retainer fee will hold & reserve the date for your event, and a contract must be signed within 30 days. **Retainers are non-refundable, however they are transferable to a different date or service.** The estimated balance of the contract is due 15 business days prior to the event. Retainers can be made with credit cards, cash, or certified checks payable to “**Antigua.**”

In the event that you need to cancel your catering services, we will accommodate serving you a different date, based on the percentages listed below. All cancellations must be submitted in writing.

Cancellations received 60 to 90 days prior to the event will result in a 30% charge of the remaining balance.

Cancellations received 30 to 59 days prior to the event will result in a 50% charge of the remaining balance.

Cancellations received 29 days or less prior to the event will result in a 100% charge of the remaining balance

## **Guaranteed Attendance:**

A minimum guest count is required with signed contract. Final number of meals to order must be placed no later than **15 business days prior to the event date.** You can increase your guest number up to 48 hrs prior to the wedding, but the number can not be reduced at any point. We suggest you create your contract with the lowest expected guest count.

## **Final Payment:**

Final payment must be received in our office at least **10 days prior to your event.** Check or Cashier's checks must be made out to “**Antigua.**” With the exception of the retainer fee, all credit card payments will have a 3% processing fee added to the total.

# Frequently Asked Questions

## **Unused food/Beverages:**

Due to strict health department codes and regulations, no food or beverage of any type may be removed from the premises from guests attending the event. We don't provide carry out containers for guest to take food. Any leftover food and/or beverage remain the property of Antigua Catering & Events unless previously arranged by management and a waiver is signed.

## **Menu Selection & Tasting:**

While we have pre-set menus for you, our award wining culinary team would be more than happy to customize a menu for you. The possibilities are endless! Call us to schedule your tasting as soon as possible, dates fill up quickly and availability might be limited during wedding season. **Tastings are scheduled Tuesday - Thursday between the hours of 4 pm and 7 pm.** Please contact your catering manager if you need a weekend appointment to see if we are able to accommodate you. We charge a minimal fee of \$45 per person for each tasting.

## **Accommodating Guests with Special Dietary Needs:**

We have a number of vegetarian, gluten free and vegan menu selections to accommodate any dietary need. Your catering manager can help you put together the perfect menu to fit your guests needs.

## **Equipment/Damages:**

We reserve the right to charge for any missing and/or damaged equipment purposely caused by individuals attending the catered event.

## **Holidays:**

If you wish to have your wedding catered during a legal holiday and/or holiday weekend, your service charge will increase to 25%, and the hours of service are limited to a maximum of six hours. The additional charges will apply to the following holidays: New Year's Eve, New Year's Day, Easter Weekend, Memorial Day Weekend, Labor Day Weekend, Fourth of July Weekend, Thanksgiving Weekend, Christmas Eve and Christmas Day.

# Frequently Asked Questions

## **Room Flip Charges:**

In the event that we have to flip a room to reset for dinner service, we will charge \$1.50 per person fee if additional staff is required by the venue and/or needed. Additional charges may apply if set up requires extra staffing due to a more complex set up.

## **Service Charges:**

Food and beverage are subject to a 20% service charge, and WI Sales Tax. Our service charge **is not a staff gratuity**, but rather a labor charge. It is up to our clients' discretion to provide our staff with gratuity if they wish. Our labor charge includes the cost associated with your event. The following are some of the cost included on the fee: Equipment and/or disposables used to serve your event, administrative cost, insurance, delivery and/or fuel charge, along with the coordination and production of your event. Should you have further questions, please don't hesitate to ask your catering manager.

## **Venue Fees:**

If your function is held in a facility requiring additional fees or permits from Antigua Catering & Events, we will invoice you accordingly. Please double check with your venue if they have any additional catering fees

## **Travel Charges:**

If your wedding reception takes place outside of the Milwaukee county area, you will be charged an additional travel fee. On average our traveling charges range between \$150 to \$500. Please check with your catering manager for details.

## **Arrival Time & Weather Delays**

We are proud of our on time and quality delivery of service. In the event of uncontrollable circumstances, in extreme cases, Antigua Catering & Events arrival may be delayed. A 1-hour window of time from the contracted arrival time may be allotted.

## **Pictures & Video:**

During events we take pictures of our food, the venue, couples, etc., for marketing purposes. If you don't wish us to photograph or video tape your event, please let your catering manager know ahead of time.

# Frequently Asked Questions

## **Linen Rental:**

We work with a selected number of linen rental companies to accommodate any specialty linen requests. If you decide to rent your linens from a rental company, we will be more than happy to set the linens for you at no additional cost. However, there will be a \$300 fee to pick up and/or return the linens on your behalf. Please know that Antigua will not be responsible for any missing or damaged linens.

## **Rentals:**

If you would like to have us coordinate any additional rental for your event, please inform your catering manager no later than 30 days prior to your event. While we are more than happy to help with this task, we cannot guarantee any availability or pricing from other vendors.

## **Venues:**

We are proud to work with the following venues. If you don't see your venue of choice, please let us know, since we might be able to accommodate your request.

Ivy House  
Pritzlaff Events  
Sanger House Gardens  
Rustic manor 1848  
Story Hill Firehouse  
The Best Place & Blue Ribbon Hall  
Filament MKE  
10 South  
Urban Ecology Center  
War Memorial Center  
Turner Hall

Grace Center  
Sweet Diner  
Denizen  
The Tinsmith  
Birch  
The Box  
Veterans Terrace

***Please let your catering manager know if you don't see your venue of choice listed.***

# Service

Our goal is to provide you with a great dining experience during your wedding reception. We make sure our staff undergo training and testing before they work our events. In addition, we make sure your staff looks professional while taking care of your guests.



Our standard attire for our wait staff is black dress, shirt, black tie, and black bistro apron



Our standard attire for our kitchen staff is black chef coats.

White chef coats are available upon request



10"



As part of your wedding package, the equipment shown above is included and will be used to service your wedding reception. Wine glasses and champagne flutes are available for rental at an additional cost. If you wish to use different china or silverware, we can recommend reputable rental companies for you to rent from.

# Appetizers

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## Cold Appetizers

### Romeo & Juliet

Manchego Cheese & Guava Paste

### Cilantro Alioli

Creamy garlic and cilantro spread served over rustic bread

### Mexican Shrimp Ceviche

Marinated shrimp in lime juice, with onions, tomatoes, and cilantro, served on crispy tortilla chips

### Sangria Infused Watermelon

Compressed watermelon, infused with Spanish sangria

### Guacamole Mini Tostada

Classic guacamole made with avocado, onions, tomatoes and cilantro, served over a bite size tostadas

### Bacon Guacamole & Chips

Bacon guacamole served over crispy tortilla chips

### Caprese Salad Skewers

Basil, fresh mozzarella cheese, tomatoes, balsamic dressing

## Hot Appetizers

### Croquetas de Espinaca y Queso

Bite size spinach and feta cheese croquettes

### Chipotle BBQ Meatballs

Pork & beef meatballs with sweet and spicy chipotle BBQ sauce

### Bite Size Chimichangas

Chimichangas filled with chicken and cheese, or beef and cheese, topped with Mexican sour cream and crumbling cheese

### Antigua Bites

Chicken wrapped in bacon, stuffed with cheese and jalapenos

### Tinga Bites

Smoky chipotle chicken, served over mini tostadas, topped with sour cream

### Spanish Onion & Fig Jam Crostini

Caramelized onions and fig jam, cream cheese, bread

### Churrasco Crostini

NY strip slices with chimichurri, cheese and glaze

### Spanish Shrimp & Chorizo

Grilled shrimp and Spanish chorizo

### Empanadas

Pastry pockets filled with the following flavors:

- Chicken, cream cheese & poblano peppers
  - Spinach & feta cheese
  - Ground chuck
  - Buffalo Chicken
  - Steak & Cheese
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# Entrees

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## Chicken

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### Chimichurri Glazed Chicken

Grilled chicken, agave syrup chimichurri sauce (herb and oil mix)

### Tequila Cream Chicken

Grilled chicken with a creamy sauce made with diced onions, sliced jalapenos, and a hint of tequila

### Chipotle Chicken

Tender chicken breast in a velvety creamy sauce with minced onions and hints of smokey chipotle peppers

### Mole Poblano

Our mole sauce is made with a mix of roasted chiles, mixed nuts, sesame seeds and chocolate, served with the most tender chicken breast

### Chicken Paella

Saffron seasoned rice, bell peppers, onions and chicken

### Chicken Milanese

Lightly breaded chicken breast stuffed with cheese and Antigua's twist of marinara sauce . A Latin variation of the chicken parmesan

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## Beef

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### Lomo Saltado

Tender beef strips sautéed with pickled red onions, Peruvian aji pepper, tomatoes, potatoes and a hint of soy sauce

### Steak Ranchero

Beef strips sautéed with Antigua's red signature salsa made with chile de arbol, tomatoes, onions, and jalapeno strips

### Ropa Vieja

Braised shredded beef, cooked with onions, bell peppers and tomatoes

### Carne a la Diabla

Beef strips cooked in Antigua's spicy diablo sauce, made with a mix of peppers and onions

### Beef Short Rib \* 10 oz rib

Pipian rojo - a creamy red sauce made of dry peppers, pumpkin seeds, and sesame seeds

### Beef Short Rib \* 10 oz rib

Braised short rib with a Spanish red wine reduction

### Petite Tenderloin \* 2 -4 oz medallions

- Cabrales -Spanish blue cheese
- Romesco - Tomato & almond sauce
- Chimichurri - Herbs & olive oil
- Manchego cheese sauce

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# Entrees

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## Pork

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### Cochinita Pibil

Braised pulled pork marinated with achiote seasoning and fresh orange juice

### Pernil de Puerco

Roasted pork shoulder, marinated in a mix of Latin Spices

### Puerco en Salsa Verde

Braised pork cooked with green tomatillo sauce

### Masita de Puerco

Sautéed chunks of Cuban pork, marinated in Cuban mojo made with sour oranges and lemon juice

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## Seafood

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### Cilantro Scampi

Shrimp cooked with fresh cilantro, butter, garlic and white wine

### Encocado de Camaron

Shrimp stew with coconut milk, diced onions and bell peppers, achiote and peanuts

### Gambas al Ajillo

Sautéed shrimp with garlic, oil, red pepper, lime and white wine

### Seafood Paella

Saffron seasoned rice, bell peppers, onions, shrimp, fish, mussels

### Salmon a la Catalana \*

Norwegian salmon, served over a bed of spinach sautéed with pine nuts, raisins and cubed granny smith apples & white wine

### Blackberry Salmon \*

Norwegian salmon dressed in Antigua's unique black berry sauce

### Mahi Mahi in Mango Salsa \*

Fresh mahi mahi with a sweet and spicy mango salsa

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## Surf & Turf \*

4 oz Petite tenderloin with choice of specialty sauce and choice of shrimp (4 pieces)

\*Plated meals only

# Sides & Salads Enhancements

## Salads

**Pear Salad** - Roasted pears, mixed greens, walnuts, fresco cheese, pomegranate seeds, creamy walnut dressing

**Jalapeno Caesar** - Romaine lettuce, croutons, parmesan cheese, jalapeño Caesar dressing

**Southwest** - Mixed greens, diced tomatoes, mozzarella cheese, tortilla chips, southwest ranch dressing

**Caribbean Salad** - Mixed greens, red bell peppers, mango, parmesan cheese, red wine and citrus vinaigrette

**Antigua's House Salad** - Mixed greens, pickled red onions, diced tomatoes, olive oil and chimichurri dressing

### Cilantro Rice

Peruvian rice seasoned with cilantro

### Poblano Rice

White rice, corn kernels, poblano pepper slices

### Arroz con Gandulez

Puerto Rican rice with pigeon peas, and pork

### Poblano Pasta

Rigatoni pasta in a creamy poblano pepper sauce with corn kernels & poblano pepper strips

### Butter Potatoes

Potatoes seasoned with garlic, onions and butter

### Cotija Cheese Mashed Potatoes

Mashed potatoes with butter and cotija cheese

### Cauliflower Mashed Potatoes

Mashed potatoes with cauliflower

Rice & Pasta

Potatoes

## Vegetables

**Agave Roasted Brussels Sprouts with bacon** - Pan roasted Brussel sprouts, agave honey, and bacon

**Chimichurri Glazed Carrots** - Roasted carrots seasoned with chimichurri sauce

**Roasted asparagus with cherry tomatoes** - Seasoned with chimichurri sauce

**Saffron Seasoned Vegetables** - Seasonal vegetables seasoned with saffron

**Sweet Fried Plantains**

**Mexican Street Corn** - Sour cream, mayo, fresco cheese, cilantro (cold)

# Vegetarian & vegan options

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## Vegetable Paella \*\*

Saffron seasoned rice, bell peppers, onions, cauliflower, brussels sprouts, gold beats

## Poblano Pasta

Rigatoni pasta tossed in a creamy poblano pepper sauce, sautéed corn kernels and poblano peppers strips and mozzarella cheese

## Mixed Charred Vegetable Platter \*\*

Seasoned charred vegetables including brussels sprouts, cauliflower, sweet potato, squash, corn and zucchini

## Vegetable Empanadas

Saffron seasoned veggie filled empanadas

## Cauliflower & Walnut Tacos \*

Cauliflower, bell peppers, onions and walnuts, seasoned with soy sauce and served with limes and salsa

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\*Vegan Option\* \*Gluten Free\*

# Kids Menu Options

## Main Entrées

Grilled Chicken - Grilled chicken breast

Chicken Tenders- Home made chicken tender in a crispy batter

Macaroni & Cheese - Home made macaroni and cheese. Plated or in mini cups

Quesadillas—Cheese or Chicken quesadillas

Carne Asada - Grilled beef sirloin strips

## Sides

Fresh Fruit Skewers - Seasonal fresh fruit skewers

Seedless Grapes - Green or red seedless grapes

Cilantro Rice or White Butter Rice

Butter Pasta - Home made noodles with butter

# Pricing

## Casual Tablescape Buffet

Our uniformed staff will serve the buffet to your guest. Our Casual Tablescape Buffet package includes:

-Choice of two entrees, two side enhancements, choice of salad, dinner rolls & butter  
20 Guest Minimum - 49.95 per guest

## Elegant Buffet Tablescape or Family Style

Our uniformed staff will pass appetizers and serve the buffet to your guest. Our Elegant Buffet Tablescape package includes:

-Choice of two three passed appetizers, two entrees, two side enhancements, plated salad served at the table, dinner rolls & butter  
20 Guest Minimum - 59.95 per guest

## Luxurious Sit Down Dinner

Our uniformed staff will pass appetizers to your guest, serve the salad at the table, and serve the dinner at the table. The Luxurious Sit Down Dinner package includes:

-Choice of two three passed appetizers, two entrees, two side enhancements, choice of salad, dinner rolls & butter  
20 Guest Minimum - 69.95 per guest | Surf & Turf 79.95 per guest

## Extras

Additional entrée 15.95 per person - Additional side 6.95 per person

## Kids Pricing

Choice of entrée and choice of two sides

26.95 per kid

Additional entrée 8.95 - Additional side 5.95