

Event Catering By



at Public School House
Cottleville, MO



Sugarfire Wentzville
sugarfirecaters@gmail.com



BUFFET CATERING PACKAGES

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

PLATINUM PACKAGE \$39

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

GOLD PACKAGE \$36

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

SILVER PACKAGE \$30

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

BRONZE PACKAGE \$26

Includes staffing, disposable plates, plasticware, & napkins, 2 entrees/meats, 3 sides, bread, & assorted bbq sauces

Plated menus available. Please ask for details.



BUFFET MENU OPTIONS

MEAT & ENTREE CHOICES

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

*premium meat \$2/ person
upcharge

V ~ Vegetarian
GF ~ Gluten Free

SIDE CHOICES

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
*Roasted Brussels Sprouts ~ V, GF

*premium side \$1/ person upcharge

V ~ Vegetarian
GF ~ Gluten Free



COCKTAIL HOUR APPETIZERS

TAX & 20% GRATUITY ADDED TO THE FINAL BILL

SERVED BUTLER-STYLE/STATIONARY FOR 1 HOUR PRIOR TO DINNER

*BUFFET-STYLE AVAILABE AT ADDITIONAL COSTS

COLD SELECTIONS

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

SMOKED SHRIMP COCKTAIL
\$5/PERSON ~ GF

*FRUIT & CHEESE PLATTER
W/CRACKERS \$75 SERVES 40

*MEAT & CHEESE PLATTER
W/CRACKERS \$95 SERVES 40

CAPRESE SKEWERS
\$2/PERSON ~ V, GF

BLT DEVILED EGGS OR SMOKED
DEVILED EGGS \$2/PERSON ~ GF

GOAT CHEESE CROSTINI
\$3/PERSON ~ V

V ~ Vegetarian
GF ~ Gluten Free

HOT SELECTIONS

SMOKED BACON-WRAPPED SHRIMP
\$7/PERSON ~ GF

SMOKED BRISKET MEATBALLS IN
BOURBON BBQ SAUCE \$4/PERSON

BRISKET TOASTED RAVIOLI \$3/PERSON

*SMOKED CHICKEN WINGS
\$4/PERSON ~ GF

BACON-WRAPPED DATES
STUFFED WITH GOAT CHEESE
\$3/PERSON ~ GF

MINI CRAB CAKES \$6/PERSON

*stationary appetizer

V ~ Vegetarian
GF ~ Gluten Free



CUSTOM MENU OPTIONS:

Don't see what you're looking for? We cater to you!
Custom menus are available like the ones below and more!
Please inquire on pricing and availability.

- ~ Appetizer only service (buffet style or butler style)
 - ~ Brunch options
 - ~ Mac and cheese station
 - ~ Nacho station
 - ~ Taco buffet option
 - ~ Slider station
- ~ Multi course plated meal options
- ~ Custom dessert station



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.

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

Assorted Cookies \$4/ Person
Chef's selections or custom order

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

Cake cutting services available
ask for pricing

Booking Procedure

A NON-REFUNDABLE DEPOSIT OF \$500.00 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 NICKI @ SUGARFIRE WENTZVILLE TO FINALIZE ALL DETAILS, INCLUDING ALL RENTAL NEEDS.

FOR WEDDINGS:

A 50% 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.

FOR ALL OTHER EVENTS:

THE FINAL PACKAGE SELECTION & MENU IS DUE NO LATER THAN 14 DAYS FROM THE EVENT DATE. A FINAL HEADCOUNT IS DUE 7 DAYS PRIOR AND ALL FINAL BALANCES MUST BE PAID 5 DAYS PRIOR. CANCELLATION WITHIN 14 DAYS WILL RESULT IN LOSS OF DEPOSIT PAID.

CATERING DIRECTOR
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