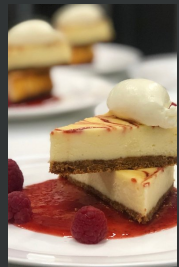


*Event Catering By*



*at Public School House  
Cottleville MO*



*Sugarfire Wentzville  
sugarfirecaters@gmail.com*



## FORMAL CATERING PACKAGES

PRICED PER PERSON  
TAX & 18% GRATUITY ADDED TO THE FINAL BILL

PLATINUM PACKAGE \$33

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

GOLD PACKAGE \$31

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

## UPGRADES

CARVING STATION \$100 FEE

UNIFORMED CHEF CARVING MEAT TO ORDER



## FORMAL CATERING MENU SELECTIONS

### MEAT & ENTREE CHOICES

2 GOLD    3 PLATINUM

Beef Brisket ~ GF  
Pulled Pork ~ GF  
Turkey Breast ~ GF  
Pulled Chicken Breast ~ GF  
Smoked Salmon ~ GF  
Baby Back Ribs ~ GF  
Traditional Meat Lasagna  
Smoked Portobello Mushrooms  
    ~ V, GF  
Vegetarian Stir Fry ~ V, GF  
Penne Pomodoro ~ V  
Mushroom Ravioli ~ V

V ~ Vegetarian  
GF ~ Gluten Free

### SIDE CHOICES

3 GOLD    4 PLATINUM

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 & Gravy  
Italian Roasted Potatoes ~ V, GF  
Candied Sweet Potatoes ~ V, GF  
Brussels Sprouts ~ GF

V ~ Vegetarian  
GF ~ Gluten Free



## INFORMAL CATERING PACKAGES

PRICED PER PERSON  
TAX & 18% GRATUITY ADDED TO THE FINAL BILL

SILVER PACKAGE \$23

Includes staffing, disposable plates, plasticware, napkins,  
3 meats, 3 sides, bread, assorted bbq sauces

BRONZE PACKAGE \$21

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

## UPGRADES

CARVING STATION \$100 FEE

UNIFORMED CHEF CARVING MEAT TO ORDER



## INFORMAL CATERING MENU SELECTIONS

### MEAT & ENTREE CHOICES

3 SILVER    2 BRONZE

Beef Brisket ~ GF  
Pulled Pork ~ GF  
Turkey Breast ~ GF  
Pulled Chicken Breast ~ GF  
Smoked Portobello Mushrooms  
~ V, GF

V ~ Vegetarian  
GF ~ Gluten Free

### SIDE CHOICES

3 SILVER & BRONZE

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 & Gravy  
Italian Roasted Potatoes ~ V, GF  
Candied Sweet Potatoes ~ V, GF  
Brussels Sprouts ~ GF

V ~ Vegetarian  
GF ~ Gluten Free



## APPETIZERS

TAX & 18% 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

SMOKED SHRIMP COCKTAIL  
\$5/PERSON ~ GF

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

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

CAPRESE SKEWERS \$2/PERSON ~ V, GF

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

GOAT CHEESE CROSTINI \$3/PERSON ~ V

MINI LOBSTER ROLL  
\$7/PERSON

V ~ Vegetarian  
GF ~ Gluten Free

### HOT SELECTIONS

SMOKED BACON-WRAPPED SHRIMP  
\$6/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 \$5/PERSON

BRISKET SPANAKOPITA \$3/PERSON

CHICKEN EL PASTOR KABOBS \$3/PERSON ~ GF

EXOTIC MUSHROOMS WITH  
PEPPERED HONEY \$4/PERSON ~ V, GF

MINI BUFFALO CHICKEN BISCUITS \$4/PERSON

V ~ Vegetarian  
GF ~ Gluten Free



## LATE-NIGHT MENU

### ADD-ON TO FORMAL PACKAGE ONLY

~ \$300 MINIMUM ORDER

~ DELIVERED TO VENUE BETWEEN 9PM & 10:30PM

~ \$75 DELIVERY FEE

#### MINI BURGERS

House smash burger with cheese, nunya sauce & pickles

\$4 each ~ minimum 50

#### MINI CORNDOGS

Served with our STL Sweet BBQ Sauce and Mustard

\$60 per 40 pieces

#### SMOKEHOUSE TAQUITOS

Pulled pork or smoked chicken, cheese, and Honey Badger BBQ sauce rolled in corn tortillas that are deep-fried and served with avocado ranch dipping sauce

\$3 each ~ minimum 50



## BRUNCH BUFFET

\$30 PER PERSON  
TAX & 18% GRATUITY ADDED  
TO THE FINAL BILL

INCLUDES CHINA, SILVERWARE, LINEN NAPKINS,  
ASSORTED MUFFINS, FRESH FRUIT & STAFFING

### MEAT CHOICES - 3

Beef Brisket ~ GF  
Pulled Pork ~ GF  
Turkey Breast ~ GF  
Ham ~ GF  
Sausage Links ~ GF  
House Bacon ~ GF

### EGG CHOICES - 1

SCRAMBLED ~ V, GF  
SUGARFIRE FRITTATA ~ GF  
(bacon & cheddar  
or Spinach Tomato Feta)

V ~ Vegetarian  
GF ~ Gluten Free

### SIDE CHOICES - 3

Country Fried Potatoes ~ V, GF  
Hashbrown Casserole ~ V, GF  
Biscuits & Gravy  
Brisket Stroganoff  
Country Green Beans ~ GF  
Mixed Vegetables ~ V, GF  
Seasonal Spinach Salad - V, GF  
House Garden Salad - V, GF  
Caesar Salad

V ~ Vegetarian  
GF ~ Gluten Free



# Booking Procedure

A NON-REFUNDABLE DEPOSIT OF \$200.00 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.

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 RE-SCHEDULE AND APPLY THE DOWN PAYMENT AND DEPOSIT TOWARDS THE NEW DATE.

NICKI WELSHANS ~ EVENT COORDINATOR  
SUGARFIRE SMOKE HOUSE  
SUGARFIRECATERS@GMAIL.COM  
636-445-7313