

Cookie Kitchen Catering



YOU CAN TASTE THE PASSION IN THE FOOD

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CATERING MENU





FRESH BREAKFAST OR BRUNCH!!!

(Minimum order of 10)

All breakfasts include regular coffee served with individual cream and sugars. Please inquire about decaf.

CONTINENTAL BREAKFAST - \$6 PER PERSON

Assorted muffins, breakfast pastries, scones, fresh fruit, and coffee

THE AMERICAN BREAKFAST - \$12 PER PERSON

Fresh scrambled eggs, choice of sausage OR bacon, breakfast potatoes, biscuits OR french toast, fresh fruit, pastries, orange juice and coffee

FRENCH TOAST FLIGHT - \$13 PER PERSON

Three pieces of french toast individually topped with a peach cobbler, blueberry, strawberry topping and whip cream

Scramble eggs, breakfast potatoes, choice of sausage OR bacon, fresh fruit, pastries, orange juice and coffee

THE ROYAL BRUNCH - \$18 PER PERSON

Served with fresh fruit, assorted muffins & pastries, maple syrup, butter, coffee, orange juice, scrambled eggs, breakfast potatoes, shrimp & grits, bacon, sausage, crispy chicken tenders, waffles, biscuits and toast

A LA CARTE

- Bloody Mary Bar (+\$5) ● Mimosa Bar (+\$4)

ASSORTED GRANOLA BARS \$1/each/ ASSORTED YOGURTS \$1/each
BOTTLED JUICE (10oz) \$2/each 2 SCRAMBLED EGGS \$2/serving
PINT OF MILK. \$2/each SAUSAGE (3 pieces) \$2/serving
FRESH MUFFINS & PASTRIES \$2/each BACON (2 pieces) \$2/serving
GLUTEN-FREE PASTRIES \$4/each BAGELS AND CREAM CHEESE \$2.5/each



BOXED LUNCHES

(Minimum order of 10 per selection)

BOXED DELI SANDWICH - \$10

All served on sub rolls with leaf lettuce, mayonnaise and mustard packets, chips, a cookie/or garnola bar, Choose of meat and cheese: turkey & provolone, ham & Swiss, roast beef & cheddar, hummus with fresh veggies.

BOXED GOURMET SANDWICH - \$13

All served with leaf lettuce, tomato, mayonnaise and mustard packets, chips, fresh fruit salad, and a gourmet cookie.

Choose sandwich: Turkey club on ciabatta, chicken Caesar wrap, roast beef & cheddar on a onion roll, Italian on ciabatta, smoked ham & swiss on a crossiant and roasted veggies with red pepper hummus wrap

Substitute: gluten-free bread (+\$2)

BOXED SALADS – \$13

(Each salad is served with a fresh roll, butter, fresh fruit salad and a gourmet cookie.)

CHEF SALAD

Mixed greens, sliced turkey and ham, shredded carrot, shredded cheese, croutons, tomato, hard boil egg, cucumber, black olives, ranch or french dressing

CAESAR CHICKEN SALAD (Add Salmon +\$4)

Romaine lettuce, sliced grilled chicken breast, shredded Parmesan cheese, croutons, Caesar dressing

Add-ons: pasta salad cup or fresh fruit (+\$1)

water bottle/can soda or juice (+\$1)

Substitute: gluten-free bread (+\$2)



GOURMET FOOD BARS

(Minimum order of 20 guests)

PASTA BAR - \$9

Served with Breadsticks, Parmesan cheese and red pepper flakes

Choice of two: penne, spaghetti, fettuccine, cavatappi

Choice of two: Italian sausage, meatballs,
sautéed vegetables, sliced Italian chicken breast

Choice of two: marinara, alfredo, light pesto cream, bolognese

MAC N CHEESE BAR (8oz serving) - \$10

Build the perfect bowl with our homemade double cheddar cheese macaroni complemented with a variety of toppings and a dinner roll.

Choose one meat: crispy chicken, jerk chicken, buffalo chopped chicken, BBQ pulled pork, chili

Toppings: crispy onions, sautéed mushrooms & onions, crumbled bacon, salsa, jalapeños, shredded Parmesan, cheddar cheese, green onions and breadcrumbs.

MASHED POTATO BAR - \$5

Homemade garlic and wasabi mashed potatoes with all the fixings:

cheddar cheese, bacon, sour cream, and green onions (chicken +\$2 or shrimps +\$3)

WINGS BAR - \$6 (3 pieces) or \$11 (6 pieces)

Breaded chicken wings served with celery, carrots, blue cheese and ranch

Choice of two: CKC classic, BBQ, stingin honey garlic, buffalo, garlic parmesan

NACHO BAR - \$6

Bowls of guacamole, mild salsa, salsa verde, sour cream, green onions, cilantro, and warm queso cheese sauce. Served with corn tortilla chips. Add: seasoned ground beef (+\$2), sweet potato and corn mix (+\$1.50), shredded chicken (+\$2)

POPCORN BAR - \$4

Popcorn: butter, cheddar and kettle corn

Seasonings: Parmesan garlic, ranch, white cheddar

Mix-ins: M&M's, pretzel twists, cheese puffs



CHARCUTERIE/GRAZING TABLE MENU

Starting price is \$10.00 (per person) with a minimum of 20 guests. Each guest will have 5oz of appetizers: 1oz meat, 2oz cheese and 2oz charcuterie. All charcuterie/grazing tables will include meat roses, brie cheese, shaved meat, cheese cubes, fresh fruit, crackers, bread, dips, olives, pickles, sweet treats, nuts and garnish.

You can also customize your order by adding add-ons to accommodate your vision. You can add on extra meat, cheese or flowers. So please check out our add-on list.

Pick and choose any 2 items from each row:

Meat: ham, turkey, roast beef, chicken breast and salami

Cheese: cheddar, swiss, pepperjack and provolone

Bread: thin breadsticks, Italian bread, crostini and pita chips

Nuts: peanuts, pecans, cashews and walnuts

Dips: hummus, spinach dip, tzatziki and french onion

EXTRA ADD-ONS

\$50 Fresh Flower Arrangements

\$25 Dozen Chocolate Covered Strawberries

\$20 Bak Brie with Fruit Topping

\$1(per person) Extra .5oz Meat from list above

\$1(per person) Extra 1oz cheese from list above

\$2(per person, per meat) Premium Meats: prosciutto, capocollo, mortadella and pancetta

\$2(per person, per dip) Premium Dips: salmon dip, crab dip and shrimp dip



APPETIZERS

(ALL ORDERS COME IN A DOZEN)

Fresh Fruit Cups	\$12/dz
Cheese & Sausage Cup	\$14/dz
Bacon Wrapped Water Chestnuts	\$12/dz
Shrimp Cocktail with Cocktail Sauce	\$18/dz
Meatballs with BBQ or Sweet & Sour Sauce	\$12/dz
Stuffed Mushrooms with Veggies or Italian Sausage	\$12/dz
Bruschetta	\$10/dz
Spinach Artichoke Dip Cups with Pita Chips	\$14/dz
Taco Salad with Tortilla Chips	\$14/dz
Tenderloin Baguettes with Herb Cheese & Horseradish Sauce	\$26/dz
Mini Chicken & Waffle (carrot cake waffle)	\$16/dz
Mini Crab Cakes w/ Remoulade Sauce	\$32/dz
Fried Lobster Bites w/ CKC Signature Sauce	\$48/dz
Scallop w/ Sweet Potato Puree & Zucchini Ribbon	\$42/dz
Shrimp & Grits Cups	\$26/dz
Classy Devil" A devil egg w/ Shrimp	\$16/dz
Teriyaki Chicken Skewer with Pineapples & Roasted Red Peppers	\$15/dz
Spanakopia with Tzatziki Sauce	\$14/dz
Chicken Salad Tarts	\$14/dz
Antipasto Skewers (artichokes, mozzarella, olives, tomatoes & salami)	\$14/dz
Caprese Skewer	\$16/dz
Hummus Cups with Pita Chips	\$14/dz
Mini Sandwiches	\$22/dz

Bread Choices: Croissants, Brioche Buns, Sesame Seed Buns

Meat Choices: Ham, Turkey, Roast Beef, Chicken Salad, Tuna, Egg Salad



GOURMET LUNCH AND DINNER

ENTRÉES - \$15 (PER PERSON)

BUFFET & FAMILY STYLE

Choose any one entrées (and an entrée for guests with dietary restrictions if needed) to be paired with hot starch and vegetable sides, caesar salad, dinner roll and butter.

Add: Second starch or vegetable (+\$2)

Second Entrée (+5)

CHICKEN ENTREES

APRICOT GLAZED CHICKEN

CHICKEN PICCATA

ROASTED HERB CHICKEN

GRILLED CHICKEN BREAST

JERK CHICKEN

FRIED CHICKEN

BEEF ENTREES

SWEDISH MEATBALLS

BBQ MEATBALLS

SLICED BEEF w/ RED WINE GRAVY

SMOKED BRISKET (+\$2)

BEEF TENDERLOIN MEDALLIONS (+\$5)

PORK ENTREES

ROASTED HERB PORK LOIN

BBQ SMOKED PULLED PORK

BBQ BABY BACK RIBS



SEAFOOD ENTREES

BLACKENED CATFISH

FRIED CATFISH

BAKED HERB COD

SHRIMP SKEWER (+2)

SEARED SALMON (+\$3)

HONEY GLAZED SALMON (+\$3)

VEGETARIAN

TERIYAKI GLAZED TOFU

SOUTHWESTERN STUFFED PEPPERS

SPAGHETTI ACORN SQUASH

PREMIUM ENTREES

T-BONE STEAK (+10)

RIBEYE STEAK (+10)

HALF RACK OF LAMB CHOPS (+15)

CRAB LEGS (PRICE MAY VARY)



GOURMET SIDE DISHES

- GARLIC MASHED POTATOES
- BAKED BEANS
- GLAZED SWEET POTATOES
- KATIE CORN
- SAUTEED VEGETABLE MELODY
- ROASTED REDSKIN POTATOES
- WILD RICE PILAF
- DIRTY RICE
- LOADED POTATO
- ASPARAGUS SPEARS - Seasonal (+\$2)
- COLLARD GREENS
- HONEY GLAZED CARROTS
- SAUTEED CABBAGE
- STEAMED BROCCOLI
- STEAMED CAULIFLOWER
- SAUTÉED GREEN BEANS
- YELLOW RICE
- RED BEANS & RICE
- BAKED BUTTERED POTATO
- DOUBLE CHEDDAR MACARONI (+\$2)

FRESH BAKED BREAD

DINNER ROLLS

GARLIC BREADSTICKS

CORNBREAD MUFFIN

CHEDDAR JALAPENO MUFFIN

(ALL BREAD COME WITH HONEY CHIVE BUTTER)

OUR POLICIES



MENU SELECTIONS AND PRICING

All food must be provided by Cookie Kitchen Catering. All details for your event including final guest count, must be finalized 2 weeks in advance. You may increase your count up to 5 days in advance. Due to fluctuating wholesale prices and supply chain issues, Cookie Kitchen Catering cannot guarantee menu prices until 60 days in advance of any event. Should substitutions be necessary, your event planner will contact you.

DEPOSITS, PAYMENT, AND CANCELLATIONS

A non-refundable deposit of 25% of the invoice is required to reserve our services. We accept cash, checks, Zelle, and all major credit cards. Full payment is due 2 weeks before your event. Any cancellation made within 7 days of an event is subject to a 50% charge.

FOOD ALLERGIES

All food is prepared in a commercial kitchen that handles peanuts, tree nuts, fish, shellfish, eggs, dairy, soy, wheat, and sesame regularly. If food allergies exist, please speak with your event planner about available options or any concerns.

LEFT OVERS

If requested in advance and on-site refrigeration is available, Cookie Kitchen Catering staff will happily package any leftovers that are still within the safety parameters set forth by Public Health Milwaukee County

SERVICE CHARGE AND STAFF FEE

Service staff are available to our customers, and are billed at a rate of \$15/hour per server/bartender (min 4 hours), \$25/hour per bartender when clients provide alcoholic beverages. Time is accrued from arrival at a venue until their return to our business location. For parties outside the Milwaukee Metro area, travel time to an event and mileage are paid by the client. There is a 18% service charge and 5.5% Wisconsin sale tax applied to every invoice billed for delivery.

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