

MPK

pig roasting & catering

Special Occasions

2025



Contact us: munewski@gmail.com
414-499-3113
www.munewskisporkandknife.com



Casual Celebrations with Style!

Thank you for considering MPK Catering for your event. Whether it's a reunion, retirement party, graduation, or any other milestone celebration, MPK is here to elevate your event with our delicious food and friendly service.

At MPK, we believe that every event is an opportunity to create cherished memories with friends or loved ones, surrounded by great food and good company. When you choose MPK for your celebration, you can rest assured that every detail will be taken care of with professionalism and care. Let us elevate your celebration to new heights with our exceptional food, friendly service, and unwavering commitment to excellence.

Styles of Service

Onsite Cooking, Carving & Serve

Looking to impress your guests at your next event? Look no further!

Immerse your guests in the culinary spectacle as they witness the cooking process unfold before their eyes, from the sizzle of the pig roasting to the skillful carving and presentation of your chosen menu selections, all while the buffet remains abundant and enticing.

Exclusive to full catering orders | Not available for individual a la carte orders | For gatherings of 50 or more.

Onsite Carving & Serve

Let us bring the show to you!

We'll handle the cooking of your whole pig and menu selections in our kitchen, then deliver everything directly to your venue. Just before mealtime, our team will arrive with the star attraction – the whole pig, ready to be carved onsite for all your guests to enjoy.

Exclusive to full catering orders | Not available for individual a la carte orders | For gatherings of 50 or more.

Delivery & Serve

No space? No problem! We've got you covered!

We'll handle the cooking and carving of your menu selections in our kitchen, then deliver everything directly to your venue. Once the feast begins, our attentive staff will remain onsite, ensuring impeccable service, monitoring the buffet, and replenishing as needed.

For gatherings of 50 or more.

Just Delivery

Let us take care of everything with our convenient delivery service!

We'll take care of preparing your selected menu items in our kitchen and then deliver everything straight to your event location. Our team will make sure to provide a seamless delivery experience for all of your guests to enjoy.

For gatherings of 20 or more.



Buffet-Style Event Packages

Ultimate Package

Groups of 50-75: \$28.99 per person
Groups of 76-149: \$26.99 per person
Groups of 150 or more: \$25.99 per person

Meats

MPK's Whole Pig Roast
Whole Roasted Chicken
Dinner Rolls and Butter Included

Sides

Choose Two:

Wisconsin Red Slaw **GF, V**
Busha's Potato Salad **GF, V**
Parsley Red Potatoes **GF, V**
Brown Butter Spaetzle **V**
Roasted Sweet Plantain **GF, V**
Caramelized Onion Rice **GF**
Borinquen Rice and Gandules **GF**

Sauces

Choose Two:

Guava BBQ Sauce **GF, V**
MPK's Citrus Mojo Sauce **GF, V**
MPK's Pique Criollo **GF, V**
Old Country Mustard Sauce **GF, V**
Caribbean Coffee & Rum BBQ Sauce **GF, V**

Essential Package

Groups of 50-75: \$19.99 per person
Groups of 76-149: \$18.99 per person
Groups of 150 or more: \$17.99 per person

Meat

MPK's Whole Pig Roast
Dinner Rolls and Butter Included

Basic Package

Groups of 50-75: \$17.99 per person
Groups of 76 or more: \$16.99 per person
Not available for onsite cooking or carving.

Meat

Choice of:
Crispy Pork Belly or Roasted Pork Shoulder
Dinner Rolls and Butter Included

Sides

Choose Two:

Busha's Potato Salad **GF, V**
Brown Butter Spaetzle **V**
Roasted Sweet Plantain **GF, V**
Caramelized Onion Rice with Bacon **GF**
Puerto Rican Yellow Rice with Pigeon Peas **GF**

Sauces

Choose Two:

Guava BBQ Sauce **GF, V**
MPK's Citrus Mojo Sauce **GF, V**
Old Country Mustard Sauce **GF, V**

Sides

Choose Two:

Busha's Potato Salad **GF, V**
Brown Butter Spaetzle **V**
Roasted Sweet Plantain **GF, V**
Caramelized Onion Rice with Bacon **GF**
Puerto Rican Yellow Rice with Pigeon Peas **GF**

Sauces

Choose Two:

Guava BBQ Sauce **GF, V**
MPK's Citrus Mojo Sauce **GF, V**
Old Country Mustard Sauce **GF, V**

GF = Gluten-Free **V** = Vegetarian

Discounts available for groups of 250 or more.
Plated dinner service also offered upon request.
A minimum of one (1) week's notice is required for all Whole Pig orders.



Appetizer Menu

Cold Selections

per 24 pieces

Bacon Pate Canapes

Rye crostini with bacon pate, pickled red onion, and walnut mustard
\$59.99

Herring Canapes

Baltic herring, pumpernickle crostini, horseradish cream, and chives
\$59.99

Guava + Cheese Skewers **GF, V**

Guava preserves served with fresh white cheese
\$35.99

Pimento-Cheddar Tea Sandwiches

WI Cheddar, smokey ham, and pimento cheese sandwiched between soft country bread
\$55.99

Hot Selections

per 24 pieces

Goat Cheese Croquettes **v**

Creamy béchamel and local goat cheese
\$39.99

Wild Mushroom Croquettes **v**

Creamy béchamel and local wild mushrooms
\$39.99

Ham Croquettes

Creamy béchamel and smokey jamón
\$39.99

Stuffed Sweet Plantain Cups **GF**

Sweet plantain stuffed with picadillo, or savory ground beef, and WI cheddar
\$60.99

Hogs in a Blanket

Mini kielbasa in puff pastry served with whole grain mustard
\$59.99

Platters & Trays

serves 20-30 guests

Wisconsin Cheese Tray

seasonal jams, garnishes, assorted crackers
\$79.99

Charcuterie Tray

local charcuterie, seasonal garnishes, assorted crackers
\$85.99

Seasonal Crudite & Pickle Platter **GF, V**

dilly-ranch dip, house-made pickles, seasonal vegetables
\$59.99

Seasonal Fruit Tray **GF, V**

sweet cheese dip, seasonal fruit
\$69.99

Smoked Whitefish Tray

rye bread crostini, caper tapenade, dilly-creme fraiche, cucumber
\$129.99

Island-style Chicharrones **GF**

house-made chicharrones seasoned four ways
\$45.99

Highlander Platter **GF**

variety of specialty kielbasa, assorted mustard & horseradish
\$65.99

GF = Gluten-Free **V** = Vegetarian

Hors d'Oeuvres available only with catered meal



A la Carte Buffet Items

Meats

MPK's Whole Roasted Pig **GF**

our classic pig roast, seasoned with garlic and citrus, and laden with crispy skin
Groups of 50-75: \$13.99 per person
Groups of 76-149: \$12.99 per person
Groups of 150 or more: \$11.99 per person

Pit-Roasted Chickens **GF**

whole chickens roasted on charcoal
Groups of 40-75: \$9.99 per person
Groups of 76 or more: \$8.99 per person

Crispy Pork Belly **GF**

seasoned just like our pig roast, tender pork belly covered with crispy skin
Groups of 40-75: \$11.99 per person
Groups of 76 or more: \$10.99 per person

Roasted Pork Shoulder **GF**

seasoned just like our pig roast, succulent pork shoulder topped with crispy skin
Groups of 40-75: \$11.99 per person
Groups of 76 or more: \$10.99 per person

Fresh Polish Sausage

open-pit grilled and finished in beer, served with caramelized onions and mustard
\$6.99 per person
40 person minimum

Smoked Kielbasa **GF**

open-pit grilled and served with mustard
\$6.99 per person
40 person minimum

Hunter's Sausage **GF**

smoked kielbasa made with pork & beef, and juniper, served with horseradish
\$6.99 per person
40 person minimum

Polish Blood Sausage

roasted and smothered in caramelized onions
\$6.99 per person
40 person minimum

Sides

Sides priced based on servings for 20-25 people.

Brown Butter Spaetzle **V**

brown butter, dill
\$43.99

Braised Red Cabbage **GF**

polish-style sweet & sour cabbage with bacon
\$45.99

Parsley Boiled Potatoes **GF, V**

red potatoes, garlic butter, parsley
\$43.99

Braised Sauerkraut **GF**

bacon, local kraut, caramelized onions
\$45.99

Garlicky Malanga Mash **GF, V**

creamy mash of whipped malanga (taro root) and yuca (cassava), with garlic butter
\$79.99

Charred Sweet Potato **GF, V**

white sweet potato cooked in charcoal
\$69.99

Borinquen Rice and Gandules **GF**

Puerto Rican yellow rice with bacon and gandules
\$56.99

Red Beans and Rice **GF**

criollo-style stewed red beans, served with white rice
\$55.99

Caramelized Onion Rice **GF**

caramelized onion, bacon, sofrito
\$55.99

Grilled Seasonal Vegetables **GF, V**

assorted seasonal vegetables, garlic butter, herbs
\$59.99

Roasted Sweet Plantain **GF, V**

caramelized sweet plantain
\$49.99

Yuca in Garlic Sauce **GF, V**

criollo-style yuca root braised in mojo sauce, with caramelized onions, citrus, and garlic
\$79.99

Bread Basket **V**

dinner rolls with butter
\$34.99

Pierogi

Pierogi Ruskie **V**

farmer's cheese and potato filling, served with sour cream or our classic bacon and caramelized onion topping
\$3.99 per person
30 person minimum

Sauerkraut & Mushroom **V**

pierogi filled with sauerkraut and mushroom, served with sour cream or our classic bacon and caramelized onion topping
\$3.99 per person
30 person minimum

Pierogi Mieso

filled with seasoned ground pork, served with sour cream or our classic bacon and caramelized onion topping
\$3.99 per person
30 person minimum

Sweet Cheese **V**

pierogi filled with sweet farmer's cheese, served with seasonal jam
\$3.99 per person
30 person minimum

GF = Gluten-Free V = Vegetarian

Looking for something specific?

Contact us today to inquire about custom dishes and special requests!

A minimum of one (1) week's notice is required for all Whole Pig orders.



A la Carte Buffet Items

Salads

Salads priced based on servings for 20-25 people.

Busha's Potato Salad GF, V

creamy potato salad, hard-cooked egg, scallion, dill
\$49.99

WI Red Slaw GF, V

creamy slaw, red cabbage, red onion, rainbow carrots
\$45.99

German Potato Salad GF

bacon, red potatoes, scallion, bacon-fat vinaigrette
\$49.99

Creamed Cucumbers GF, V

dill, fresh cucumbers, scallion, creme fraiche
\$40.99

MPK's Chopped Salad GF, V

iceberg & romaine lettuces, heirloom tomatoes, pickled red onion, hard-cooked egg, MPK's thousand island dressing
\$49.99

Herbed Green Salad GF, V

herbed WI goat cheese, pears, toasted pecans, passionfruit-champagne vinaigrette
\$52.99

Charred Veggies & Grains Salad GF, V

charred baby beets, turnips, and radishes, grilled romaine, fresh herbs, buckwheat grains, curry-dijon dressing
\$52.99

Sauces

Sauces priced per pint. Each pint serves 15-20 people.

Guava BBQ Sauce GF, V

sweet and tangy
\$14.99

MPK's Citrus Mojo Sauce GF, V

zesty and fragrant
\$12.99

Old Country Mustard Sauce GF, V

rich and punchy
\$15.99

MPK's Pique Criollo GF, V

criollo-style hot sauce
spicy and funky
\$13.99

Caribbean Coffee & Rum

BBQ Sauce GF, V

deep and savory
\$14.99

Desserts

Busha's Apple Cake V

sweet apple sandwiched between vanilla sponge cake
\$4.99 per person

Panetela V

Puerto Rican butter cake filled with guava
\$4.99 per person

Tres Leches Cake V

vanilla cake soaked with fresh WI cream
\$4.99 per person

Coconut Flan GF, V

Puerto Rican caramel custard flavored with coconut milk
\$4.99 per person

Sweet Cheese Flan GF, V

Puerto Rican caramel custard made with farmer's cheese
\$4.99 per person

Natilla Cups V

Cuban vanilla-cinnamon custard, served with tea-cookie crumble
\$4.99 per person

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Looking for something specific?

Contact us today to inquire about custom dishes and special requests!



Frituras en Vivo Station

Onsite Fry Station

Experience the enchantment of our Onsite Fry Station at your upcoming event.

Indulge in freshly fried delights reminiscent of the vibrant beach-side kiosks of Puerto Rico and the irresistible flavors of the Wisconsin State Fair. Perfect for enhancing any cocktail reception! Our live Fry Station promises crispy and delectable appetizers straight from the fryer!

Fritter Menu

per 24 pieces

Croquettes

flavor choices of: ham, mushroom **V**, or goat cheese. served with mayo-ketchup
\$39.99

Potato and Cod Fritters (Bolitas de Papa y Bacalao)

served with mayo-ketchup
\$39.99

Fried WI Cheese Curds **V**

served with ranch
\$35.99

Criollo Cheese Balls **V** (Bolitas de Queso)

served with guava sauce
\$35.99

Criollo-style Hush Puppies **GF, V** (Sorullitos)

served with mayo-ketchup
\$38.99

Mofongo Balls **GF** (Bolitas de Mofongo)

served with mayo-ketchup
\$39.99

Criollo Cod Fritters (Bacalaitos)

\$36.99

Mini Alcapurrias **GF**

Puerto Rican plantain fritter filled with seasoned beef
\$43.99

Beer Battered Whitefish Bites

served with tartar sauce
\$48.99

Mini Corn Dogs

served with MPK's mustard sauce
\$43.99

Mini Empanadillas

flavor choices of pizza, chicken, wild mushroom **V**, or picadillo (seasoned beef). served with MPK's pique criollo
\$49.99

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Station fee of \$125 plus the chosen fritter selections.
Exclusive to catered meals and onsite cooking package.
Available only for groups of 50 or more guests.
Minimum order requirement of 4 fritter selections.
Maximum service duration of 90 minutes.



Styles of Service

Onsite Carving & Serve

We'll handle the cooking of your pig and other menu selections in our kitchen and bring everything to your venue. Our service staff will arrive before the event to set up your buffet according to your menu preferences. Just before mealtime, the rest of our team will arrive, bringing the whole pig and other food items. We'll then perform the onsite carving of the pig, providing a visual feast for all your guests. Throughout the meal, our buffet staff will be on hand to serve guests, oversee the buffet, and replenish items as necessary.

This service offering is exclusive to full catering orders, and not available for individual a la carte orders. A minimum group size of 50 people is required. Access to the venue is required at least 90 minutes prior to meal service. A service area of at least 4'x12' is needed.

Included in this service package are all buffet tables, black tablecloths, buffet staff, and the necessary buffet equipment for your event. Disposable plates, napkins, and utensils are also included. The service duration is capped at 90 minutes, with the option for extended service time available for an additional charge.

The fee for this exceptional service is \$250.

Delivery & Serve

We'll handle the cooking and carving of your menu selections in our kitchen, then deliver everything directly to your venue. Throughout the meal, our buffet staff will be on hand to serve guests, oversee the buffet, and replenish items as necessary.

This service option is available for groups of 50 people or more. Access to the venue is required at least 90 minutes prior to meal service. A service area of at least 4'x8' is needed.

Included in this service package are all buffet tables, black tablecloths, buffet staff, and the necessary buffet equipment for your event. Disposable plates, napkins, and utensils are also included. The service duration is capped at 90 minutes, with the option for extended service time available for an additional charge.

The fee for this excellent service is \$150.

Just Delivery

We'll take care of preparing your selected menu items in our kitchen and then deliver everything directly to your event. Our team will make sure to provide a seamless delivery experience for all of your guests to enjoy.

This service option is available for groups of 20 people or more.

Buffet equipment such as chafing dishes, sternos, water pans, serving utensils, plates, napkins, and cutlery are not included but can be arranged for an additional fee.

Our delivery service is available within a 30 mile radius of our South Milwaukee kitchen.

Delivery fees may apply based on distance and order size.

Onsite Cooking, Carving & Serve

We will arrive a few hours before your event to set up and finish the cooking of your pig. As mealtime approaches, additional staff may join us to arrange your buffet according to your menu, oversee the buffet, and replenish dishes as needed. This service style allows your guests to witness the cooking process unfolding as they arrive and the event kicks off, including the captivating smells and sights of whole pig carving alongside the preparation of other menu selections.

This service offering is exclusive to full catering orders, and not available for individual a la carte orders. A minimum group size of 50 people is required. Access to the venue and cooking area must be provided at least 10 hours prior to meal service, with a minimum outdoor cooking-site allocation of 10'x20'.

Included in this service package are all buffet tables, black tablecloths, buffet staff, and the necessary buffet equipment for your event. Disposable plates, napkins, and utensils are also included. The service duration is capped at 90 minutes, with the option for extended service time available for an additional charge.

Pricing is customized based on event size and details.

All prices, fees, and charges are subject to Wisconsin sales tax.
A service charge of 5% will be added to the subtotal of the contract, excluding taxes.