



Weddings & Banquets Menu 2026



Celebrate in Style with MPK Catering!

From intimate gatherings to grand, formal celebrations, MPK Catering delivers bold flavors, polished service, and unforgettable dining experiences. Our Weddings & Banquets Menu is designed to suit every style of event—from casual and cozy to formal and refined.

All-Inclusive Buffet Packages

Our all-inclusive buffet packages take the stress out of planning. Each package includes beautifully arranged stationary appetizers, delicious roasted meat, complimentary sides and sauces, and dessert to finish the night on a sweet note. Whether you're hosting a casual backyard reception or an elegant ballroom affair, we have a package that fits your vibe and your guest list.

Custom Buffet Options & Family Style

If you love the idea of guests sharing big platters at the table or building their own plates from a buffet full of your favorite dishes, we've got you covered. From slow-roasted pork and juicy chicken to vibrant sides and fresh salads, you can mix and match from our generous a la carte menu to create the perfect meal for your celebration.

Interactive Stations

Looking to add a little extra flair? Our stations are always a hit! We can set up a beautiful dessert table full of sweet treats, curated appetizer grazing tables, or a live carving station with a whole roasted pig carved on the spot. It's a great way to give your guests something to talk about—and munch on!

Bar & Staffing Services

We're more than just great food. Our team includes friendly, professional servers to keep things running smoothly—clearing plates, refreshing water, and taking care of your guests. Need bartenders? We've got licensed pros ready to serve drinks, pour cocktails, or even mix up a signature cocktail just for you.

Custom Events, Your Way

We know no two weddings are the same. That's why we love helping couples create something totally custom. Want to build a unique menu? Interested in plated dinner service? We'll work with you to bring your vision to life—whatever that looks like.



Let's Start Planning!

From weddings and receptions to banquets, anniversaries, and everything in between, MPK Catering is here to make your event delicious, easy, and unforgettable.

Contact us today to start building your perfect menu and service plan.



Buffet Packages

Delicious and stress-free - just the way it should be!

Each package features all-inclusive pricing and includes stationary hors d'oeuvres, roasted meats, flavorful sides, house-made sauces, and dessert. Everything you need for a full, satisfying meal.

Deluxe Buffet

Includes both Whole Pig Roast and Whole Roasted Chickens.

Deluxe Buffet Includes:

- Stationary Hors d'Oeuvres
 - Wisconsin Cheese & Meat Board
 - Relish & Crudite Tray with Dip
- Two Roasted Meats
 - Whole Pig Roast by MPK
 - Whole Roasted Chickens
- Two Sides
- Two Sauces
- One Dessert
- Fresh Dinner Rolls & Butter

\$42.95 per person | groups of 50-75

\$40.95 per person | groups of 76-149

\$39.95 per person | groups of 150-300

*Discounts available for groups of 300+

Classico Buffet

Includes only the Whole Pig Roast.

Classico Buffet Includes:

- Stationary Hors d'Oeuvres
 - Wisconsin Cheese & Meat Board
 - Relish & Crudite Tray with Dip
- One Roasted Meat
 - Whole Pig Roast by MPK
- Two Sides
- Two Sauces
- One Dessert
- Fresh Dinner Rolls & Butter

\$33.95 per person | groups of 50-75

\$31.95 per person | groups of 76-149

\$30.95 per person | groups of 150-300

*Discounts available for groups of 300+



Buffet Menu Options

(Choose 2 sides, 2 sauces, 1 dessert)

Sides

- MPK's Mac Salad
- Dilly Creamed Cucumbers
- Garden Salad
- Dill-Pickle & Cheddar Pasta Salad
- Parsley Red Potatoes
- Brown Butter Spaetzle
- Smoky Bacon & Onion Rice
- Puerto Rican Rice

Sauces

- Guava BBQ Sauce
- MPK's Citrus Mojo Sauce
- Old Country Mustard Sauce
- Caribbean Coffee & Rum BBQ Sauce

Desserts

- Busha's Pistachio Pound Cake
- Marble Butter Cake
- Lemon-Poppy Drizzle

Premium Upgrades

- Stationary Hors d'Oeuvres:
Charcuterie Upgrade +\$6/pp
- Wine & Cheese Salad +\$2.50/pp
- Orchard Waldorf Salad +\$2.50/pp
- Charred Seasonal Vegetables +\$2.25/pp
- Honey Glazed Rainbow Carrots +\$2/pp
- Potatoes Au Gratin +\$3/pp
- Käsespätzle (Cheese Spaetzle) +\$2.50/pp
- Tres Leches +\$2.25/pp

See à la carte menu for additional items and item descriptions.



Vegetarian, Vegan, and Gluten-Free options available upon request, when possible.

Prices subject to change without notice. Please contact us for the most up-to-date pricing.

Additional sides, desserts, and accompaniments are available upon request, plus buffet enhancement with a Whole Pig Carving Station. Additional fees may apply.



Hors d'Oeuvres

Cold & Hot Selections priced per 50 pieces.

Cold Selections

Bacon Pâté Canapés

\$104.95

Rye crostini topped with rich bacon pâté, pickled red onion, and a touch of walnut mustard. Smoky, tangy, and bold.

Steak Tartar

\$139.95

A traditional, Polish-style beef tartare, delicately seasoned and served on rye crostini for a bite that's rustic yet refined.

Farmer's Cheese Potato Bites

\$89.95

Baby potatoes filled with a whipped blend of farmer's cheese, chives, and herbs. Creamy, savory, and satisfying. *^

Mini Savory Cheesecakes

\$119.95

Gorgonzola cheesecake bites with toasted walnut crust and a poached pear topping. A rich, elegant twist on cheese and fruit. *^

Charcuterie Skewers

\$114.95

Mini skewers inspired by classic charcuterie flavors—featuring guava and white cheese alongside a rotating selection of meats, cheeses, fruits, and pickled bites. Perfect for cocktail hour snacking with a sweet-savory twist. *^

Smoked Salmon Roulades

\$119.95

Delicate pinwheels of smoked salmon, filled with herbed cream cheese, capers, and wrapped in a spinach pastry.

Hot Selections

Bacon Wrapped Water Chestnuts

\$109.95

Crisp water chestnuts wrapped in maple-glazed bacon and roasted to perfection. Sweet, salty, and craveable. ^

Sweet Plantain Pionono Cups

\$114.95

Caramelized sweet plantain cups filled with savory ground beef and melted Wisconsin cheddar. A crowd-pleasing Puerto Rican favorite. ^

Hog-in-a-Blanket Bites

\$99.95

Cheddar brats wrapped in golden puff pastry and served with whole grain mustard. A playful twist on a Midwestern classic.

Hand Rolled Meatballs

\$99.95

Tender hand-rolled chicken meatballs in a rich dill-cream sauce. Comfort food with an elevated touch.

Ham Croquettes

\$109.95

Golden-fried croquettes filled with creamy béchamel and smoky ham. A nod to traditional Cuban favorite.

* = vegetarian option available

^ = gluten-free option available

Vegetarian, Vegan, and Gluten-Free options available upon request.

Prices subject to change without notice. Please contact us for the most up-to-date pricing.

Displays

Wisconsin Cheese & Charcuterie Board

\$205 | serves 50

A celebration of Wisconsin's finest: assorted local cheeses, cheese curds, artisanal charcuterie, and savory sausages. With seasonal garnishes and an assortment of crackers. *^

Seasonal Crudité & Relish Display

\$165 | serves 50

A vibrant and colorful array of fresh vegetables, seasonal pickles, briny olives, and our house-made Dilly-Ranch dip. *^

Smoked Fish & Herring Board

\$150 | serves 30

Smoked whitefish, seasonal marinated herring, chopped eggs, red onions, capers, cucumbers, and dill crème fraîche. Served with a variety of rustic breads and crisp crackers. ^

Dainty Tea Sandwiches

\$125 | serves 50

A charming assortment of bite-sized tea sandwiches, including Pimento-Cheddar, Egg Salad, and Classic Cucumber. *



Stations & Tables

Artisan Dips Display

\$285 | serves up to 50 guests

Display of bold dips and spreads served with a variety of dippers for scooping and snacking. Features five dips, including Pineapple-Ham Cheese Ball, House-made Hummus, Spinach-Artichoke Dip, and a rotating lineup of seasonal favorites. With plantain chips, crostini, fresh bread, veggies, and pretzels for the perfect bite, every time. *^

Highlander Grazing Table

\$725 | serves up to 50 guests

A rustic, crowd-pleasing spread inspired by the bold flavors of the Polish Highlands. This abundant table features a rotating selection of cured meats, cheeses, smoked sausages, artisan breads, crackers, mustard, seasonal jams, and traditional Polish snack skewers (koreczki) and savory roulades (roladki). Perfect for snacking and grazing the night away.

Pierogi Party Table

\$395 | serves up to 50 guests

Featuring a variety of our handmade pierogi, perfect for guests to mix, match, and top to their liking.

Flavors include classic cheese & potato (ruskie), seasoned pork, kraut & mushroom, and sweet cabbage. Served with a spread of toppings like sour cream, green onion, fresh dill, and bacon-caramelized onions. *

Garden & Greens Salad Bar

\$345 | serves up to 50 guests

A vibrant and refreshing station with everything your guests need to build their perfect salad. Start with a base of crisp greens, then pile on colorful toppings and bold dressings. *^

Includes:

- Greens: Mixed baby lettuces, chopped romaine, and baby spinach
- Toppings: tomatoes, carrots, cucumbers, red onion, olives, garlic-herb croutons, sunflower seeds, shredded cheddar, blue cheese, bacon crumbles
- Dressings: Dilly-Ranch, Applecider Vinaigrette, Thousand Island

Fritura Station

\$425 | serves up to 50 guests

Bringing the energy of Puerto Rico's beachside kioscos to your event! Choose three fritura items to be fried fresh, right at the table by our staff. Includes one chef-attendant. *^

Fritura Choices:

- Criollo Cheese Balls (Bolitas de Queso)
- Criollo-style Hush Puppies (Sorullitos)
- Mini Chicken Empanadillas
- Mini Beef Empanadillas
- Ham Croquettes (Croquettes de Jamón)
- Tostones with Mayoketchup
- Mofongo Balls (Bolitas de Mofongo)
- Mini Beef Alcapurrias

Carving Stations

Glazed Ham Carving Station

\$11.95/person | minimum 50 guests

A whole ham, glazed in our signature guava sauce and carved to order. Served with soft dinner rolls and a trio of mustards. ^

Roast Beef Carving Station

Market Price/person | minimum 50 guests

Tender, herb-crusted beef roast carved to order and served with fresh rolls, horseradish, and red wine jus. ^

Whole Pig Carving Station

See a la carte menu for per person pig roast pricing.

Perfect for a show-stopping moment where guests can watch and enjoy a tender, freshly carved pig roast. ^

Additional Service Fee of \$150 per station + per person protein cost.

All carving stations must be paired with a full buffet package or a selection of food stations/tables for a complete meal.

Prices subject to change without notice. Please contact us for the most up-to-date pricing.

Something Sweet

Dessert Table

\$525 | serves up to 50 guests

Select five desserts from our house-made favorites. This table is a showstopper with a mix of textures, flavors, and a sweet, final impression.

Dessert Choices:

- Frosted Brownie Bites *
- Lemon Bar Bites *
- Hello-Dolly Bites *
- Mini Coconut Flan *^
- Fluffernutter Pie Cups *
- Chocolate Mousse Cups *
- Cuban Natilla Custard Cups *^
- Confetti Cookie Bar Bites*
- Cocoa-Peanut Butter Squares *
- Grasshopper Fudge Squares *
- Chocolate Dipped Pretzel Sticks *

Coffee Bar

\$100 | serves 50

Fresh-brewed regular & decaf coffee, dairy & non-dairy creamers, stir sticks and sweeteners, and condiments

* = vegetarian option available

^ = gluten-free option available



Signature Roasts & Proteins

Whole Pig Roast by MPK

\$15/person | 50-75 guests

\$14/person | 76-149 guests

\$13/person | 150+ guests

Our signature whole pig, slow-roasted over live fire and seasoned with garlic and citrus for deep, traditional flavor. ^

*50 person minimum

Whole Roasted Chickens

\$10.50/person | 30-75 guests

\$9.75/person | 76+ guests

Our classic whole roasted chicken, infused with herbs and citrus, cooked to juicy perfection and ready to serve. A great option for pairing or as a stand-alone centerpiece. ^

*30 person minimum

Slow-Roasted Pork Shoulder

\$11.50/person | 30 person minimum

Succulent pork shoulder, seasoned like our whole pig roast and served with its natural jus. Rich, satisfying, and full of tradition. ^

Celebration Sausage Trio

\$8.75/person | 30 person minimum

A bold and flavorful trio of charred sausages featuring MPK's Fresh Kielbasa, Smoked Polish Sausage, and traditional Polish Wedding Sausage. Served sliced and ready to share along with Mustard and Sauerkraut. ^

Charred Longaniza

\$7.75/person | 30 person minimum

Our house-made Puerto Rican country sausage, perfectly charred and bursting with sofrito-rich flavor. A bold and flavorful nod to the island. ^

Beef Roulades

\$14.95/person | 30 person minimum

Tender beef slices wrapped around a savory filling of pickles, onions, and smoky bacon, then slow-braised until tender. A Polish favorite that's hearty, flavorful, and perfect for special occasions.

Hand-Made Pierogi

Pierogi Ruskie

\$99 | serves 25

Filled with house-made Farmer's Cheese and yukon potatoes. Served with Bacon-Onion topping. *

Sauerkraut & Mushroom

\$102 | serves 25

Filled with Wild Mushrooms and Braised Sauerkraut. Served with Bacon-Onion topping. *

Pierogi z Mięsem

\$105 | serves 25

Filled with seasoned pork and caramelized onion. Served with Sour Cream.

Signature Sauces

Pricing reflects 15 servings

Guava BBQ Sauce

\$22 - sweet & tangy.

MPK's Citrus Mojo Sauce

\$22 - zesty & fragrant.

Old Country Mustard Sauce

\$21 - rich & punchy.

Caribbean Coffee & Rum BBQ Sauce

\$20 - deep & savory.



* = vegetarian option available
^ = gluten-free option available

A la Carte

All Salads, Vegetables, and Sides are priced per pan, serving approximately 25 guests each.

Salads & Seasonal Vegetables

Garden Salad

\$65 - A crisp mix of garden greens, seasonal veggies, and house-made apple cider vinaigrette. *^

Orchard Waldorf Salad

\$75 - Crisp apples and celery with baby lettuces, dried cranberries, candied walnuts, and Door County cherry white cheddar served with a creamy lemon-poppy dressing. *^

Wine & Cheese Salad

\$75 - Baby greens and arugula, shaved pears, WI blue cheese, toasted pecans, dried cranberries, and house-made raspberry-porto vinaigrette. *^

Busha's Potato Salad

\$70 - Creamy potato salad with hard-cooked egg, scallions, and dill pickles for a classic, comforting side. *^

Dill-Pickle & Cheddar Pasta Salad

\$60 - Creamy pasta with sharp cheddar, dill pickles, and fresh dill. *

MPK's Mac Salad

\$65 - Creamy and tangy macaroni salad with elbow macaroni, sweet peas, red onions, and ham.

WI Red Slaw

\$60 - A creamy slaw with red cabbage, red onion, and rainbow carrots, offering a fresh, colorful crunch. *^

Dilly Creamed Cucumbers

\$60 - Sliced fresh cucumbers, scallions, and dill in a creamy crème fraîche dressing for a cool, refreshing bite. *^

Warm German Potato Salad

\$72 - Tender red potatoes tossed with crisp bacon, scallions, and a tangy bacon-fat vinaigrette. ^

Charred Seasonal Vegetables

\$75 - A medley of seasonal vegetables gently charred and tossed in herby garlic butter. *^

Honey-Glazed Carrots

\$72 - A vibrant mix of heirloom carrots, roasted and glazed with a touch of honey. *^

Signature Sides

Brown Butter Spaetzle

\$62 - Delicate spaetzle tossed in rich brown butter and fresh dill. *

Käsespätzle

\$80 - Buttery spaetzle folded with gooey cheese, baked until golden. MPK's answer to mac & cheese. *

Parsley Boiled Potatoes

\$62 - Tender red potatoes in a garlic-parsley butter. *^

Potatoes au Gratin

\$85 - Layers of tender potatoes and rich cheese, baked to a golden, crispy perfection. *

Whipped Root Mash

\$85 - Creamy and buttery whipped malanga (taro) root. Smooth, savory, and unforgettable. *^



Puerto Rican Rice

\$68 - Puerto Rican yellow rice with smoky bacon and gandules. ^

Smoky Bacon & Onion Rice

\$68 - Smoky bacon and tender, caramelized onions, cooked into fluffy rice, inspired by our home in Puerto Rico. ^

Arroz Mamposteano

\$72 - Smoky and tender red beans cooked with fluffy rice—an island classic with bold flavor. ^

Charred White Sweet Potato

\$85 - Roasted batata (white sweet potato) with a hint of char. Earthy and sweet. *^

Roasted Sweet Plantain

\$80 - Ripe plantains roasted until tender and golden, bringing out their natural sweetness with a lightly caramelized finish. *^



A la Carte

Finishing Touches

Cream of Plantain Soup

\$5.75/person | 30 person minimum

This rich and silky soup features green plantains with savory sofrito. Topped with crispy plantain chips and chives, it's the perfect balance of creamy and flavorful. *^

Roasted Tomato Bisque

\$5.75/person | 30 person minimum

A creamy and velvety bisque made from sweet, roasted tomatoes. Finished with cheddar-cROUTONS, this classic soup offers a sophisticated take on a beloved favorite. *

Late-Night Snacks

The After-Hours Dog Bar

\$395 | Serves up to 50 guests

Build-your-own hot dog station featuring classic all-beef dogs and an irresistible spread of toppings—think jalapeños, sauerkraut, Chicago-style, and all your favorite condiments. Perfect for guests craving a nostalgic bite before hitting the dance floor again.

Bavarian Pretzel Bites

\$255 | Serves up to 50 guests

Soft, golden Bavarian-style pretzels served warm with tangy mustard and MPK's homemade, rich and creamy beer cheese. A perfect snack for late-night cravings or casual celebrations. *

Mini Cuban Sliders

\$345 | Serves up to 50 guests

Small but mighty! These bite-sized versions of the classic Cuban sandwich are stacked with tender roasted pork, smoky ham, Swiss cheese, pickles, and a touch of mustard, all pressed on soft slider rolls. Perfect for a bold, crowd-pleasing late-night snack.

Sweet Finale

Tres Leches

\$125 | Serves 30

Sponge cake soaked sweet milk syrup and topped with whipped cream—ultra-moist and irresistibly rich. *

Busha's Pistachio Pound Cake

\$89 | Serves 24

Buttery and velvety pound cake laced with pistachio for a nutty, nostalgic flavor. *

Marbled Butter Cake

\$89 | Serves 24

Swirls of rich chocolate and vanilla come together in this soft, buttery cake with a beautiful marbled crumb. *

Lemon-Poppy Drizzle

\$89 | Serves 24

Bright, zesty lemon with a tender crumb and a hint of crunch from poppy seeds. *

Puerto Rican Guava Panetela

\$125 | Serves 30

A soft and buttery cake filled with guava—simple, sweet, and beloved. *

Coconut Flan

\$95 | Serves 24

A silky custard infused with creamy coconut and topped with golden caramel. *^

German Chocolate Cake

\$115 | Serves 24

Rich chocolate cake with coconut-pecan frosting. *

Kids' Meal

\$10.50 each

Crispy chicken tenders served with golden tater tots. Includes ketchup and ranch for dipping.



Centerpiece Cakes

Family-Style Cake Service

A unique and interactive way to serve dessert!

Each guest table is adorned with its own beautifully crafted cake, ready to be shared by friends and family. After dinner, guests cut and serve the cake themselves—making dessert feel personal, fun, and full of memories.

Choose between vanilla-almond or confetti. Each cake is elegantly frosted with a fluffy vanilla buttercream.

\$40.00 per cake

Minimum 5 cakes required. Each cake serves approximately 8–10 guests.

Optional upgrades like fresh flowers, edible gold, or custom flavors available upon request.

* = vegetarian option available

^ = gluten-free option available



Additional Event Services

At MPK Catering, we offer flexible service styles to match the vision, flow, and needs of your event. Whether you're planning a backyard wedding or an elegant banquet, we'll bring the right service to make your event seamless and memorable.

Style of Service	Description	Min. Guests	Includes	Starting Cost
Delivery & Buffet Service	We deliver and staff your buffet—simple, efficient, and fully set up for you.	50	Buffet tables, linens, buffet attendants, basic disposable plates, napkins, utensils.	\$425 flat fee
Carving Station Add-On	Add a chef-run station with freshly carved meats as a buffet centerpiece.	50	Chef-attendant, carving setup, basic disposable plates, napkins.	\$150 per station + per person protein cost
Onsite Cooking, Carving & Buffet Service	We roast the pig and prep food onsite—ideal for that open-fire wow factor.	100	Live-fire pig roast, full buffet setup, buffet attendants, pig roast carving station, basic disposable plates, napkins, utensils.	Custom pricing based on event details
Family-Style Dinner Service	Shared platters served at each table for a warm, communal experience.	50	Plating coordination, standard white and silver serving platters.	Starting at +\$14/pp (in addition to meal)

Optional Add-Ons & Services

- Service Staff:** Available for table service, set-up & break-down, plated/family-style dinners, cocktail receptions, and more
- Bartenders:** Available for beer/wine and full bar service. Bartenders are licensed and insured.
- Bar Set-Up & Planning:** Standard bar set-up and planning services are available for beer & wine or full bar events.
- Late-Night Food Service:** Late-night food service is available to keep the celebration going and includes on-site setup and service. A flat \$150 late-night service fee applies.
- Travel Fees:** Events located more than 30 miles from our kitchen may be subject to additional travel fees based on distance and event logistics.
- Dinnerware Upgrade:** Upgrade available to premium, linen-like napkins and china-style disposable plates and utensils. Choice of gold or silver.
- Specialty Service-ware Upgrades:** Wood boards, ceramic platters, vintage pieces, or themed presentations available upon request. Additional fees apply based on style and quantity needed.
- Plated Meal Service:** Our most formal dining option. Each meal is carefully plated and presented, creating a polished and relaxed atmosphere perfect for weddings, celebrations, and special gatherings. Plated meal service requires additional staffing and equipment. An additional fee per guest will be added based on final guest count, menu selection, and event logistics, plus staffing costs.

Not seeing what you're looking for? Ask us about custom menus—we're happy to create something just for you!

Prices subject to change without notice. Contact us for the most up-to-date pricing.

A 7% service charge applies to all events.

Final pricing may vary based on menu and event logistics.



MPK catering



Book Your Private Tasting

Ready to experience MPK Catering in person? Our private tastings give you the chance to sample menu items, ask questions, and fine-tune your event vision.

Tasting fees apply, but are fully credited toward your final balance if you book within 90 days.

It's the perfect way to taste the difference and plan with confidence.

Let's plan something unforgettable—one plate at a time!

Why Couples Choose MPK Catering

- A celebration of heritage-Puerto Rican fire, Polish comfort, and Midwestern hospitality on every plate.
- Signature whole pig roasts & live-fire cooking.
- Flexible service styles—from backyard casual to ballroom elegance.
- We're bilingual and experienced with non-traditional weddings, multicultural events, and bilingual families. We make everyone feel at home. ¡Hablamos español!
- Our food gets talked about long after the last dance!

Ready to Taste the Difference?

Let's book your tasting and talk about your day!



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