



**LOUISE'S**  
CATERING & EVENTS

# 2020 MENU

# **HORS D'OEUVRES A LA CARTE**

*ALL ITEMS ARE PRICED PER PIECE AND ARE AVAILABLE BY THE DOZEN  
MINIMUM TWO DOZEN*

## **COLD SELECTIONS**

Mozzarella caprese skewer with fresh basil 2.75  
Asparagus spears wrapped with prociutto 2.25  
Sweet potato canapes with goat cheese, pecan & balsamic 2.75  
Truffled mushroom & goat cheese crostini 2.75  
Tomato basil bruschetta 2.75  
Mini fruit kabobs 2.75  
Cucumber sandwiches 2.25  
Crudite shooters with ranch 2.75  
Pesto marinated tortellini skewers 2.50  
Hummus shooters 2.50  
Black bean & quinoa croquettes with tzatziki sauce 2.50  
Shrimp cocktail shooters 3.00  
Ahi tuna canapes\* 3.25  
Poached shrimp shooters with green goddess dip 3.00  
Chicken Caesar Salad Skewers 3.00  
Sliced beef carpachio with arugula & horseradish 3.25  
Silver dollar sandwiches - ham or turkey 3.50

## **HOT SELECTIONS**

Mozzarella & basil arrancini with marinara 2.75  
Risotto shooters - asparagus, mushroom or red pepper 2.50  
Vegetable spring rolls with ponzu sauce 2.50  
Mac & cheese bites with spicy aioli 2.25  
Warm brie in phyllo with raspberries & almond slivers 3.25  
Mini potato pancakes with cinnamon apple sauce 2.25  
Fried cheese ravioli with marinara 2.75  
Miniature crab cakes 3.50  
Bbq shrimp wrapped with bacon & basil 3.50  
Meatballs ~ Swedish, Italian or BBQ 2.25  
Beef satay with hoisin sauce 3.00  
Bacon wrapped water chestnut 2.25  
Mini meatball sliders with freshly shaved parmesan & arugula 4.00  
Stuffed mushroom caps with Italian sausage & mozzarella 2.75  
Tandoori chicken skewer with tzatziki sauce 3.00  
Bacon wrapped bleu cheese stuffed dates with basil honey glaze 2.50

# **APPETIZER PACKAGES**

*PACKAGES AVAILABLE FOR A MINIMUM OF 50 GUESTS OR MORE  
PRESENTED AS STATIONARY APPETIZERS FOR TWO HOURS.  
PRICING FOR PASSED APPETIZERS IS ADDITIONAL \$2 PER PERSON*

*ALL ITEMS ARE PRICED PER PERSON*

## **PACKAGE 1**

16.95

Cocktail meatballs  
Crudite shooters with ranch  
Tomato basil bruschetta  
Vegetable spring rolls with ponzu sauce  
Italian sausage stuffed mushroom caps

## **PACKAGE 2**

19.95

Cocktail meatballs  
Mozzarella caprese skewers  
Bacon wrapped water chestnuts  
Vegetable spring rolls with ponzu sauce  
Mini Fruit Kabobs with vanilla mint yogurt  
Italian sausage stuffed mushroom caps

## **PACKAGE 3**

22.95

Cocktail Meatballs  
Brie with raspberries & almonds in phylo cups  
Asparagus wrapped with prosciutto  
Tandoori chicken skewers with tzatziki sauce  
Bacon wrapped bleu cheese stuffed dates  
WI Cheese Tray

## **PACKAGE 4**

24.95

Cocktail meatballs  
Shrimp cocktail shooters  
Mini crab cakes  
Ahi Tuna Canape\*  
Italian sausage stuffed mushroom caps  
Bacon wrapped water chesnuts

## **PACKAGE 5**

27.95

Create Your Own - Choose eight items from list to  
create the perfect package for your event

Cocktail meatballs  
Shrimp cocktail shooters  
Sliced beef carpaccio with arugula & horseradish  
Italian sausage stuffed mushroom caps  
Vegetable spring rolls with ponzu sauce  
Wisconsin cheese tray  
Tandoori chicken skewers with tzatziki sauce  
Tomato basil bruschetta  
Mini potato pancakes with applesauce  
Bacon wrapped water chestnuts  
Mozzarella caprese skewers  
Black bean & quinoa croquettes with tzatziki sauce

\*Whether dining out or preparing FOOD at home, consuming raw or undercooked MEATS, POULTRY, SEAFOOD, SHELLFISH, or EGGS may increase your risk of foodbourne illness.

## STATIONARY TRAYS & DIPS

Crudite Tray - *serves 25*  
Fresh seasonal vegetables with caramelized onion dip 65.95

Wisconsin Cheese Tray - *serves 25*  
A selection of Wisconsin cheeses & grapes 67.95

Wisconsin Cheese and Sausage Tray - *serves 25*  
A selection of Wisconsin cheeses & summer sausage 72.95

Grilled Vegetables & Hummus Tray - *serves 25*  
Carrots, yellow squash, zucchini, asparagus & broccoli  
served with hummus 58.95

Seasonal Fruit Platter - *serves 25*  
Assorted berries, melons, & sliced fruit 75.95

Creamy Baked Spinach & Feta dip - *serves 25*  
Served with pita wedges 74.95

Warm Pretzels with Stone Ground Mustard - *serves 25*  
47.95  
Available with Beer Cheese Fonduta 49.95

Silver Dollar Sandwich Tray - *serves 25*  
Honey Roasted Ham and Smoked Turkey with a variety of  
aiolis on fresh silver dollar rolls 74.95

Antipasto Tray - *serves 25*  
Pesto Tortellini Skewers, Marinated Vegetables, Italian  
Marinated Olives, Pepperoni and Mozzarella Caprese Bites  
75.95

Homemade Beet, Sweet Potato and Potato Chips  
with Ranch Dip - (*serves 25*) 39.95

## SALADS

*PRICED PER PLATE*

Insalata Louise  
Mixed greens, tomatoes, cucumbers,  
Mozzarella, mushrooms, and red bell peppers  
drizzled with house balsamic vinaigrette 5.95

Classic Caesar\*  
Crisp romaine, Romano crusted croutons,  
and freshly grated Parmigiano cheese 5.95

Strawberry Arugula  
Organic baby lettuces, arugula, goat cheese, candied pecans,  
strawberries with balsamic vinaigrette 6.95

## ENTREES

*PRICED PER PLATE*

*INCLUDES SCORTINO'S ROLLS & BUTTER*

## DUET PLATES

Chicken Marsala & Jumbo Garlic Shrimp\*  
Breast of chicken in a Florio marsala wine sauce  
and grilled garlic shrimp, Monterey Jack mashed  
potatoes and grilled asparagus 28.95

Petite Filet & Jumbo Garlic Shrimp\*  
5 ounce filet mignon with garlic marinated jumbo  
shrimp, served with Monterey Jack mashed potatoes  
and grilled asparagus 34.95

## **PLATED ENTREES**

*PRICED PER PLATE  
INCLUDES SCORTINO'S ROLLS & BUTTER*

### **BEEF**

#### Filet Mignon\*

An 8 ounce grilled tenderloin served with herb butter & crispy onions, Monterey Jack mashed potatoes and grilled asparagus 32.95

#### Braised Short Ribs\*

Eight ounces of tender marinated beef short ribs, braised in WSB Oktoberfest served with Monterey Jack mashed potatoes and grilled asparagus 26.95

### **POULTRY**

#### Chicken Marsala

Breast of chicken in a Florio marsala wine sauce, button mushrooms served with Monterey Jack mashed potatoes and grilled asparagus. 20.95

#### Risotto with Stuffed Chicken Breast

Chicken breast stuffed with goat cheese, parmesan, spinach, roasted red bell pepper, and fresh asparagus served over parmesan risotto and drizzled with pesto cream 22.95

## **PASTAS**

*PRICED PER PLATE  
INCLUDES SCORTINO'S ROLLS & BUTTER*

Papparadelle pasta with chicken, sun-dried tomatoes and scallions in alfredo cream sauce 17.95

Penne rigate with asparagus, sun-dried tomatoes & mushrooms in a pesto sauce 17.95 (gf & df options available)

Papparadelle with Italian Sausage in tomato cream 18.95

Three Cheese Ravioli with steamed spinach and marinara sauce 17.95

#### Meat lasagna

Traditional meat lasagna from bologna Italy fresh pasta, ricotta, mozzarella and parmigiano cheeses 17.95 (available with 30 orders or more)

## **KIDS ENTREES - 9.95**

*PRICED PER PLATE  
INCLUDES SCORTINO'S ROLLS & BUTTER*

Cheese pizza

Mac & cheese with fresh fruit cup

Spaghetti with marinara sauce served with garlic toast

Butter noodles with grilled chicken

Hot Dog with Chips

Hamburger with Chips

## **SEAFOOD**

*ALL SEAFOOD SELECTIONS ARE MARKET PRICE  
INCLUDES SCORTINO'S ROLLS & BUTTER*

Grilled Halibut (seasonal)\*  
Topped with pesto & arugula served with parmesan  
risotto and grilled asparagus

Lake Superior Whitefish\*  
Pan seared, served with Monterey Jack mashed potatoes and  
grilled asparagus

Ponzu Glazed Salmon\*  
8oz of fresh salmon with ponzu glaze, ginger lime quinoa,  
and grilled asparagus

## **DESSERTS**

*ALL ITEMS ARE PRICED PER PIECE*

Homemade tiramisu 6.95

Homemade strawberry tiramisu 6.95

Carrot cake with cream cheese frosting 7.95

Chocolate chip cookies 2.50  
*available by the dozen*

Homemade chocolate brownies 2.50  
*available by the dozen*

Mini chocolate chip cannoli 2.75  
*available by the dozen*

Chocolate Raspberry Decadence (gf) 8.95

NY cheesecake 6.95  
*Plain, strawberry, or turtle*

Petite eclairs or cream puffs 2.50  
*available by the dozen*

Mini cupcakes 3.00  
*available by the dozen*

Lemon bars 2.50  
*available by the dozen*

Carrot cake bites 2.50  
*available by the dozen*

Mini fruit tarts 3.50  
*available by the dozen*

## STATIONS

ALL STATIONS ARE PRICED PER PERSON AND ARE AVAILABLE FOR 50 OR MORE.  
PACKAGES ARE AVAILABLE AS BUILD YOUR OWN OR CHEF ATTENDED.  
\$100 CHEF ATTENDANT FEE APPLICABLE.

### CARVING STATION

Prime Rib\*  
Served with Au Jus & Horseradish Aioli 24.95

Herb Crusted Pork Loin 17.95  
Served with Gravy

Whole roast tenderloin of Beef\*  
Served with Horseradish Aioli 19.95

### FRESH SALAD STATION

11.95

Salad Choices - mixed baby greens, roma tomatoes, cucumber slices, sliced mushrooms, redbell peppers, shredded parmesan cheese, black olives, red onion, croutons

Choice of 2 Dressings - Balsamic Vinaigrette, Homemade Russian, Ranch, Caesar, Fat free raspberry vinaigrette

Additional items - Chicken 3.95 Salmon\* 7.95 Shrimp 5.95

### RISOTTO STATION

SERVED IN MARTINI GLASSES - 16.95  
GLUTEN FREE

Louises homemade parmesan risotto topped with your favorite ingredients.

Choose from: Broccoli, Asparagus, Roasted Red Pepper Mushrooms, Grilled Chicken, Italian Sausage, Shrimp and Parmesan Cheese

### MACARONI & CHEESE STATION

SERVED IN MARTINI GLASSES - 16.95

Homemade three cheese macaroni & cheese tossed with your favorite ingredients.

Includes: Broccoli, Bacon, Jalapenos, Tomatoes, Scallions, Mushrooms

Additions: Grilled Chicken 3.95, Blackened Chicken 3.95 Chili 3.95, Grilled Shrimp 5.95, Usinger Hot Dogs 2.95 Usinger Brats 3.95

### PASTA STATION

Select three pastas and three sauces  
Accompanied by parmesan cheese, red pepper flakes  
16.95

Pasta Choices - Pappardelle, penne rigate, spaghetti,

Sauce Choices - Pesto, marinara, alfredo, spicy arrabiata, - all sauces are available as cream sauces.

Additional items - Meatballs, Steamed vegetables, Italian Sausage, Chicken 3.95 or Shrimp 5.95

Gourmet Vegetables - 4.95

### GOURMET POTATO STATION

SERVED IN MARTINI GLASSES - 10.95

Monterey Jack mashed potatoes and mashed sweet potatoes along with your favorite toppings.

Toppings - Cheddar cheese, bacon, butter, sour cream, broccoli, scallions, marshmallows, brown sugar and candied pecans

### STREET TACO STATION

19.95

Select up to three taco styles. Served as a build your own. Includes corn and flour tortillas, lettuce, pico, sour cream, and cheese agua chili rice and cowboy beans or vegetarian black beans.

Guero Beef

Spicy Pork Verde

Gringo Pollo

Black Bean Esquite (v)

Additional Items - Chips and Salsa 2.95, Chips and Pico 3.95, Chips and Guacamole 6.95, Homemade Churros 2.50

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# **GRAND BUFFET PRICING**

*PACKAGES AVAILABLE FOR A MINIMUM OF 50 GUESTS OR MORE.  
PACKAGES INCLUDE SALAD, SCORTINO'S ROLLS WITH BUTTER, YOUR CHOICE OF TWO ENTREES  
ALL PACKAGES ARE PRICED PER PERSON*

## **PACKAGE 1**

32.00 per guest

Insalata Louise  
Scortino's Rolls with Butter - Table Served

Choose Two:  
Chicken Marsala  
Herb Pork Loin in Sage Gravy  
WSB Oktoberfest Braised Short Ribs  
Ponzu Glazed Salmon

Your Choice of One Starch and One Vegetable  
from list below

## **PACKAGE 2**

29.00 per guest

Classic Caesar  
Scortino's Rolls with Butter - Table Served

Choose Two:  
Chicken Papparadelle with Alfredo, Sundried Tomatoes  
& Scallions  
Papparadelle with Italian Sausage  
Penne Rigate with Asparagus, Mushrooms & Sundried Tomato  
Penne with Marinara Sauce  
Traditional Lasagna

# **BUFFET PRICING**

*PACKAGES AVAILABLE FOR A MINIMUM OF 150 GUESTS OR MORE.  
PACKAGES INCLUDE ONE CARVING STATION AND YOUR CHOICE OF ONE ENTREE, TWO STARCHES AND ONE VEGETABLE.  
STARCH & VEGETABLE OPTIONS ARE LISTED BELOW.  
ALL ITEMS ARE PRICED PER PERSON*

## **PACKAGE 1**

37.00 per guest

Insalata Louise - Table Served  
Scortino's Rolls with Butter - Table Served

Choose One:  
Chef Carved Herb Crusted Pork Loin  
Chef Carved Beef Tenderloin

Choose One:  
Rosemary Grilled Chicken  
Chicken Marsala  
Ponzu Glazed Salmon  
WSB Oktoberfest Braised Short Ribs  
Three Cheese Ravioli with Steamed Spinach  
Ponzu Glazed Salmon

Choose One Starch and One Vegetable

## **PACKAGE 2**

39.00 per guest

Insalata Louise - Table Served  
Scortino's Rolls with Butter - Table Served

Choose One:  
Chef Carved Prime Rib with Au Jus & Horseradish  
Chef Carved Herb Crusted Pork Loin

Choose One  
Stuffed Chicken Breast  
Chicken Marsala  
Three Cheese Ravioli with Steamed Spinach  
Ponzu Glazed Salmon  
WSB Oktoberfest Braised Short Ribs

Choose Two Starches and Two Vegetables

### **STARCH & VEGETABLE OPTIONS**

*MONTEREY JACK MASHED POTATOES · PARMESAN RISOTTO · CANDIED CARROTS  
STEAMED BROCCOLI · SEASONAL VEGETABLE BLEND · GRILLED ASPARAGUS  
MASHED SWEET POTATOES · ROSEMARY & GARLIC ROASTED POTATOES*

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# **FAMILY STYLE**

*PACKAGES AVAILABLE FOR A MINIMUM OF 50 GUESTS OR MORE.  
PACKAGES INCLUDE SALAD, SCORTINO'S ROLLS WITH BUTTER, REGULAR AND DECAF COFFEE STATION*

*ALL PACKAGES ARE PRICED PER PERSON*

## **ITALIAN PACKAGE**

34.95 per guest

Scortino's Rolls and Butter

Choose One:

Insalata Louise  
Classic Caesar Salad

Choose Two Pasta Entrees:

Three Cheese Ravioli  
Papparadelle Alfredo  
Papparadelle with Chicken and Sundried Tomato  
Penne with Marinara Sauce  
Penne with Sundried Tomato, Mushrooms  
& Asparagus  
Papparadelle with Italian Sausage  
Gnocchi with Marinara Cream Sauce

Choose One Italian Entree:

Chicken Marsala  
Chicken Parmesan  
Eggplant Parmesan

Add A Side Dish for Additional \$3 Per Guest  
Options listed Below

## **CLASSIC PACKAGE**

39.95 per guest

Scortino's Rolls and Butter

Choose One:

Insalata Louise  
Classic Caesar Salad

Choose Two Pasta Entrees:

Three Cheese Ravioli  
Papparadelle Alfredo  
Papparadelle with Chicken and Sundried Tomato  
Penne with Marinara Sauce  
Papparadelle with Italian Sausage  
Gnocchi with Marinara Cream Sauce

Choose One Classic Entree:

WSB Oktoberfest Braised Short Ribs +3  
Chicken Marsala  
Chicken Parmesan  
Eggplant Parmesan  
Ponzu Glazed Salmon

Choose One Side Dish from  
Starch & Vegetable Options Below

### **STARCH & VEGETABLE OPTIONS**

*MONTEREY JACK MASHED POTATOES · PARMESAN RISOTTO · CANDIED CARROTS  
STEAMED BROCCOLI · SEASONAL VEGETABLE BLEND · GRILLED ASPARAGUS  
MASHED SWEET POTATOES · ROSEMARY & GARLIC ROASTED POTATOES*

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# PICNICS, PARTIES & CORPORATE GATHERINGS

ALL PACKAGES ARE PRICED PER PERSON AND ARE AVAILABLE FOR 50 OR MORE.  
PACKAGES ARE AVAILABLE AS BUILD YOUR OWN OR CHEF ATTENDED.  
\$100 CHEF ATTENDANT FEE APPLICABLE.

## GRILLING OUT\*

21.95

Includes buns, condiments, lettuce, onion tray

1/4lb angus burgers, usingers brats, corn on the cob,  
potato salad, baked beans, watermelon and homemade  
cookies

## 1ST & 10 TAILGATE

25.95

Includes buns, ketchup, spicy mustard, chopped onion

Usinger hot dogs, smoked sausage, brats, sauer kraut, cole  
slaw, wsb beet, potato, sweet potato chips w/ ranch, water-  
melon, chocolate brownie platter

## ITALIAN BUFFET

26.95

Classic caesar salad, traditional meat lasagna, penne rigate  
with sundried tomatoes, asparagus, and mushrooms in a  
pesto sauce, Scortino's rolls, mini cannoli

## SHOWERS\*

22.95

Assorted silver dollar sandwiches, seasonal fruit salad,  
traditional pasta salad, crudite tray with carmelized onion  
dip, mini cupcakes in the color of your choice.

\*not available as chef attended

## DOWNTOWN DELI PLATTER

Includes assorted bread and rolls, lettuce, tomatoes,  
red onion, mustard, mayo  
13.95

Gourmet meat platter  
Sliced to perfection honey glazed ham &  
roasted turkey breast

Sliced cheese platter  
Cheddar, pepperjack, swiss,

Additional Choices - Homemade Chips 2.95, Cole Slaw 3.95,  
Potato Salad 3.95, Pasta Salad 3.95, Seasonal Fruit Salad 4.95

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## LATE NIGHT EATS

ALL STATIONS ARE PRICED PER PERSON AND ARE AVAILABLE FOR 50 OR MORE.  
FOR POST DINNER EVENTS ONLY.

### STREET TACOS

Tacos are priced individually and include corn or flour tortillas, shredded lettuce, cheddar cheese, pico and sour cream

Minimum 40 tacos per style.

Guero Beef 4.25

Spicy Pork Verde 4.25

Gringo Pollo 4.25

Black Bean Esquite (v) 4.25

Additional Items - Chips and Salsa 2.95, Chips and Pico 3.95,  
Chips and Guacamole 6.95, Homemade Churros 2.50

### SMORES BAR

8.95

Includes: Marshmallows, Hershey's chocolate bars or white chocolate, honey graham crackers, chocolate graham crackers, Reese's peanut butter cups

### CALIFORNIA PIZZA BAR

Prices include high end disposable plates, plastic ware and napkins

Cheese Pizza - 14.95

Pepperoni or Sausage Pizza - 16.95

BBQ Chicken Pizza - 19.95

Sausage, Mushroom, Onion Pizza - 19.95

Vegetarian Pizza - 19.95

### BUILD YOUR OWN CHICAGO DOGS

8.95

Includes: Usinger Hot Dogs, Poppy Seed Buns, Sport Peppers, Relish, Dill Pickle Spears, Celery Salt, and Sliced Tomatoes



## LOUISES CATERING & EVENTS

### 2020 POLICIES AND CATERING CONTRACT

1. **TASTINGS** - LOUISES OFFERS TASTINGS BY APPOINTMENT ONLY AFTER INITIAL PROPOSALS HAVE BEEN NARROWED DOWN TO FIT YOUR NEEDS. WE HOLD TASTINGS MONDAY - THURSDAY 11AM- 5PM. WE CHARGE MENU PRICE FOR OUR TASTINGS HOWEVER, IF YOU CHOOSE TO BOOK WITH LOUISES WE CREDIT THAT BACK AS AN INCENTIVE TO BOOKING WITH US. WE ASK THAT NO MORE THAN 4 GUESTS JOIN FOR TASTINGS.
2. **INCLUSIONS** - ALL MENU SELECTIONS IN THIS PACKET INCLUDE CHINA, FLATWARE, GLASSWARE, SERVING WARE AND WHITE LINEN NAPKINS. ADDITIONAL LINEN NEEDS CAN BE PURCHASED THROUGH LOUISES OR OUR EXTENSIVE LIST OF VENDORS.
3. **DEPOSIT** - LOUISE'S CATERING & EVENTS REQUIRES A 25% DEPOSIT TO CONFIRM THE EVENT DATE AND OUR SERVICES ALONG WITH A SIGNED CONTRACT.
4. **CONFIRMATION** - RESERVATIONS WILL ONLY BE HELD WITH A RECEIPT OF THE DEPOSIT AND A SIGNED CONTRACT WITH STANDARD TERMS AND CONDITIONS.
5. **COORDINATION FEE & TAXES** - ALL FOOD AND BEVERAGE PURCHASES ARE SUBJECT TO A 20% COORDINATION FEE WHICH COVERS GRATUITY FOR OUR STAFF. THIS COORDINATION FEE WILL BE ADJUSTED TO COVER ANY ASSOCIATED VENDOR FEES THAT COME WITH YOUR VENUE OF CHOICE. THIS FEE CAN RANGE ANYWHERE BETWEEN \$1 - \$3 PER GUEST BASED ON YOUR WEDDING VENUE. SALES TAX OF 6.1% WILL ALSO BE LISTED ON YOUR INVOICE. IN THE EVENT THAT YOUR ORGANIZATION IS TAX EXEMPT, WE ARE REQUIRED BY LAW TO HAVE A COPY OF YOUR FEDERAL TAX-EXEMPT CERTIFICATE ON FILE PRIOR TO THE EVENT.
6. **CANCELLATION POLICY** - THE DEPOSIT IS NON-REFUNDABLE. IN THE EVENT OF INCLEMENT WEATHER CANCELLATIONS, THE DEPOSIT MAY BE USED TOWARD BOOKING ANOTHER DATE AND TIME BASED UPON AVAILABILITY.
7. **GUARANTEE** - A GUARANTEED GUEST COUNT MUST BE CONFIRMED 14 WORKING DAYS PRIOR TO THE EVENT. MINIMUM CHARGES WILL BE BASED ON THIS GUARANTEED NUMBER OR THE ACTUAL NUMBER IF GREATER THAN THE GUARANTEE.
8. **PRICE INCREASES** - PRICES QUOTED ON SALES, BROCHURES, MENUS OR PROPOSALS ARE CURRENT TO DATE, BUT ARE SUBJECT TO CHANGE DEPENDING ON THE MARKET PRICE AND SEASONAL AVAILABILITY. PRICES WILL BE CONFIRMED AND GUARANTEED 1 MONTH IN ADVANCE.
9. **PAYMENT TERMS** - WE REQUIRE A 25% PAYMENT TOWARDS ALL CHARGES, INCLUDING ALL FOOD, BEVERAGES, LABOR AND GRATUITIES 2 WEEKS PRIOR TO YOUR EVENT. THE REMAINDER OF YOUR BILL IS DUE ON THE EVENT DATE. ACCEPTABLE METHODS OF PAYMENT ARE PERSONAL CHECK OR CREDIT CARD. PAYMENT OF ALL CHARGES IN EXCESS OF THE ESTIMATE IS DUE UPON THE END OF THE FUNCTION. ANY RETURNED CHECKS WOULD BE CHARGED A FEE OF \$25.
10. **STAFFING** - STAFF IS \$20 PER HOUR PER STAFF MEMBER AND BAR STAFF IS \$25 PER HOUR PER STAFF MEMBER WITH A 3 HOUR MINIMUM. ONCE TIMELINE OF EVENT IS ESTABLISHED STAFF ESTIMATE WILL BE ADJUSTED ACCORDINGLY.
11. **LEFTOVERS** - IT IS THE POLICY OF THE STATE OF WI HEALTH DEPARTMENT THAT ANY LEFTOVER FOOD AFTER A BANQUET IS NOT PERMITTED TO BE TAKEN BY GUESTS.



LOUISES CATERING & EVENTS

**2020 POLICIES AND CATERING CONTRACT**  
(CONTINUED)

12. **HOLIDAYS & SPECIAL DATES** - ADDITIONAL SERVICE CHARGES WILL APPLY IF EVENT IS BOOKED ON ANY OF THE FOLLOWING DATES - MEMORIAL DAY WEEKEND, LABOR DAY WEEKEND, INDEPENDENCE DAY WEEKEND, THANKSGIVING, EASTER WEEKEND, CHRISTMAS EVE, CHRISTMAS DAY, NEW YEARS EVE, & NEW YEARS DAY.

13. **ROOM FLIP FOR ON SITE CEREMONY** - IF A ROOM FLIP IS NECESSARY IN THE SAME SPACE THAT CEREMONY AND RECEPTION ARE BEING HELD. A \$2 PER PERSON CHARGE WILL BE APPLIED TO COVER THE ADDITIONAL STAFF NEEDED FOR BASIC ROOM REARRANGING AND RESETTING.

14. **SPECIAL MENUS** - LOUISE'S PRIDES ITSELF ON CUSTOMIZING MENUS THAT ARE SPECIFIC TO THE CLIENTS NEEDS. WHETHER YOUR LOOKING FOR VEGETARIAN, VEGAN, GLUTEN FREE, OR CHILDREN'S MENUS WE CAN CREATE THE PERFECT PROPOSAL FOR YOUR EVENT.

CLIENT \_\_\_\_\_

DATE \_\_\_\_\_