A'BriTin



With A'BriTin Catering being the largest family owned catering company in MN, we aim to treat all our customers like family. We offer a diverse array of options, from backyard BBQ, to farm to table, to elegant fine dinning. We also offer a fully licensed bar service to complete your event. With all of these great options just a phone call or email away, let A'BriTin bring your wedding dreams a reality!





Organic & Local Apples 2 Apples Catering offers wholesome ingredients from your local farms. The menu is organic, grass fed, free range, sustainable, and easily accommodates vegan, dairy free, or gluten free diets. INFO@APPLES2APPLESCATERING.COM

INSTAGRAM & FACEBOOK: APPLES 2 APPLES CATERING





A MINNESOTA FAVORITE & A SAVVY SPEND

This Little Piggy Catering has been a Minnesota favorite for 30 years. Their chef and staff, with outstanding cooking and service skills, will make your event special while staying on a budget. Inquire about the famous whole roasted pigs! INFO@THISLITTLEPIGGYCATERING.COM

INSTAGRAM & FACEBOOK: THIS LITTLE PIGGY CATERING

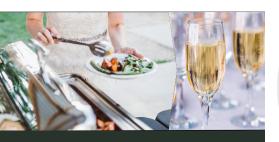
(612) 339-0222 info@abritincatering.com



Portable trailers available!



MHOUSE



Food & Beverage Price Sample

Our catering staff, with outstanding cooking and service skills, will make your event special while staying on your budget

Please see the backside for menu options along with sample pricing.



thejeromedelano.com

MAIN DISH BBQ Kansas City Style Pulled Pork

Pulled pork served with a Kansas City barbecue sauce

SIDE DISH Silvered Almond Green Beans Corn Bread Fresh Sliced Watermelon

PRICE FOR 200 GUESTS: \$18.17 per person \$5072.61 all inclusive

PRICE FOR 200 GUESTS + CASH BAR SERVICE:

full set-up, 2 bartenders \$5,929.93 all inclusive

includes disposable plates & silverware (upgrades available), coordination, cooking, travel, set-up, buffet serving ware, staff, bussing, and clean up.

MAIN DISH Free Range Grilled Chicken Breast

Grilled chicken breast seasoned with a granny smith apple relish, candied pecans, cranberries, and a citrus vinaigrette

SIDE DISH

Roasted Baby Reds (Gluten Free) Roasted Crispy Cauliflower (Gluten Free) Mixed Green Salad

PRICE FOR 150 GUESTS:

\$26.00 per person \$5,443.91 all inclusive

PRICE FOR 150 GUESTS + CASH BAR SERVICE:

full set-up, 2 bartenders \$6,351.23 all inclusive

includes disposable plates & silverware (upgrades available), coordination, cooking, travel, set-up, buffet serving ware, staff, bussing, and clean up.