

Antigua

Catering & Events

wedding packages

Congratulations on your engagement!

We are delighted that you are considering Antigua to cater your special event. Our dedicated staff and our award winning culinary team will ensure that every aspect of your reception is executed to perfection.

Our staff loves the excitement of weddings. Every couple is unique, and we work with you to help create an amazing experience that fits your style and vision at your venue of choice. This is your special day, and everything needs to be just right....including the food!



frequently asked questions

We provide the following services with all of our wedding packages:

- * White china place settings & silverware
- * Assortment of dinner rolls & butter
- * Cake cut and served on white china
- * Uniformed professional staff to service your event
- * Set up, service & clean up

Retainers, Contracts & Cancellations:

A \$1000 retainer fee will hold & reserve the date for your event, and a contract must be signed within 30 days. **Retainers are non-refundable, however they are transferable to a different date or service.** The estimated balance of the contract is due 15 business days prior to the event. Retainers can be made with credit cards, cash, or certified checks payable to "Antigua."

In the event that you need to cancel your catering services, we will accommodate serving you a different date, based on the percentages listed below. All cancellations must be submitted in writing.

Cancellations received 60 to 90 days prior to the event will result in a 30% charge of the remaining balance.

Cancellations received 30 to 59 days prior to the event will result in a 50% charge of the remaining balance.

Cancellations received 29 days or less prior to the event will result in a 100% charge of the remaining balance

Guaranteed Attendance:

A minimum guest count is required with signed contract. Final number of meals to order must be placed no later than 15 business days prior to the event date. You can increase your guest number up to 48 hrs prior to the wedding, but the number can not be reduced at any point. We suggest you create your contract with the lowest expected guest count.

Final Payment:

Final payment must be received in our office at least 15 days prior to your event. Check or Cashier's checks must be made out to "Antigua." With the exception of the retainer fee, all credit card payments will have a 3% processing fee added to the total.

frequently asked questions

Unused food/Beverages:

Due to strict health department codes and regulations, no food or beverage of any type may be removed from the premises from guests attending the event. We don't provide carry out containers for guest to take food. Any leftover food and/or beverage remain the property of Antigua Catering & Events unless previously arranged by management and a waiver is signed.

Menu Selection & Tasting:

While we have pre-set menus for you, our award winning culinary team would be more than happy to customize a menu for you. The possibilities are endless! Call us to schedule your tasting as soon as possible, dates fill up quickly and availability might be limited during wedding season. Tastings are scheduled Tuesday - Thursday between the hours of 4 pm and 7 pm. Please contact your catering manager if you need a weekend appointment to see if we are able to accommodate you. We charge a minimal fee of \$45 per person for each tasting.

Accommodating Guests with Special Dietary Needs:

We have a number of vegetarian, gluten free and vegan menu selections to accommodate any dietary need. Your catering manager can help you put together the perfect menu to fit your guests needs.

Equipment:

We reserve the right to charge for any missing and/or damaged equipment purposely caused by individuals attending the catered event.

Holidays:

If you wish to have your wedding catered during a legal holiday and/or holiday weekend, your service charge will increase to 25%, and the hours of service are limited to a maximum of six hours. The additional charges will apply to the following holidays: New Year's Eve, New Year's Day, Easter Weekend, Memorial Day Weekend, Labor Day Weekend, Fourth of July Weekend, Christmas Eve and Christmas Day.

frequently asked questions

Room Flip Charges:

In the event that we have to flip a room to reset for dinner service, we will charge \$1.50 per person fee if additional staff is required by the venue and/or needed. Additional charges may apply if set up requires extra staffing due to a more complex set up.

Service Charges:

Food and beverage are subject to a 20% service charge, and WI Sales Tax. Our service charge **is not a staff gratuity**, but rather a labor charge. It is up to our clients' discretion to provide our staff with gratuity if they wish. Our labor charge includes the cost associated with your event. The following are some of the cost included on the fee: Equipment and/or disposables used to serve your event, administrative cost, insurance, delivery and/or fuel charge, along with the coordination and production of your event. Should you have further questions, please don't hesitate to ask your catering manager.

Venue Fees:

If your function is held in a facility requiring additional fees or permits from Antigua Catering & Events, we will invoice you accordingly. Please double check with your venue if they have any additional catering fees

Travel Charges:

If your wedding reception takes place outside of the Milwaukee county area, you will be charged an additional travel fee. On average our traveling charges range between \$150 to \$500. Please check with your catering manager for details.

Arrival Time:

We are proud of our on time and quality delivery of service. In the event of uncontrollable circumstances, in extreme cases, Antigua Catering & Events arrival may be delayed. A 1-hour window of time from the contracted arrival time may be allotted.

Pictures & Video:

During events we take pictures of our food, the venue, couples, etc., for marketing purposes. If you don't wish us to photograph or video tape your event, please let your catering manager know ahead of time.

frequently asked questions

Linen Rental:

Basic white, ivory and black 120" round tablecloths are available for rental at an additional charge. We work with a selected number of linen rental companies to accommodate any specialty linen requests. If you decide to rent your linens from a rental company, we will be more than happy to set the linens for you at no additional cost. However, there will be a \$250 fee to pick up and/or return the linens on your behalf. Please know that Antigua will not be responsible for any missing or damaged linens.

Rentals:

If you would like to have us coordinate any additional rental for your event, please inform your catering manager no later than 30 days prior to your event. While we are more than happy to help with this task, we cannot guarantee any availability or pricing from other vendors.

Venues:

We are proud to work with the following venues. If you don't see your venue of choice, please let us know, since we might be able to accommodate your request.

1451 Renaissance Place
Anodyne Coffee Roasters
Blue Ribbon Hall
Brown Deer Boat House
Grace Center
Filament MKE
McCarthy Park Pavilion
Milwaukee County Zoo
South Shore Pavilion

Story Hill Fire House
The Ivy House
The Best Place Grand Hall
The Rock Sports Center
The Gage
The Urban Ecology Center—Riverside
Turner Hall
Villa Filomena
War Memorial Center

Please let your catering manager know if you don't see your venue of choice listed.

service

Our goal is to provide you with a great dining experience during your wedding reception. We make sure our staff undergo training and testing before they work our events. In addition, we make sure your staff looks professional while taking care of your guests.



Our standard attire for our wait staff is black dress, shirt, black tie, and black bistro apron



Our standard attire for our kitchen staff is black chef coats. White chef coats are available upon request



As part of your wedding package, the equipment shown above is included and will be used to service your wedding reception. Wine glasses and champagne flutes are available for rental at an additional cost. If you wish to use different china or silverware, we can recommend reputable rental companies for you to rent from.

appetizers

cold appetizers

Romeo & Juliet

Manchego Cheese & Guava Paste

Cilantro Alioli

Creamy garlic and cilantro spread served over rustic bread

Mexican Shrimp Ceviche

Marinated shrimp in lime juice, with onions, tomatoes, and cilantro, served on crispy tortilla chips

Southwest Chicken Wraps

Chicken, lettuce, tomatoes, cheese, and tortilla chips, tossed in our home-made southwest dressing, wrapped in a flour tortilla

Salmon Crostini

Sliced smoked salmon, served over rustic bread, cilantro alioli, topped with a relish made of bell peppers, onions, olives and capers

Sangria Infused Watermelon

Compressed watermelon, infused with Spanish sangria

Gazpacho Shooters

Traditional cold Spanish tomato soup, served with a mini Manchego grilled cheese sandwich

Guacamole Toast

Classic guacamole made with avocado, onions, tomatoes and cilantro, served over a bite size toast

Bacon Guacamole & Chips

Bacon guacamole served over crispy tortilla chips

Tea Cucumber Sandwiches

Cucumbers, cream cheese dill

Caprese Salad Skewers

Basil, fresh mozzarella cheese, tomatoes, balsamic dressing

Beet Salad Skewers

beets, spinach, feta cheese, walnut dust, drizzled with balsamic vinaigrette

hot appetizers

Croquetas de Espinaca y Queso

Bite size spinach and feta cheese croquettes

Pulled Pork Sliders

With red onions and chipotle mayo

Mini Cuban Sandwich

Pork roast, ham, cheese, mustard, and pickles

Chipotle BBQ Meatballs

Pork & beef meatballs with sweet and spicy chipotle BBQ sauce

Bite Size Chimichangas

Chimichangas filled with chicken and cheese, or beef and cheese, topped with Mexican sour cream and crumbling cheese

Antigua Bites

Chicken wrapped in bacon, stuffed with cheese and jalapenos

Tinga Bites

Smoky chipotle chicken, served over mini tostadas, topped with sour cream

Mango Quesadillas

Crispy quesadillas with chihuahua cheese and sweet mango

Spanish Onion & Fig Jam Crostini

Caramelized onions and fig jam, cream cheese, bread

American Crostini

Roast beef, goat cheese, red wine and blue berry reduction

Goat Cheese Tarts

Goat cheese & caramelized onion tarts

Spanish Shrimp & Chorizo

Grilled shrimp and Spanish chorizo

Empanadas

Pastry pockets filled with any of the following choices of flavors:

-Chicken, cream cheese poblano peppers

-Spinach & Feta Cheese

-Ground chuck

-Guava & Cream Cheese

-Buffalo Chicken

-Nutella & Berries

entrees

chicken

Chimichurri Glazed Chicken

Grilled chicken, honey, chimichurri sauce (herb and oil mix)

Tequila Cream Chicken

Grilled chicken with a creamy sauce made with diced onions, sliced jalapenos, and a hint of tequila

Chipotle Chicken

Tender chicken breast in a velvety chipotle cream sauce

Mesquite Grilled Chicken

Marinated and seasoned chicken, grilled with the traditional flavor of mesquite wood chips

Mole Poblano

Our mole sauce is made with a mix of roasted chiles, mixed nuts, sesame seeds and chocolate, served with the most tender chicken breast

Chicken Paella

Saffron seasoned rice, bell peppers, onions and chicken

Cilantro Lime Chicken

Creamy cilantro lime sauce with grilled chicken breast

Chicken Parmesan

Lightly breaded chicken breast stuffed with cheese and Antigua's twist of marinara sauce

Chicken Supreme *

-Tequila Cream Sauce
-Poblano Pepper & Corn Kernels
-Glazed Chimichurri
-Mole Poblano

beef

Lomo Saltado

Tender beef strips sautéed with pickled red onions, Peruvian aji pepper, tomatoes, potatoes and a hint of soy sauce

Steak Ranchero

Beef strips sautéed with Antigua's red signature salsa made with chile de arbol, tomatoes, onions, and jalapeno strips

Ropa Vieja

Braised shredded beef, cooked with onions, bell peppers and tomatoes

Carne a la Diabla

Beef strips cooked in Antigua's spicy diabla sauce, made with a mix of peppers and onions

Beef Short Rib * 10 oz rib

Pipian rojo - a creamy red sauce made of dry peppers, pumpkin seeds, and sesame seeds

Beef Short Rib * 10 oz rib

Braised short rib with a Spanish red wine reduction

New York Strip * 8 oz steak

-Chimichurri - Herbs & olive oil

Petite Tenderloin * 2 -4 oz medallions

-Cabrales -Spanish blue cheese
-Romesco - Tomato & almond sauce
-Chimichurri - Herbs & olive oil
-Manchego cheese sauce

pork

Cochinita Pibil

Braised pulled pork marinated with achiote seasoning and fresh orange juice

Pernil de Puerco

Roasted pork shoulder, marinated in a mix of Latin Spices

Cuban Pork

Braised pork cooked with olives, red, green and yellow bell peppers, seasoned with a hint of oregano

Masita de Puerco

Sautéed chunks of Cuban pork, marinated in Cuban mojo made with sour oranges and lemon juice

seafood AND fish

Cilantro Scampi

Shrimp cooked with fresh cilantro, butter, garlic and white wine

Encocado de Camaron

Shrimp stew with coconut milk, diced onions and bell peppers, achiote and peanuts

Gambas al Ajillo

Sautéed shrimp with garlic, oil, red pepper, lime and white wine

Seafood Paella

Saffron seasoned rice, bell peppers, onions, shrimp, fish, mussels

Salmon a la Catalana *

Norwegian salmon, served over a bed of spinach sautéed with pine nuts, raisins and cubed granny smith apples & white wine

Blackberry Salmon *

Norwegian salmon dressed in Antigua's unique black berry sauce

Mahi Mahi in Mango Salsa *

Fresh mahi mahi with a sweet and spicy mango salsa

surf AND turf *

4 oz Petite tenderloin with choice of specialty sauce and choice of shrimp (4 pieces)

*Plated meals only

sides AND salads enhancements

salads

Pear Salad - Roasted pears, mixed greens, walnuts, fresco cheese, pomegranate seeds, creamy walnut dressing

Jalapeno Caesar - Romaine lettuce, croutons, parmesan cheese, jalapeño Caesar dressing

Southwest - Mixed greens, diced tomatoes, mozzarella cheese, tortilla chips, southwest ranch dressing

Caribbean Salad - Mixed greens, red bell peppers, mango, parmesan cheese, red wine and citrus vinaigrette

Antigua's House Salad - Mixed greens, pickled red onions, diced tomatoes, olive oil and herbs dressing

Cilantro Rice

Peruvian rice seasoned with cilantro

Poblano Rice

White rice, corn kernels, poblano pepper slices

Arroz con Gandulez

Puerto Rican rice with pigeon peas, and pork

Mexican Rice

Tomato base rice, peas and carrots

Saffron Rice

Long grain rice seasoned with saffron

Arroz Jardínera

White seasoned rice with vegetables

Tallarines Verdes

Peruvian style pasta with basil and fresco cheese

Poblano Pasta

Rigatoni pasta in a creamy poblano pepper sauce with corn kernels & poblano pepper strips

Butter Potatoes

Potatoes seasoned with garlic, onions and butter

Twice Baked Mexican Baked Potato

Baked potato filled with cream cheese, bacon, ham, and scallions

Cotija Cheese Mashed Potatoes

Mashed potatoes with butter and cotija cheese

Garlic Mashed Potatoes

Papas Panaderas

Latin style au gratin potatoes

Celery Root & Potato Mash

Cauliflower Mashed Potatoes

vegetables

Sweet Corn & Black bean Salad - with cilantro, onions and lime juice (cold)

Brussel Sprouts - Pan roasted with caramelized onions and bacon

Chimichurri Glazed Carrots - Roasted carrots seasoned with chimichurri sauce

Roasted asparagus with cherry tomatoes - Seasoned with chimichurri sauce

Saffron Seasoned Vegetables - Seasonal vegetables seasoned with saffron

Sweet Fried Plantains

Mexican Street Corn - Sour cream, mayo, fresco cheese, cilantro (cold)

vegetarian AND vegan options

Paella Valenciana *

Saffron seasoned rice, bell peppers, onions, cauliflower, brussels sprouts, gold beats

Poblano Pasta

Rigatoni pasta tossed in a creamy poblano pepper sauce, sautéed corn kernels and poblano peppers strips and mozzarella cheese

Tortilla Española

Egg, potato, bell peppers and onion Spanish style frittata, served with cilantro alioli

Cauliflower Bolognese *

Cauliflower Bolognese sauce over spaghetti

Mixed Charred Vegetable Platter *

Seasoned charred vegetables including brussels sprouts, cauliflower, sweet potato, squash, corn and zucchini with parmesan cheese

Corn Chowder Soup

With corn kernels, tortilla strips, fresco cheese and chimichurri

Black Bean Soup *

Black beans, pico de gallo, fresco cheese and tortilla strips

Vegetable Empanadas *

Saffron seasoned veggie filled empanadas

Cauliflower & Walnut Tacos *

Cauliflower, bell peppers, onions and walnuts, seasoned with soy sauce and served with limes and salsa

Vegan Option

kids menu options

Main Entrées	Sides
Grilled Chicken - Grilled chicken breast	Carrots and celery sticks cups with ranch
Chicken Tenders - Home made chicken tender in a crispy batter	Fresh Fruit Salad - Seasonal fresh fruit salad
Macaroni & Cheese - Home made macaroni and cheese. Plated or in mini cups	Fresh Fruit Skewers - Seasonal fresh fruit skewers
Sliders — Two small sandwiches: choice of hamburgers, cheese-burgers, or grilled chicken	Seedless Grapes - Green or red seedless grapes
Spaghetti & Meatballs - Home made spaghetti noodles with meatballs, in a rich tomato sauce	Cilantro Rice or White Butter Rice
Quesadillas —Cheese or Chicken quesadillas	Butter Pasta - Home made noodles with butter
Mini Sliders —Ground beef, chicken or turkey	
Carne Asada - Grilled beef sirloin strips	



pricing

Casual Tablescape Buffet

Our uniformed staff will serve the buffet to your guest. Our Casual Tablescape Buffet package includes:

-Choice of two entrees, choice of two side enhancements, choice of salad, dinner rolls & butter

20 - 150 Guests - 46.95 per person | 150+ Guests - 44.95 per person

Elegant Buffet Tablescape

Our uniformed staff will pass appetizers and serve the buffet to your guest. Our Elegant Buffet Tablescape package includes:

-Choice of two three passed appetizers, two entrees, choice of two side enhancements, choice of plated salad & served at the table, dinner rolls & butter

20 - 150 Guests - 56.95 per person | 150+ Guests - 54.95 per person

Luxurious Sit Down Dinner

Our uniformed staff will pass appetizers to your guest, serve the salad at the table, and serve the dinner at the table. The Luxurious Sit Down Dinner package includes:

-Choice of two three passed appetizers, two entrees, choice of two side enhancements, choice of salad, dinner rolls & butter

20 - 150 Guests - 66.95 per person | 150+ Guests - 64.95 per person | Surf & Turf 72.95 per person

Extras

Additional entrée 10.95 per person

Additional side 6.95 per person

Kids Pricing

Choice of entrée and choice of two sides

24.95 per kid

Additional entrée 5.95

Additional side 3.95