



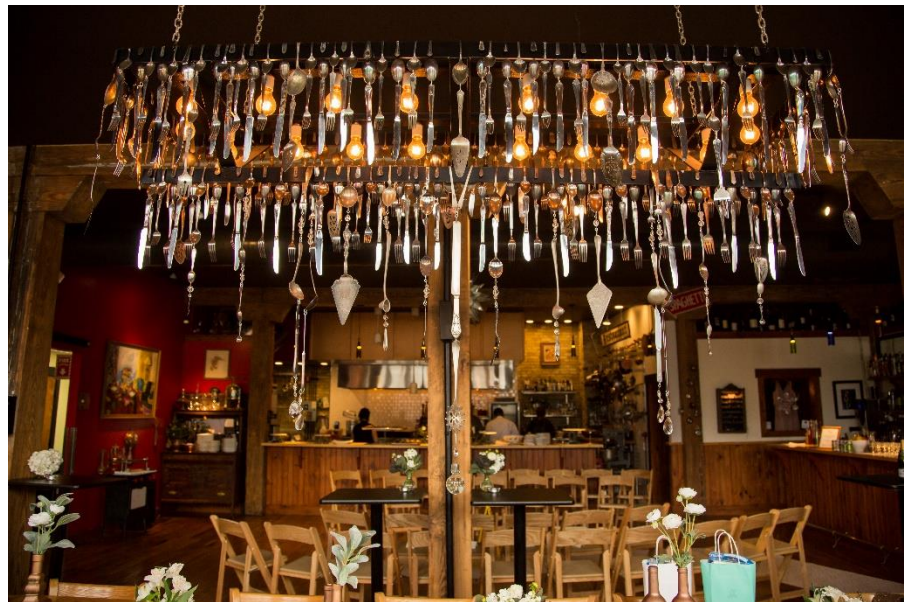
# Summer Wedding Packages

Over the last 6 years, The Chef's Table has prided itself on personalizing all event details with every client. While we still favor that practice, we have created Summer Wedding Packages in order to aide in the planning process, given the global situation impacting all of us.



The Chef's Table concept encourages all guests experience the same food and wine pairings, together. "What's in your glass is 50% of your palette" as Chef David likes to say! We recommend selecting a full menu for all guests and going with the wine pairings for each course. It will elevate your wedding dinner to a culinary experience. Accommodations for serious dietary restrictions/multiple options are welcome, but will be subject to additional fees.

The packages and menus here are curated by our Culinary Brigade, we want you to have the perfect dinner menu on your day and we can certainly mix/match as needed.



Having an elegant, coursed dessert with dinner and then your wedding cake later is a great touch. While we would love to make and include dessert for you (included in some packages below), we do not make wedding cakes. Because of that, we are willing to cut another vendor's cake for you at no additional charge.

Along the same lines, we are happy to facilitate all of your wedding planning needs, but you are also welcome to bring in any event planner, florist, musicians/DJ, linens, and decorations that you'd like. Of course, we do have our recommendations as well!



Whether we come to you or you come to The Chef's Table, we promise an elevated event that you and your guests will never forget.

We look forward to being a part of your celebration!



414-277-7676

[chefs-tablemke.com](http://chefs-tablemke.com)




# The Gourmand Package

\$50 Per Person	Menu 1	Menu 2	Menu 3
Hors d'Oeuvres	All three menus include a Chef-Manned Cheese & Charcuterie Station.		
Course 1	Summer Garden Gazpacho with Herb Olive Oil & Pickled Cucumber Relish	Arugula, Spinach, Almond, Raspberry, Craisin, Blue Cheese, Balsamic Vinaigrette	Heart of Romaine, Spiced Hazelnuts, Red Onion, Heirloom Tomatoes, Radish Coins, Bacon Lardons, Blue Cheese Crumbles, Buttermilk Chive Dressing
Course 2	Chicken Galantine, Wild Rice Pilaf, Haricot Verts, Meyer Lemon Velouté, & Orange Straw	Seared Pork Tenderloin, One-Bite Potatoes, Grilled Market Vegetables, Apricot Compote	Chimichurri Marinated Grilled Bavette Steak, Patatas Bravas, Roasted Heirloom Peppers, Grilled Zucchini, Tomato-Paprika Aioli
Dessert	This package assumes only your wedding cake will be offered, instead of in conjunction with one of our desserts.		



# The Aficionado Package




\$65 Per Person	Menu 1	Menu 2	Menu 3
<b>Hors d'Oeuvres</b>	All three menus include a Chef-Manned Cheese & Charcuterie Station. Plus, select 2 Additional Hors d'Oeuvres:  Smoked Salmon Parfait, Crème Fraiche, Dill, Capers BLT Gougeres with Truffled Aioli Black Garlic & Chive Deviled Eggs Caprese Skewers with Italian Olive Oil & Balsamic Reduction		
<b>Course 1</b>	Roasted Red Pepper & Tomato Bisque, Parmesan Aioli, Asiago Crisp	White Grape Gazpacho, Brioche Croutons	Heirloom Tomato & Burrata Salad, Arugula, Frisee, Basil, Fig Mostarda, Italian Olive Oil, Balsamic Glaze, Black Sea Salt
<b>Course 2</b>	Veal Scallopini, Saffron Risotto, Grilled Rapini & Peppers, Piccata Sauce	Sous Vide Sea Bass, Butter Braised Fennel, Grilled Summer Squash, Curried Cashews, Meyer Lemon Beurre Blanc	Herb Roasted Cornish Game Hen, Parmesan Crusted Marble Potatoes, Haricot Verts, Herb Infused Olive Oil, Au Jus
<b>Dessert</b>	Grandma Magnasco's Tiramisu	Strawberry-Rhubarb Tart, Pecan Crumb, Cinnamon Gelato	Key Lime Panna Cotta, Macerated Berries, Lemon Curd, Basil Chantilly, Bresaline



# The Connoisseur Package



\$85 Per Person	Menu 1	Menu 2	Menu 3
<b>Hors d'Oeuvres</b>	All three menus include a Chef-Manned Cheese & Charcuterie Station. Plus, select 4 Additional Hors d'Oeuvres:		
	Caprese Skewers with Italian Olive Oil & Balsamic Reduction Smoked Salmon Parfait Crostini, Crème Fraiche, Dill, Capers Beef Tartare Crostini with Dijon Aioli, Capers, Deviled Egg Yolk Crab Cakes with Cajun Remoulade Prosciutto Wrapped Grilled Asparagus Petite Lobster Rolls on Brioche Petite Grilled Vegetable Brochettes BLT Gougeres with Truffled Aioli Black Garlic & Chive Deviled Eggs		
<b>Course 1</b>	Compressed Watermelon Salad, Frisee, Wisconsin Feta, Minted Strawberries, Toasted Pine Nuts, Charred Beef Fat Vinaigrette	Smoked Duck & Pickled Blueberry Salad, Butter Lettuce, Frisee, Toasted Pistachios, Goat Cheese, Champagne Vinaigrette	Roasted Corn Bisque, Aleppo Crème Fraiche, Corn & Poblano Relish
<b>Course 2</b>	Saffron Tagliatelle, Pancetta, Sous Vide Egg, English Peas, Truffled Fonduta	Skate Wing en Papillote, Julienned Farmer's Market Vegetables, Olive Tapenade, Italian Olive Oil	Foraged Mushroom Ravioli, Bacon Lardons, Brown Butter, Grilled Baby Squash, Pecorino
<b>Course 3</b>	Sous Vide Filet Mignon, French Black Lentils, Grilled Baby Carrots, Sunchoke Puree, Cognac Cream Sauce	Cast Iron Seared Lamb T-Bone, Moroccan Couscous, Grilled Summer Squash, Cauliflower Puree, Burgundy- Shallot Demi-Glace	Duet of Grilled Ribeye Cap & Seared Scallop, Roasted Fingerling Potatoes, Grilled Heirloom Peppers, Beef Fat Vinaigrette, Romesco
<b>Dessert</b>	Peach Panna Cotta, Sanded Pine Nuts, Lemon Curd, Grilled Peaches, Basil Chantilly	Salted Caramel Crème Brûlée, Chocolate Tuile	Chocolate Souffle, Raspberry Chantilly



# Beverage Service



A 25% service charge will be applied to all hosted bar options or packages. Tip jars will be placed on the bar for all events unless it's a fully hosted or packaged bar and with client request.

## Wine Service

Wine Pairing	\$8 Per Person, Per Course	We prefer to pair each of our courses with the perfect wine, selected by our Sommelier to go with that course and create the perfect pairing.
Wine Bottles	\$32 Per Bottle	Red and white wine are placed on the table for guests to serve themselves.

## Charged Based on Guest Consumption

Cash Bar	Guests can purchase beverages themselves.	Beverages purchased and/or tabbed on Square system. <i>Note: Credit card only, we do not keep cash on hand for transactions unless requested in advance.</i>
Hosted Bar	Host pays for beverages based on guest consumption.	Bar offerings are available for guest consumption, all charges incurred with a hosted bar will be tallied the night of the event and charged to the credit card on file the following business day. All items costing less than \$15 are available ordering options.
	Hosted Bar Plus	Bar offerings to include high-end items (\$15+ per beverage, i.e. Johnny Walker Blue or Macallan 21).
Partially Hosted Bar	The hosted bar will include only the items outlined in event contract.	Any other bar requests will be paid for by the host's guests with a credit card the night of the event.





### Packages, Charged Per Person

If wine pairings or bottle service are selected, pricing is based on 1 hour reception and 2 hours after dessert is served. Bar will be loosely-manned during dinner service, as the bartenders will be tending to the wine.

If wine is not served during dinner, the pricing is based on a 4 hour time frame, with no break. Bar will be fully-manned bar during service.

\$34	Sauvignon Blanc or Chardonnay Pinot Noir or Cabernet Sauvignon Miller Lite, High Life, Spotted Cow, Two Hearted IPA Coke, Diet Coke, Lemon, Lime, Cranberry Juice, Coffee Service	All other beverages available for purchase. \$8pp for each additional hour
\$40	(3) White Wines (3) Red Wines All Beer Coke, Diet Coke, Lemon, Lime, Cranberry Juice, Coffee Service	All other beverages available for purchase. \$9pp for each additional hour
\$48	“His” “Hers” & “Ours” Batched & Limited Specialty Cocktail Menu (3) White Wines (3) Red Wines All Beer Coke, Diet Coke, Lemon, Lime, Cranberry Juice, Coffee Service	All other beverages available for purchase. \$10pp for each additional hour Batched cocktails based on 2-3 per person, available until gone
\$62	All Cocktails under \$15 per person available for guests to order. “His” “Hers” & “Ours” Batched & Limited Specialty Cocktail Menu (3) White Wines (3) Red Wines All Beer Coke, Diet Coke, Lemon, Lime, Cranberry Juice, Coffee Service	All \$15+ beverages available for purchase. \$11 pp for each additional hour Batched cocktails based on 2-3 per person, available until gone





## *Fees & Minimums*

	<b>The Chef's Table</b>	<b>Catering</b>
<b>Tastings</b>	\$ Per Person Pricing, \$150 Setup, Weekdays Prior to 4pm Only, Limit 4 People; Please inquire on pricing for wine or cocktail tastings.	
<b>Facility Fee</b>	500	Note – Some venues charge fees to cater in their facility, any such fees will be transparently passed on to our clients and not hidden in other pricing.
<b>Setup</b>		250 (Up to 1000, Based on Needs)
<b>Planning</b>		250 (Up to 1000, Based on Needs)
<b>Rentals</b>	N/A (Unless Requested)	5-25 Per Person, Based on Needs
<b>Food &amp; Beverage Minimum</b>	2500	100 Per Person, 1000 Minimum
<b>Service Charge</b>	25%	30%
<b>Sales &amp; Use Tax</b>	6.1%	(Location-Based)
<b>Credit Card Handling</b>	4%	4%

