


Wedding Packages and Menu's



Call us today (417) 507-2700

Check us out on  nixacateringco,

Thank You for your interest in the Nixa Catering Company. We are excited to be part of your life's special moments. Our commitment is to provide you with amazing food, impeccable customer service and a stress free experience from start to finish. We are in the business of making your memories just as delicious as they are memorable. Please feel free to reach us by any means you choose with any questions you may have about our menu or services.

Thank you again

Sincerely Chef Mike and the Nixa Catering Company Team

Nixa Catering Co.

Please let us know if there is anything not on the menu that you would like to offer on your special day. Chef Mike is classically trained in culinary arts and is happy to accommodate your sophisticated tastes

Appetizers

Hors D'oeuvres \$3 per person/per each selection

Teriyaki Meatballs BBQ Meat Balls Sweet and Sour Meatballs

Shrimp and Sausage Skewers

Corn Maqué Choux Cups

Gumbo Cups

Jambachanga

Bacon Wrapped Asparagus

Grilled Vegetable Skewers

Shrimp Cocktail Cups

Chicken Skewers Voodoo Shrimp and Grits

Mini Jackfruit Tacos

Grazing Table \$9 per person

Assorted Meats, Cheeses, Vegetables, Fruits, Dips, Breads and
Crackers

Side Items

(Choice Included with Packages)

Garlic Haricot Vert Green Beans

Spanish Rice

Wild Mushroom

Risotto

Horseradish Mashed Potatoes

Wasabi Cream Rice

Orange Bourbon Glazed Carrots

Cajun Baked Beans

Coleslaw

Macaroni and Cheese Potato Salad

Corn Maque Choux

Dirty Rice

Mix Greens

Jalapeno Cheese Grits

Entrée's

Poultry

Grilled Chicken with Tequila Lime Sauce

Garlic Herb Cornish Game Hen

Jamaican Jerk Chicken

Voodoo BBQ Chicken

Chicken and Sausage Jambalaya

Seafood

Blackened Salmon or Catfish

Seared Ahi Tuna, or Grilled Swordfish (Addl. pricing may be added)

Crawfish Etouffee Shrimp Creole

Grilled Lemon Basil Cod

Beef

Pepper Crusted Filet Mignon

Prime Rib Carving Station

Smoked Brisket

Seared or Smoked Tri-tip

Chopped BBQ Beef

Vegetarian

Grilled Eggplant and Spinach Salad

Portabella Fettuccini Alfredo

Portobello Fajitas

Vegetable Pasta Jambalaya

Jack Fruit Tacos

Jack Fruit Pulled Pork Sandwiches

Veg etarian Gumbo

Grilled Vegetable Skewers

Nixa Catering Co. Package List

Wedding package 1

\$13 PER GUEST

~preset menu package does
not come with drinks.

~Plates and
utensils are disposable
picnic grade

~Salad is
iceberg blend and ranch

~-preset
package service is two hours

Menu options are:

***Blackened catfish with green beans and **White** rice

***Cajun chicken pasta and a green salad

***Spaghetti and meat balls w/garlic bread, green salad

***Sausage and peppers Garlic herb mashed potatoes, green
salad

Custom Wedding Packages

~All custom packages come with upgraded wedding appropriate
disposable silver trimmed plates and plastic silver utensils

~Salad is upgraded spring mix with fresh tomatoes
cucumbers, and croutons.

~Ranch, Italian and one additional dressing of your choice.

Warm and Cozy \$18

1 entrée and 2 sides.

Packages

include the

following:

Salad, Salad Dressing(ranch/Italian) Rolls, individual butter packs, Water, Unsweet Tea, Lemonade, Disposable plates, Disposable Cups, Disposable utensils and Disposable serving utensils.

Buffet service is included for parties of 51 or more.

Parties of 50 or less can add buffet services for a fee of \$200

Basic \$25

2 entrees and 3 sides.

Packages

include the

following:

Salad, Salad Dressing (ranch/ Italian) Rolls, individual butter packs, Water, Unsweet Tea, Lemonade, Disposable plates, Disposable Cups, Disposable utensils, and Disposable serving utensils.

Buffet service is included for parties of 51 or more.

Parties of 50 or less can add buffet services for a fee of \$200

All-inclusive \$35

Grazing Table plus 2 entrees and 3 sides. Packages

include the

following:

Salad, Salad Dressing(ranch/Italian) Rolls, individual butter packs, Water, Unsweet Tea, Lemonade, Disposable plates, Disposable Cups, Disposable utensils, and Disposable serving utensils. Cake Cutting, Free Kids meals

for children 11 and under. Food for Bride and groom after the wedding

*Buffet service is included for parties of 51 or more.
Parties of 50 or less can add buffet services for a fee of \$200*

The Delightfully Unconventional Buffet \$29/guest

If you are looking for food that everyone loves and don't want the standard wedding buffet. This is the package for you. Start with a grazing table during cocktail hour and let the sensational snacking continue through the night. This package offers the options of wings, Chinese takeout, nachos, tacos, chicken, and waffles and so much more. (Pick 5)

Add-On to your package.

After Hours Party Table \$4.95/ guest

Keep your party going strong with an afterhours party table. Choose two of the following, Nacho/ taco bar, walking nachos, Chinese Takeout boxes, Hotdog bar, Assorted wings, Baked potato bar or a sweets table

Smoeres Bar \$4.95/ guest

Nothing warms the soul like a warm marshmallow with melted chocolate and an assortment of other fillers, like Reese's Peanut Butter Cups, M&M's, Strawberry topping and many more.

Donut Bar \$3.00/ guest

A beautiful display of assorted donuts for your guests to enjoy.

Milk and Cookie Table / \$3.00/ guest

Comes with three types of cookies to choose from and a glass of milk. Cookie, wedding cake and a glass of milk? Yes please

Nixa Catering Co. Catering Agreement
417-507-2700
NixaCateringCo@gmail.com

Today's Date: _____

The named party (whom here in after will be referred to as the client) ____ Now, therefore, in consideration of the mutual covenant and promises hereafter set forth, the parties hereto agree as follows:

Client and caterer agree that this agreement is for the purpose of catering services that shall commence on ____ at ____ and be provided until ____ on _____. Said contract may be extended or renewed by contract of all parties in writing there after . Client hereby agrees to engage caterer to provided client with the following Services

Services

Our standard operating procedure is to arrive within an hour to an hour and one half of the event starting time. This allows us time to set up the standard buffet service. Packages include the following: Salad, Salad Dressing (ranch/ Italian) Rolls, individual butter packs, Water, Unsweet Tea, Lemonade, Disposable plates, Disposable Cups, Disposable utensils and Disposable serving utensils. Food will arrive in disposable food pans, either half or full size depending on guest count. For events with 51 guests or more served buffet is included in the price. For 50 guests or less and additional \$200 dollar fee will be added for served buffet.

Additional services

Bussing Tables.

Bussing services will remove plates, silverware, trash and cups from the tables. Plates will be scraped of food debris and placed in designated bin/cart of Rental Company or owner. Pricing is based staffing needs at 25 guests per wait staff. It does not include the removal of table decorations, linens, breakdown of tables or cleaning other areas of the venue.

Cake Cutting Services

Cake cutting services can be provided for

additional cost. This will cover cake being cut and placed on cake table for guests to take for them selves. Should you want passed cake service please see prices for additional staffing needs

Plate Rental

Plate rental will provide plain white real china for your guests to be used at the buffet. If the plates are to be brought to the buffet by the guests from the table, placement will need to be coordinated by your planner/ coordinator. Additional bussing services are required. If this is a plated service event the entirety of the cost will be included in the initial quote.

Event Details

a. The event shall take place on _____

b. The events shall be located at _____

c. The prices quoted in this contract and the amount of food prepared and any other necessary preparations are made based on the estimate of ____ people in attendance of this event. It is the anticipation of both parties that the food provided shall be adequate to satisfy ____ people in attendance.

Menu to be served

See Itemized Invoice for menu selections

a. Caterer reserves the right to make small changes to menu in circumstances where there are issues of availability for ingredients required.

Consideration and

Payment

a. In exchange for

services, client agrees to pay _____ dollars per person for a total of _____ dollars. The Sales tax of 8% and 20% gratuity are included in total price not price per person.

b. A Non Refundable Deposit of 30% is due at the time of signing this contract

note: No deposit will be refunded for any reason to include the following: government issue prohibiting large

gathering, forces of nature, acts of God,

illness, death, or any other reason under the whole canopy of heaven in its entirety . Payment of deposit and signature is acceptance of these terms and waives right to seek legal intervention to recover the deposit.

Client signature X

Date _____

c. Balance must be paid 14 days prior to event. There will be a 3 day grace period and a \$50 fee will be assessed for every day the balance is late.

Cancellation

a. In the event of cancellation, the caterer is entitled to liquidation damages equivalent to 50% of the total cost of the cancelled function.

Insurance and indemnification

Caterer shall procure and maintain in full force and effect for the term of this contract a general liability insurance policy. Client agrees to indemnify and hold harmless for any damage, theft or loss of caterer's property

including but not limited to tables, chafing dishes, bbq smoker or vehicle that is caused at event by guests attending the event.

Rules and Regulations

Cater shall agree and commit to following all sanitary regulations set forth by the state of California Health Department and the County of Riverside Department of Environmental Health in the sanitary preparation of food and food handling and storage.

Leftover food Clause

Any and all leftover food will be discarded by caterer unless this portion of the contract is initialed. By initialing you understand that caterer is not responsible for maintaining proper food temperatures once the caterer has left the location. Mishandling of food can cause serious illness and even death due to food borne illness. Please designate someone head of time to see that food is stored properly.

X_____

Designated Person's Name

Designated Person's Phone Number

Social Media and Website disclaimer

Please be advised that the Nixa Catering Co. does use pictures and video of events on social media and our website.

We do our best to be mindful the privacy and dignity of your guests. By initialing you are giving consent on behalf of your guests to use said pictures and or videos on multiple platforms of media.

Initial _____

Assignment

This contract shall not be assignable by either party without written consent of both parties. Subject to the foregoing limitation this contract shall inure to the benefit of and be binding on the successors and assigns of the respective parties.

Entire Contract

This contract constitutes the entire contract of the parties in respect to the subject matter and supersedes any and all agreements verbal or written, expressed or implied.

I understand that by signing this contract
agree to all articles and pricing stated
above and

Client Signature: _____ Date: _____

Client name printed _____