

MPK

pig roasting & catering

Office + Corporate Events
2024



Contact us: munewski@gmail.com
414-499-3113
www.munewskisporkandknife.com



Impress your Clients and Colleagues!

Thank you for considering MPK Catering for your event. Whether you're hosting a business meeting, conference, product launch, or holiday party, we understand the importance of impressing your clients and colleagues with impeccable catering services. At MPK, we understand the importance of providing top-notch catering services that reflect the professionalism and prestige of your organization.

When you partner with MPK for your office or corporate event, you can expect nothing but the highest standards of quality and professionalism. Whether you're impressing clients, rewarding employees, or fostering team camaraderie, trust MPK to deliver an exceptional dining experience that leaves a lasting impression on all who attend.

Styles of Service

Onsite Cooking, Carving & Serve

Looking to impress your colleagues and clients at your next event? Look no further! Immerse your guests in the culinary spectacle as they witness the cooking process unfold before their eyes, from the sizzle of the pig roasting to the skillful carving and presentation of your chosen menu selections, all while the buffet remains abundant and enticing.

Exclusive to full catering orders | Not available for individual a la carte orders | For gatherings of 50 or more.

Onsite Carving & Serve

Let us bring the show to you!

We'll handle the cooking of your whole pig and menu selections in our kitchen, then deliver everything directly to your venue. Just before mealtime, our team will arrive with the star attraction – the whole pig, ready to be carved onsite for all your guests to enjoy.

Exclusive to full catering orders | Not available for individual a la carte orders | For gatherings of 50 or more.

Delivery & Serve

No space? No problem! We've got you covered!

We'll handle the cooking and carving of your menu selections in our kitchen, then deliver everything directly to your venue. Once the feast begins, our attentive staff will remain onsite, ensuring impeccable service, monitoring the buffet, and replenishing as needed.

For gatherings of 50 or more.

Just Delivery

Let us take care of everything with our convenient delivery service!

We'll take care of preparing your selected menu items in our kitchen and then deliver everything straight to your office or corporate event. Our team will make sure to provide a seamless delivery experience for all of your guests to enjoy.

For gatherings of 20 or more.



Buffet-Style Event Packages

Elite Package

Groups of 50-75: \$32.99 per person

Groups of 76-149: \$30.99 per person

Groups of 150 or more: \$29.99 per person

Meats

MPK's Whole Pig Roast

Whole Roasted Chicken

Dinner Rolls and Butter Included

Sides

Choose Two:

Wisconsin Red Slaw **GF, V**

Busha's Potato Salad **GF, V**

Parsley Red Potatoes **GF, V**

Brown Butter Spaetzle **V**

Roasted Sweet Plantain **GF, V**

Caramelized Onion Rice **GF**

Borinquen Rice and Gandules **GF**

Sauces

Choose Two:

Guava BBQ Sauce **GF, V**

MPK's Citrus Mojo Sauce **GF, V**

MPK's Pique Criollo **GF, V**

Old Country Mustard Sauce **GF, V**

Caribbean Coffee & Rum BBQ
Sauce **GF, V**

GF = Gluten-Free

V = Vegetarian

Dessert

Choice of:

Tres Leches Cake

Busha's Apple Cake

Discounts available for groups of 250 or more.

Plated dinner service also offered upon request.

A minimum of one (1) week's notice is required for all Whole Pig orders.



Buffet-Style Event Packages

Prime Package

Groups of 50-75: \$22.99 per person

Groups of 76-149: \$21.99 per person

Groups of 150 or more: \$20.99 per person

Meat

MPK's Whole Pig Roast

Dinner Rolls and Butter Included

Sides

Choose Two:

Busha's Potato Salad **GF, V**

Brown Butter Spaetzle **V**

Roasted Sweet Plantain **GF, V**

Caramelized Onion Rice **GF**

Borinquen Rice and Gandules **GF**

Sauces

Choose Two:

Guava BBQ Sauce **GF, V**

MPK's Citrus Mojo Sauce **GF, V**

Old Country Mustard Sauce **GF, V**

Dessert

Choice of:

Tres Leches Cake

Busha's Apple Cake

Select Package

Groups of 40-75: \$19.99 per person

Groups of 76 or more: \$18.99 per person

Not available for onsite cooking or carving.

Meat

Pit-Roasted Chicken

Dinner Rolls and Butter Included

Sides

Choose Two:

Busha's Potato Salad **GF, V**

Brown Butter Spaetzle **V**

Roasted Sweet Plantain **GF, V**

Caramelized Onion Rice **GF**

Borinquen Rice and Gandules **GF**

Sauces

Choose Two:

Guava BBQ Sauce **GF, V**

MPK's Citrus Mojo Sauce **GF, V**

Caribbean Coffee & Rum BBQ Sauce **GF, V**

Dessert

Choice of:

Tres Leches Cake

Busha's Apple Cake

GF = Gluten-Free **V** = Vegetarian

Discounts available for groups of 250 or more.

Plated dinner service also offered upon request.

A minimum of one (1) week's notice is required for all Whole Pig orders.



Sandwich Platters

Wrap Platter

\$14.99 per person

20 person minimum.

Choice of Three Wrap Flavors:

Roast Beef & Horseradish

(roast beef, provolone, horseradish mayo, onion jam, baby arugula, spinach wrap)

Polish Ham & WI Cheddar

(polish ham, WI cheddar, butter lettuce, whole grain mustard, dilly garlic mayo, flour wrap)

Peppercorn Salami

(peppercorn salami, provolone, tomato confit, olive tapenade, baby arugula, sun-dried tomato wrap)

Turkey & Brie

(roasted turkey, brie cheese, fig-orange jam, whole grain mustard, baby arugula, whole wheat wrap)

Mushroom & Swiss

(wild mushrooms, swiss cheese, butter lettuce, tomato confit, pickled red onion)

Choice of One Side:

WI Red Slaw, Busha's Potato Salad,
or Creamed Cucumbers

Also Included:

Potato Chips,
Cookies,
Plates, Napkins, Cutlery,
and Serving Utensils

Vegan and Gluten-Free Options Available

Cuban Sandwich Platter

\$15.99 per person

20 person minimum.

Includes:

Platter of Cuban Sandwiches
pressed sandwiches filled with ham, roasted pork, swiss
cheese, mustard, and pickles

Choice of One Side:

WI Red Slaw, Busha's Potato Salad,
or Creamed Cucumbers

Also Included:

Potato Chips,
Cookies,
Plates, Napkins, Cutlery,
and Serving Utensils

Vegan and Gluten-Free
Options Available

72-hour minimum notice required for all Sandwich Platters.



Hot Lunch Buffet Packages

Pulled Sandwich Buffet

\$18.99 per person

20 person minimum.

Includes:

MPK's Pulled Pork & Chicken,
Kaiser Rolls

Choice of One Sauce:

Guava BBQ Sauce or
Caribbean Coffee & Rum BBQ Sauce

Choice of One Side:

WI Red Slaw, Busha's Potato Salad,
or Creamed Cucumbers

Also Included:

Potato Chips and Cookies
Plates, Napkins, Cutlery, and Serving Utensils

Vegetarian, Vegan, and Gluten-Free Options Available

Wisconsin

Buffet

\$17.99 per person

20 person minimum.

Includes:

Grilled Polish Sausage,
Soft Brat Buns
(upgrade to soft pretzel buns for +\$1.99 per person)

Choice of One Pierogi Flavor:

Potato & Cheese, Sauerkraut &
Mushroom,
or Seasoned Pork
served with sour cream

Choice of One Side:

Seasonal Fruit, MPK's Chopped Salad,
or Creamed Cucumbers

Also Included:

Mustard, Sauerkraut, and Cookies
Plates, Napkins, Cutlery, and Serving
Utensils

Vegetarian, Vegan, and
Gluten-Free Options Available

Puerto Rico

Buffet

\$17.99 per person

20 person minimum.

Includes:

Puerto Rican-style Roasted
Pork Shoulder with
Borinquen Rice and Gandules,
and Kaiser Rolls

Choice of One Side:

Roasted Sweet Plantain,
Seasonal Fruit, or MPK's
Chopped Salad

Also Included:

MPK's Citrus Mojo Sauce and
Cookies
Plates, Napkins, Cutlery, and
Serving Utensils

Vegetarian, Vegan, and
Gluten-Free Options
Available

72-hour minimum notice required for all Hot Lunch Buffets.



Hors d'Oeuvres

Cold Selections

per 24 pieces

Bacon Pate Canapes

Rye crostini with bacon pate, pickled red onion, and walnut mustard
\$59.99

Herring Canapes

Baltic herring, pumpernickle crostini, horseradish cream, and chives
\$59.99

Guava + Cheese Skewers **GF, V**

Guava preserves served with fresh white cheese
\$35.99

Pimento-Cheddar Tea Sandwiches

WI Cheddar, smokey ham, and pimento cheese sandwiched between soft country bread
\$55.99

Hot Selections

per 24 pieces

Goat Cheese Croquettes **v**

Creamy béchamel and local goat cheese
\$39.99

Wild Mushroom Croquettes **v**

Creamy béchamel and local wild mushrooms
\$39.99

Ham Croquettes

Creamy béchamel and smokey jamón
\$39.99

Stuffed Sweet Plantain Cups **GF**

Sweet plantain stuffed with picadillo, or savory ground beef, and WI cheddar
\$60.99

Hogs in a Blanket

Mini kielbasa in puff pastry served with whole grain mustard
\$59.99

Platters & Displays

serves 20-30 guests

Wisconsin Cheese Platter

seasonal jams, garnishes, assorted crackers
\$79.99

Charcuterie Platter

local charcuterie, seasonal garnishes, assorted crackers
\$85.99

Seasonal Crudite & Pickle Platter **GF, V**

dilly-ranch dip, house-made pickles, seasonal vegetables
\$59.99

Seasonal Fruit Display **GF, V**

sweet cheese dip, seasonal fruit
\$69.99

Smoked Whitefish Display

rye bread crostini, caper tapenade, dilly-creme fraiche, cucumber
\$129.99

Island-style Chicharrones **GF**

house-made chicharrones seasoned four ways
\$45.99

Highlander Platter **GF**

variety of specialty kielbasa, assorted mustard & horseradish
\$65.99

GF = Gluten-Free **V** = Vegetarian

Hors d'Oeuvres available only with catered meal



A la Carte Buffet Items

Meats

MPK's Whole Roasted Pig **GF**

our classic pig roast, seasoned with garlic and citrus, and laden with crispy skin
Groups of 50-75: \$13.99 per person
Groups of 76-149: \$12.99 per person
Groups of 150 or more: \$11.99 per person

Pit-Roasted Chickens **GF**

whole chickens roasted on charcoal
Groups of 40-75: \$9.99 per person
Groups of 76 or more: \$8.99 per person

Crispy Pork Belly **GF**

seasoned just like our pig roast, tender pork belly covered with crispy skin
Groups of 40-75: \$11.99 per person
Groups of 76 or more: \$10.99 per person

Roasted Pork Shoulder **GF**

seasoned just like our pig roast, succulent pork shoulder topped with crispy skin
Groups of 40-75: \$11.99 per person
Groups of 76 or more: \$10.99 per person

Fresh Polish Sausage

open-pit grilled and finished in beer, served with caramelized onions and mustard
\$6.99 per person
40 person minimum

Smoked Kielbasa **GF**

open-pit grilled and served with mustard
\$6.99 per person
40 person minimum

Hunter's Sausage **GF**

smoked kielbasa made with pork & beef, and juniper, served with horseradish
\$6.99 per person
40 person minimum

Polish Blood Sausage

roasted and smothered in caramelized onions
\$6.99 per person
40 person minimum

Sides

Sides priced based on servings for 20-25 people.

Brown Butter Spaetzle **V**

brown butter, dill
\$43.99

Braised Red Cabbage **GF**

polish-style sweet & sour cabbage with bacon
\$45.99

Parsley Boiled Potatoes **GF, V**

red potatoes, garlic butter, parsley
\$43.99

Braised Sauerkraut **GF**

bacon, local kraut, caramelized onions
\$45.99

Garlicky Malanga Mash **GF, V**

creamy mash of whipped malanga (taro root) and yuca (cassava), with garlic butter
\$79.99

Charred Sweet Potato **GF, V**

white sweet potato cooked in charcoal
\$69.99

Borinquen Rice and Gandules **GF**

Puerto Rican yellow rice with bacon and gandules
\$56.99

Red Beans and Rice **GF**

criollo-style stewed red beans, served with white rice
\$55.99

Caramelized Onion Rice **GF**

caramelized onion, bacon, sofrito
\$55.99

Grilled Seasonal Vegetables **GF, V**

assorted seasonal vegetables, garlic butter, herbs
\$59.99

Roasted Sweet Plantain **GF, V**

caramelized sweet plantain
\$49.99

Yuca in Garlic Sauce **GF, V**

criollo-style yuca root braised in mojo sauce, with caramelized onions, citrus, and garlic
\$79.99

Bread Basket **V**

dinner rolls with butter
\$34.99

Pierogi

Pierogi Ruskie **V**

farmer's cheese and potato filling, served with sour cream or our classic bacon and caramelized onion topping
\$3.99 per person
30 person minimum

Sauerkraut & Mushroom **V**

pierogi filled with sauerkraut and mushroom, served with sour cream or our classic bacon and caramelized onion topping
\$3.99 per person
30 person minimum

Pierogi Mieso

filled with seasoned ground pork, served with sour cream or our classic bacon and caramelized onion topping
\$3.99 per person
30 person minimum

Sweet Cheese **V**

pierogi filled with sweet farmer's cheese, served with seasonal jam
\$3.99 per person
30 person minimum

GF = Gluten-Free V = Vegetarian

Looking for something specific?

Contact us today to inquire about custom dishes and special requests!

A minimum of one (1) week's notice is required for all Whole Pig orders.



A la Carte Buffet Items

Salads

Salads priced based on servings for 20-25 people.

Busha's Potato Salad GF, V

creamy potato salad, hard-cooked egg, scallion, dill
\$49.99

WI Red Slaw GF, V

creamy slaw, red cabbage, red onion, rainbow carrots
\$45.99

German Potato Salad GF

bacon, red potatoes, scallion, bacon-fat vinaigrette
\$49.99

Creamed Cucumbers GF, V

dill, fresh cucumbers, scallion, creme fraiche
\$40.99

MPK's Chopped Salad GF, V

iceberg & romaine lettuces, heirloom tomatoes,
pickled red onion, hard-cooked egg, MPK's thousand
island dressing
\$49.99

Herbed Green Salad GF, V

herbed WI goat cheese, pears, toasted pecans,
passionfruit-champagne vinaigrette
\$52.99

Charred Veggies & Grains Salad GF, V

charred baby beets, turnips, and radishes, grilled
romaine, fresh herbs, buckwheat grains, curry-dijon
dressing
\$52.99

Sauces

Sauces priced per pint. Each pint serves 15-20 people.

Guava BBQ Sauce GF, V

sweet and tangy
\$14.99

MPK's Citrus Mojo Sauce GF, V

zesty and fragrant
\$12.99

Old Country Mustard Sauce GF, V

rich and punchy
\$15.99

MPK's Pique Criollo GF, V

criollo-style hot sauce
spicy and funky
\$13.99

Caribbean Coffee & Rum

BBQ Sauce GF, V

deep and savory
\$14.99

Desserts

Busha's Apple Cake V

sweet apple sandwiched between vanilla
sponge cake
\$4.99 per person

Panetela V

Puerto Rican butter cake filled with guava
\$4.99 per person

Tres Leches Cake V

vanilla cake soaked with fresh WI cream
\$4.99 per person

Coconut Flan GF, V

Puerto Rican caramel custard flavored with
coconut milk
\$4.99 per person

Sweet Cheese Flan GF, V

Puerto Rican caramel custard made with
farmer's cheese
\$4.99 per person

Natilla Cups V

Cuban vanilla-cinnamon custard, served with
tea-cookie crumble
\$4.99 per person

GF = Gluten-Free V = Vegetarian

Looking for something specific?

Contact us today to inquire about custom dishes and special requests!



Styles of Service

Onsite Cooking, Carving & Serve

We will arrive early in the morning to set up and begin the cooking of your whole pig, followed by the rest of your chosen menu items later on. As mealtime approaches, additional staff will join us to arrange your buffet according to your menu, oversee the buffet, and replenish dishes as needed. This service style allows your guests to witness the cooking process unfolding as they arrive and the event kicks off, including the captivating smells and sights of whole pig carving alongside the preparation of other menu selections.

This service offering is exclusive to full catering orders, and not available for individual a la carte orders. A minimum group size of 50 people is required. Access to the venue and cooking area must be provided at least 10 hours prior to meal service, with a minimum outdoor cooking-site allocation of 10'x12'.

Included in this service package are all buffet tables, black tablecloths, buffet staff, and the necessary buffet equipment for your event. Plates, napkins, and utensils are not included but can be arranged for an additional fee. The service duration is capped at 90 minutes, with the option for extended service time available for an additional charge. Please note that leftover food cannot be retained or taken by the client or guests.

The fee for this extraordinary service is \$350.

Onsite Carving & Serve

We'll handle the cooking of your pig and other menu selections in our kitchen and bring everything to your venue. Our service staff will arrive before the event to set up your buffet according to your menu preferences. Thirty to fortyfive minutes before mealtime, the rest of our team will arrive, bringing the whole pig and other food items. We'll then perform the onsite carving of the pig, providing a visual feast for all your guests. Throughout the meal, our buffet staff will be on hand to serve guests, oversee the buffet, and replenish items as necessary.

This service offering is exclusive to full catering orders, and not available for individual a la carte orders. A minimum group size of 50 people is required. Access to the venue is required at least 90 minutes prior to meal time. A service area of at least 4'x12' is needed.

Included in this service package are all buffet tables, black tablecloths, buffet staff, and the necessary buffet equipment for your event. Plates, napkins, and utensils are not included but can be arranged for an additional fee. The service duration is capped at 90 minutes, with the option for extended service time available for an additional charge. Please note that leftover food cannot be retained or taken by the client or guests.

The fee for this exceptional service is \$225.

Delivery & Serve

We'll handle the cooking and carving of your menu selections in our kitchen, then deliver everything directly to your venue. Throughout the meal, our buffet staff will be on hand to serve guests, oversee the buffet, and replenish items as necessary.

This service option is available for groups of 50 people or more. Access to the venue is required at least one hour prior to the event start time and guest arrivals. A service area of at least 4'x8' is needed.

Included in this service package are all buffet tables, black tablecloths, buffet staff, and the necessary buffet equipment for your event. Plates, napkins, and utensils are not included but can be arranged for an additional fee. The service duration is capped at 90 minutes, with the option for extended service time available for an additional charge. Please note that leftover food cannot be retained or taken by the client or guests.

The fee for this excellent service is \$150.

Just Delivery

We'll take care of preparing your selected menu items in our kitchen and then deliver everything directly to your office or corporate event. Our team will make sure to provide a seamless delivery experience for all of your guests to enjoy.

This service option is available for groups of 20 people or more.

Included in this package is serving utensils for your selected menu items. Buffet equipment such as chafing dishes and sternos, plates, napkins, and utensils are not included but can be arranged for an additional fee.

Our delivery service is available within a 30 mile radius of our kitchen.

Delivery fees may apply based on distance and order size.

All prices, fees, and charges are subject to Wisconsin sales tax.
A service charge of 5% will be added to the subtotal of the contract, excluding taxes.
If the 5% service charge is less than \$100, a flat fee of \$100 will be applied.