

# MPK

## pig roasting & catering

### Weddings + Banquets

2024



Contact us: [munewski@gmail.com](mailto:munewski@gmail.com)  
414-499-3113  
[www.munewskisporkandknife.com](http://www.munewskisporkandknife.com)



## **Celebrating Life's Moments: Congratulations on Your Special Occasion!**

Thank you for considering MPK Catering for your celebration. At MPK, we understand that your celebration is more than just an event - it is a cherished memory that will last a lifetime. Whether you are hosting a formal banquet, or a dream wedding, our commitment is to turn your vision into an unforgettable reality.

When you choose MPK for your celebration, you can trust that we will deliver a catered experience that exceeds your expectations. Beyond our culinary expertise, we offer unparalleled service, attention to detail, and a genuine commitment to making your event unforgettable. Trust MPK to ensure your celebration is nothing short of extraordinary.

## **Styles of Service**

### **Onsite Cooking, Carving & Serve**

**Looking to really wow your guests? Then this option is right for you!** 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.



# Buffet-Style Event Packages

## Deluxe Package

Groups of 50-75: \$39.99 per person

Groups of 76-149: \$37.99 per person

Groups of 150 or more: \$36.99 per person

### Hors d'Oeuvres

WI Cheese & Sausage Platter  
and Crudite Platter with Dip

### 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

## Classico Package

Groups of 50-75: \$30.99 per person

Groups of 76-149: \$28.99 per person

Groups of 150 or more: \$27.99 per person

### Hors d'Oeuvres

WI Cheese & Sausage Platter and Crudite Platter with Dip

### 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

## Elemental Package

Groups of 50-75: \$27.99 per person

Groups of 76 or more: \$26.99 per person

Not available for onsite cooking or carving.

### Hors d'Oeuvres

WI Cheese & Sausage Platter and Crudite Platter with Dip

### Meat

Choice of Crispy Pork Belly or Roasted Pork Shoulder

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

**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.



# 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

### Goat Cheese Tartlets<sup>v</sup>

Herbed WI Goat Cheese, toasted walnut, and seasonal jam  
\$56.99

### Guava + Cheese Skewers <sup>GF, V</sup>

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

### Steak Tartar

Polish-style tartar served on rye crostini  
\$69.99

## Hot Selections

per 24 pieces

### Goat Cheese Croquettes <sup>v</sup>

Creamy béchamel and local goat cheese  
\$39.99

### Wild Mushroom Croquettes <sup>v</sup>

Creamy béchamel and local wild mushrooms  
\$39.99

### Bacon Wrapped Water Chestnuts <sup>GF</sup>

Crunchy water chestnuts wrapped in WI maple-glazed bacon  
\$52.99

### Ham Croquettes

Creamy béchamel and smokey jamón  
\$39.99

### Stuffed Sweet Plantain Cups <sup>GF</sup>

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 <sup>GF, V</sup>

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

### Seasonal Fruit Display <sup>GF, V</sup>

sweet cheese dip, seasonal fruit  
\$69.99

### Smoked Whitefish Display

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

### Island-style Chicharrones <sup>GF</sup>

house-made chicharrones seasoned four ways  
\$45.99

### Highlander Platter <sup>GF</sup>

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

### Mini Chicken Meatballs

Polish-style chicken meatballs in dill-cream sauce  
\$63.99

**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

### Polish Wedding Sausage **GF**

double smoked, fine sausage, traditionally served at weddings in Poland, served with mustard

\$6.99 per person

40 person minimum

### Polish Blood Sausage

roasted and smothered in caramelized onions

\$6.99 per person

40 person minimum

### Grilled Chicken Skewers

Criollo-style chicken skewers with MPK's Pincho Sauce

\$7.99 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

## Salads

### 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

**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

## 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

## Finishing Touches

### Bread and Butter Display v

assorted artisan breads and rolls served with seasonal jam, polish sweet cream butter, and herb-peppercorn butter

\$3.99 per person

### Soup

#### WI Beer & Cheese Soup

WI cheddar, Potosi pilsner, smokey bacon, chives, pretzel-bun croutons

\$6.99 per person

#### Dill Pickle Soup

creamy polish pickle soup with smoked kielbasa, crock pickles, and golden potatoes, topped with rye croutons

\$6.99 per person

#### Cream of Plantain

creamy soup of green plantains and sofrito, served with chives, and plantain chips

\$6.99 per person

#### Tomato Bisque v

san marzano tomato, local creme fraiche, garlic croutons

\$5.99 per person

### Additional 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

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

criollo-style hot sauce

spicy and funky

\$13.99

#### Old Country Mustard Sauce GF, V

rich and punchy

\$15.99

#### 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

## Late Night Snacks

### Grilled Hot Dog Station

charcoal grilled beef hot dogs with topping choices of ketchup, mustard, relish, or Chicago dog style

\$5.99 per person

### Bavarian Pretzel Bar v

warm Bavarian pretzels with cheese sauce and mustard

\$4.99 per person

### Grilled Pincho Station GF

Puerto Rican-style skewers grilled over charcoal, variety of chicken, shrimp, and Spanish chorizo skewers with

MPK's pincho sauce

\$8.99 per person

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

Looking for something specific?

[Contact us](#) today to inquire about custom dishes and special requests!



# Frituras en Vivo Station

## Onsite Fry Station

**Experience the enchantment of our Onsite Fry Station at your upcoming event.**

Indulge in freshly fried delights reminiscent of the vibrant beach-side kiosks of Puerto Rico and the irresistible flavors of the Wisconsin State Fair. Perfect for enhancing any cocktail reception! Our live Fry Station promises crispy and delectable appetizers straight from the fryer!

### Fritter Menu

per 24 pieces

#### Croquettes

flavor choices of: ham, mushroom **V**, or goat cheese. served with mayo-ketchup  
\$39.99

#### Potato and Cod Fritters (Bolitas de Papa y Bacalao)

served with mayo-ketchup  
\$39.99

#### Fried WI Cheese Curds **V**

served with ranch  
\$35.99

#### Criollo Cheese Balls **V** (Bolitas de Queso)

served with guava sauce  
\$35.99

#### Criollo-style Hush Puppies **GF, V** (Sorullitos)

served with mayo-ketchup  
\$38.99

#### Mofongo Balls **GF**

(Bolitas de Mofongo)  
served with mayo-ketchup  
\$39.99

#### Criollo Cod Fritters (Bacalaitos)

\$36.99

#### Mini Alcapurrias **GF**

Puerto Rican plantain fritter filled with seasoned beef  
\$43.99

#### Beer Battered Whitefish Bites

served with tartar sauce  
\$48.99

#### Mini Corn Dogs

served with MPK's mustard sauce  
\$43.99

#### Mini Empanadillas

flavor choices of pizza, chicken, wild mushroom **V**, or picadillo (seasoned beef). served with MPK's pique criollo  
\$49.99

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

Station fee of \$125 plus the chosen fritter selections.  
Exclusive to catered meals and onsite cooking package.  
Available only for groups of 50 or more guests.  
Minimum order requirement of 4 fritter selections.  
Maximum service duration of 90 minutes.





# 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 service. 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 30 people or more. Access to the venue is required at least 90 minutes prior to meal service. 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.**

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% charge is less than \$100, a flat fee of \$100 will be applied.