





Thank you for your interest in allowing KamBray's to cater your event, with choosing us you are choosing a company with over 20 years of experience in the Marshfield area culinary scene.

Relax, enjoy the day, and let KamBray's take care of your next wedding, rehearsal dinner, corporate event, family reunion, birthday party and so much more!

KamBray's uses seasonal fresh, local ingredients to create comfort foods with a twist. This allows us to be creative with our menu options and to be able to cater to your specific needs! That being said, KamBray's offers completely custom menus as well! Just fill out the inquiry form on our Facebook page by clicking on the 'Contact Us' button, and we will get back to you as soon as possible to start the process of planning your event.

We can't wait to meet you & welcome you to our Family!



Deposit / Payment Terms

- ~ A 35% deposit is required at the time of booking to save a date
- ~ Events are not guaranteed until a deposit is received by KamBray's
 - ~ Full payment is due 7 days prior to event
- ~ Final guest count required 10 days prior to event, fees will not be reduced from original guest count

Payments

- ~ Cashier / Personal Check [\$75 fee for all returned checks]
- ~ All major credit cards
- ~ Cash

Cancellation

- ~ 60 or more days prior to event, the full deposit will be refunded
- ~ 30-59 days prior to event, half of the deposit will be refunded
- ~ 8-29 days prior to event, KamBray's will keep the total deposit
- ~ 7 days or less prior to the event, the full amount of the event will be owed to KamBray's

Other Fees

- ~ Events more than 15 miles outside of Marshfield are subject to travel fees

SERVICES



Self Service Buffet

*Self-Service Buffet: With this option, all guests serve themselves in a buffet line manner. In addition, includes 2 hours of service, full setup & cleanup of provided equipment. Please note that plates, cups, silverware and napkins will be the client's responsibility. *These items are available upon request. *Minimum of 12 guests required & buffet set up fee.*

Drop-Off Service

*Drop-Off Service: With this option, food is prepared, packaged in bulk & delivered directly to the client's specified location. Please note that plates, cups, silverware, napkins, serving utensils and steam table setup services will be the client's responsibility. *These items are available upon request. There is no cleanup service included with this option.*

**Minimum of 12 guests required.*

Food Truck Service

Food Truck Service (Mobile Catering): With this options, food is prepared and served via our mobile restaurant (Food Truck). We provide disposable containers, plates, cups, silverware, napkins and condiments needed for service. All guests are served from the Food Truck window. There is no cleanup service included with this option. [April - October Only]

**Host mimimum guarantee/fee required*

Private Chef

Private Chef: With this option, Chef Bryan will prepare delicious, custom-tailored dishes according to your tastes to enjoy in the comfort of your home. We will handle the shopping, cooking, serving and cleaning while you spend your time focusing on your guests and the fun stuff, leave the rest up to us.

OUR PROCESS



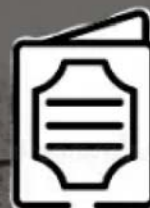
Planning



In the first phase, we will work together to create a culinary plan for your event. By completing our Inquiry Form, this gets the ball rolling and we can pull together the general details of your event. At this time we will provide you all of the information on our menu and policies.

Menu

Once we have dialed in the general details, the menu building process comes next. We will discuss what type of service you are looking for and plan the menu to meet your event needs.



Locking it Down

Once the event details and menu have been decided, we will send you a contract which will cover final details, price, cancellation policy and payment terms. Once the contract is signed and payment is received, we will hold the date for your event.



Enjoy!

This is where the fun begins! Once everything is locked down, we'll take it from here. Its time for you to enjoy your event and let us do the heavy lifting. We will touch base 10 days prior to event to verify totals and handle the final payment details.





MENU

catering

SALADS

Caesar
House

PROTEIN

[BEEF]

Beef Tips
Honey Bourbon Beef
Roasted Tenderloin

SIDES

[VEGETABLE]

Zucchini & Squash
Corn

Maple Roasted Brussel Sprouts

Baby Carrots [Maple/Honey Glazed]

Roasted Asparagus
California Blend

[STARCH]

Mashed Potatoes
Roasted Red Potatoes
Swiss Scalloped Sweet Potatoes
Wild Rice Pilaf

[CHICKEN]

Chicken Cordon Bleu
Oven Roasted Chicken Breast
Baked Chicken [Bone-in]

[PORK]

Pork Loin [Smoked/Roasted]
Applewood Smoked Pulled Pork
Pork Chops
Seared Pork Tenderloin

[SEAFOOD]

**Inquire for available options

Vegetarian or Gluten-Free Options Available upon Request

Packages

Choose a package below, or create your own custom package:

A | \$15 per Person

1 Protein
2 Sides

B | \$18 per Person

2 Proteins
2 Sides

Dinner Rolls

C | \$22 per Person

1 Salad
2 Proteins
2 Sides

Dinner Rolls

Custom

Create your own options to fit your menu needs

*Prices are subject to change based on market

Check out our Buffet Bar Options!

Minimum of 12 guests
5.5% tax & 15% gratuity added to total
Priced for Drop-off Service [Additional charge/gratuity for Full Service Buffet]



Buffet Bar

Mashed or Baked Potato Bar **\$11/person**

Cheese | Onions | Chives | Bacon | Sour Cream | Broccoli | Butter

When you Dip, we Dip Bar **\$11/person**

Spinach & Artichoke | Buffalo Chicken | Crab Dip | Crackers | Chips | Baguettes

Taco/Nacho Bar **\$12/person**

Chicken or Beef | Flour Tortillas | Nacho Chips | Tomatoes | Onions | Black Olives | Cheese | Sour Cream | Salsa | Lettuce

Sandwich Bar **\$12/person**

Ham & Swiss | Turkey & Cheddar | Chef's Choice

Soup & Salad Bar **\$12/person**

2 Soups [Chef's choice] | Caesar or House Salad | Dinner Rolls

Mac & Cheese Bar **\$13/person**

Beef or Chicken | Bacon | Onions | Broccoli | Tomatoes | Cheese

Pasta Bar **\$14/person**

Choice of Pasta [Fettuccini, Linguini or Cavatappi] | Marinara | Alfredo | Meatballs | Grilled Chicken | Garlic Breadsticks

Minimum of 12 guests

*Item Substitutions accepted

5.5% tax & 15% gratuity added to total

Priced for Drop-off Service [Additional charge/gratuity for Full Service Buffet]

APPETIZERS

H O T

[Dips]

Spinach & Artichoke

Buffalo Chicken

Crab

[Bacon Wrapped]

Jalapenos

Brussel Sprouts

Water Chestnuts

[Other]

Salmon or Walleye Cakes

Jalapeno Stuffed Mushrooms

Meatballs [choice of sauce]

C O L D

[Trays]

Veggie

Seasonal Fruit

Cheese & Sausage

[Sliders]

Ham & Swiss

Turkey & Cheddar

[Roll-ups]

Veggie

BBQ Chicken

[Other]

Beer Dip & Pretzels

Caprese Kabobs

Tomato Bruschetta

KIDS

Mac & Cheese

Chicken Tenders

Spaghetti & Meatballs

Grilled Cheese

DRINKS

Punch

Lemonade

Strawberry Lemonade

DESSERT

Cheesecake

Homemade Brownie

Seasonal Crisp

*Pricing determined at time of proposal

Add-Ons

