



Catering Guide

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Why Barriques?

For over a decade, Barriques has been serving great food and beverages. At Barriques we think we offer the right combination of products, services and tremendous value that make choosing us a slam dunk! Here are 4 big reasons why you should consider Barriques for your next event:

100% Satisfaction Guarantee

We will work tirelessly to make sure that your event is planned and executed in the most professional and stress-free way possible. If you are not 100% satisfied, let us know and we will do whatever we can to make it right.

Superior Value & Selection

Tired of paying inflated catering & restaurant prices for the wine, beer and spirits at your event? Stop the insanity. You will not find a better deal from any other catering company for your beverage needs than you will from Barriques. When you add our pricing in with the huge selection of beverages that we have in house versus what the majority of catering companies carry, you have an unbeatable combination.

Great Service

We listen to you and leave no stone unturned. Every detail of your event is important to us. We make sure that we understand all the expectations you have for your event so that it will go off without a hitch.

Better Ingredients

Better ingredients = Better Taste. We source the best ingredients available for every aspect of our Catering Menu. Not just any strawberries for our chocolate covered strawberry platter but the biggest, juiciest strawberries we can get our hands on. Not just any cheese on our cheese platters, but cheeses like Hooks 3yr Cheddar, Roth Kase Gruyere Surchoix and others from some of the finest Artisan cheese producers in Wisconsin and throughout the world. Not just any coffee but the same carefully brewed coffee that we use in all of our cafes each and every day. We don't compromise on quality and you are going to taste the difference.

Catering Menu

How To Order & What's Included

Our Catering Director is here to help plan every aspect of your event or just answer a few questions—please don't hesitate to call. Our catering sales hours are Monday thru Saturday from 9:00 am – 5:00 pm. Special appointments during hours not listed are available for your convenience. For weekend, holiday and graduation season orders, please phone 2 week ahead for availability. Unless otherwise requested, all food is provided in disposable containers and platters to make your cleanup easy!

Facility Rental

All five of our locations are available for your meeting, private wine tasting or get together. Prices & conditions vary per location so ask how we can customize your needs with our space!

Confirmations & Cancellations

A firm guarantee of attendance is due 72 hrs prior to the event. At the conclusion of the event, Barriques is guaranteed a minimum payment of 75% of the quoted order based on these final attendance numbers. Barriques can not guarantee adequate food and/or beverage availability when we are notified of guest count increases less than 48 hours before the event. If you need to cancel your order, we request that you do so within 72 hours of your scheduled pick-up or delivery to avoid cancellation charges.

Pickup & Deliveries

Our minimum order for delivery is \$50. Delivery within a 15 mile radius of our Fitchburg facility is \$18. Outside a 15 mile radius, charges accrue at \$16/hr and round trip mileage of \$0.48/mile. Orders may be picked up anytime between 7am and 9 pm. If other arrangements are necessary please let us know and we will do whatever we can to accommodate you.

Payment

- We accept MasterCard, Visa, personal checks and cash.
- Catering menu prices do not include tax and are subject to change.
- All food and beverage sales are subject to sales tax. Tax-exempt groups must submit a copy of their tax exemption certificate prior to their function.
- An 18% service charge will be assessed on the total bill for all on & off premise events where Barriques staffers are present.
- For take-out and delivered catering orders with total food charges greater than \$250, a 15% service charge will be assessed on the food portion of the bill.
- A non-refundable deposit in the amount of 50% of the estimated quote is due 1 week before the event. Final payment is due the day of the event for all in-house events and the day after for all off-premise events.

Special Considerations

- All food and beverages must be purchased from Barriques for all in-house events.
- No returns are allowed for any of products purchased for an event, unless otherwise agreed.
- Barriques does not assume responsibility for the loss of or damage to, articles left at the conclusion of any event.
- Due to market conditions, any wine discussed for a particular event may be substituted for wines of like kind and quality unless otherwise specified.
- Due to Federal, State and local laws concerning food and beverage sales, no food purchased from Barriques, which remains uneaten during the event, may be removed from the premises.

Planning A Wine Tasting

Wine Tasting 101

At Barriques, we are big believers that the best way to learn about wine is to get out there and taste, taste, taste. Each year, Barriques hosts over 200 in-store wine tastings geared to allow our customers the ability to learn about wine in a fun and informal setting. We also plan and host dozens of private wine tasting events in-store, at places of business and private homes. Barriques has more experience in this area than anyone in town!

Based on our experience planning hundreds of private wine tastings for people we have found that our customers want us to do as much of the planning for them as possible. To that end we have developed a number of tasting packages that cover the vast majority of the types of tastings that we have done in the past so that it is easy to get an accurate estimate of the costs and what is included as part of an event. Variations to any of the items below are absolutely allowed as we want your event to meet your expectations in every way. Each of the packages below includes the following:

- A 2 hour event featuring 6 hand picked wines based on the theme of your choice
- On staff wine specialist to serve your wines, provide information on each of the wines and answer any questions
- A detailed tasting sheet featuring an overview of each wine, regional information and pricing
- 10% off purchases of any wine tried during the tasting (night of the event only)
- All the related setup and cleanup time for the event
- High quality Steelite glassware for tasting
- Access to additional food pairing and beverage options from the rest of our catering menu
- Additional space rental charges may apply to events at certain Barriques locations. Events off-site may incur addition travel and setup charges. Please discuss these items with your Barriques event planner.

Wall of 100 Tasting Package

By far the most popular of our tasting packages features wines off of our famous Wall of 100. These tastings will truly highlight why you don't necessarily need to spend a lot of money to find a great bottle of wine.

Price for 1—12 people \$190*

Price for 13—24 people \$300*

Price for 25—36 people \$420*

Price for 37—48 people \$565*

Price for 49—60 people \$680*

Price for greater than 60 people—please inquire

Premium Tasting Package

Treat your guests to an impressive selection of wines ranging from \$20-\$25 per bottle. It's sure to be a night to remember.

Price for 1—12 people \$285*

Price for 13—24 people \$490*

Price for 25—36 people \$705*

Price for 37—48 people \$945*

Price for 49—60 people \$1155*

Price for greater than 60 people—please inquire

Inquire about our "Big Boy" Tasting Package with wines in the \$50-\$100 range.

* 18% service fee will be added to all events

Theme Ideas

The cool thing about picking a theme for your wine tasting is that there is an almost endless variety of choices. To help you narrow them down, here are some of the most popular themes we've created:

- **Best Sellers**—The top 6 wines from our Wall of 100

- **Country, Regional or Varietal themed**— Wines from the US, Rhone Valley or All Cabernets etc...

- **Old World vs. New World Theme**—Pairs of the same grape varietal- one "Old World" wine country (e.g. France or Italy), and one from 'new' world country (e.g. Australia or the US)

Barriques Catering Menu

Morning Eats

Scones... Baked fresh each morning. Flavors include: Raspberry (lower fat), cranberry almond (lower fat), blueberry, maple pecan, chocolate chip. Savory scones also available in Sundried Tomato and Spinach Feta.	\$2.10/per or 12 for \$23
Sweet Morning Treats... Don't worry, you deserve it. Choices include: Blueberry Danish, Peach Danish, Brioche, Cinnamon Rolls, & Almond Croissants.	\$2.65/per or 12 for \$35
Bagels... Everything, plain, cinnamon raisin or sesame bagels. Cream cheese and jelly included on the side of course.	\$1.45/per or 12 for \$15
Granola... House made Barriques Granola that is really swell with milk poured on top.	\$3.75/person
Breakfast Egg Sandwiches... Fresh egg omelet w/ Hook's 3yr cheddar on a toasted French roll. If your feeling adventuresome, add applewood smoked bacon or ham to really get things going.	\$30/dzn w/meat \$45/dzn
Fruit Platter... Fresh seasonal fruit medley.	\$35/ 10 people
Smoked Salmon Platter... rolled cold smoked salmon (lox) with cream cheese, capers, onions, hardboiled eggs and bagels.	6 -10 people \$45 20 -25 people \$80
Cheddar Bacon Quiche (whole) — Eggs, Hook's three year cheddar, apple wood-smoked bacon and chunks of tomato all wrapped into our house made pastry crust.	\$30
Mini assorted quiche — Four assorted flavors of bite size quiche— perfect mouth-poppers for anytime of day.	\$24/dzn

Morning Beverages

Coffee fix... 96oz disposable containers or by the gallon! Your favorite piping hot coffee in a handy carrier + all the cups & condiments you need. Regular &/or Decaf, of course.	\$14.50/96oz \$18/gallon
Orange & Apple Juice... fresh juices to get your morning started off right.	\$20/gallon

Barriques Catering Menu

What's For Lunch

We will do what it takes to fill your guests' tummies. Be it 5 or 500, we will accomplish the mission. We would also suggest adding a deliciously big Barriques cookie or piece of fruit for \$1.50/person

Sandwiches:

Your pick of the sandwiches below, plus, we throw in bags of the devilishly good Zapps potato chips, Barriques bacon potato salad or mixed greens.

Roast Turkey—Roasted turkey and applewood bacon, w/ lettuce, tomato, mayo, avocado, and red onion on whole wheat baguette—\$8.50

Nueske's Ham & Gruyere—Nueskes Ham with Gruyere Cheese, romaine lettuce, tomato and honey mustard on Madison Sourdough—\$8.50

The Garden Wrap—Greens, cucumber, carrots, tomato, avocado, chipotle sauce, and Antigo Fontina cheese wrapped in a cilantro tortilla—\$6.75

Hi-Ho Hummus—Barriques sun-dried tomato hummus w/ nicoise olive tapenade, roma tomatoes, cucumber, red onion, montechèvre feta cheese, and romaine lettuce on a Tribeca Stirato roll—\$6.75

Chucky Tuna—Barriques tuna with Hooks 3yr aged cheddar, tomato and scallions on Madison Rye \$6.50

Mini-Sandwiches, Wraps & Meat Platters:

Beef N' Blue Minis—Certified Angus sliced roast beef topped with blue cheese crumbles and sliced tomato. Served on dinner rolls. \$36/dozen

Ham & Honey Mustard Minis —Nueskes smoked ham topped with sweet honey mustard. Served on honey whole wheat dinner rolls. \$32/dozen

Barriques Oven Roasted Turkey Minis—Barriques oven roasted turkey breast w/ dried apricot and Door County compote, Carr Valley Cardona cheese on a dill onion roll. \$39/dozen

Mini Garden Wraps— Greens, cucumber, carrots, tomato, avocado, chipotle sauce and Antigo fontina wrapped in a cilantro tortilla and cut into bite-sized slices. \$24/dozen

Marinated Roast Beef Tenderloin—Prime beef tenderloin roasted with garlic, herbs and peppercorns. Carved medium rare and served with sliced tomato & onion. Served with dinner rolls for the most fabulous "build your own sandwich" your guests might ever have! \$60/dozen

Build Your Own Sandwich Station—Nueskes smoked ham, Angus beef roast and our oven roasted herbed turkey served with tomato, lettuce, onion, mayo and mustard. \$60/dozen
With 12 large hoagie buns or 24 dinner rolls.

+ Ask us about adding one or more of our artisanal cheeses (prices vary/ lb)

Salads:

Fresh, crisp and delicious. Salads are served with 1/2 of a Madison Sourdough Baguette and can be made in group sized proportions.

Barriques House Salad— Mixed baby greens, pistachios, dried cranberries, yellow bell peppers, goat cheese w/ homemade cranberry-mustard vinaigrette \$7.50

Blueberry Jubilee—Mixed baby greens, toasted walnuts, granny smith apples and Salemville Blue Cheese kissed w/ blueberry vinaigrette \$6.50

Southwest Veggie Salad—Barriques southwest salsa made w/ red and green peppers, red onion, oven-roasted corn, black beans, jicama, roma tomato, and cilantro served warm on a bed of romaine lettuce w/ buttermilk herb dressing and blue corn tortilla chips \$6.25

Barriques Catering Menu

Market Platters	Serves	
	6-10	20-25
Meat and Cheese Platter ...artisanal salamis & cheeses served with crostini, fresh baked bread, and garnished with fresh fruit.	\$60	\$95
Cheese and Fruit Platter ...artisanal cheeses and fresh fruit served with crostini, and fresh baked bread.	\$55	\$85
Spinach & Artichoke Dip ... A Chef Mike special that blew us away the first time we tried it. Barriques special spinach & artichoke dip recipe baked in a bread boule and served w/ an assortment of veggies and pita chips.	\$35	\$70
Fruit Platter ...a selection of seasonal fruit	\$35	\$75
Johnny Appleseed ...melted brie & apple on cilantro quesadilla with cantaloupe salsa.	\$45	\$80
Smoked Salmon Pepperoncini ...smoked salmon and caper cream cheese stuffed pepperoncinis.	\$25	\$45
Greek Platter ... a collection of olives with truffled artichoke tapenade, goat cheese, crostini and bread.	\$50	\$80
Barriques Bruschetta ... diced tomatoes, sweet peppers, and chopped basil, tossed in lemon garlic olive oil and served on crostini.	\$30	\$55
Veggie Platter ...assorted fresh vegetables with artichoke tapenade and caper cream cheese.	\$30	\$55
Southwest Platter ...Piles of tortilla chips served up with Barriques' guacamole and salsa fresca.	\$30	\$55
Shrimp Cocktail ... Large, fresh shrimp boiled to order and served on a bed of ice with cocktail sauce (add \$10 for trio of asian, curry & cocktail sauces).	Market Price	

Dozen-ettes

Priced by the dozen. 2 dozen minimum order quantity per item.

Curried Chicken in Phyllo Cups	\$27	Beef Satay Skewers w/ Teriyaki Glaze	\$36
Cheese Quesadilla Flautas	\$16	Curried Chicken Skewers w/ Mango Chutney	\$36
Lobster Empanadas	\$42	Mini Reubens or Mini Rachels	\$24
Chicken Wontons	\$24	Wild Mushroom Baked in Puff Pastry	\$30
Mini Deep Dish Pizzas -Assrt	\$30	Gorgonzola and Pear Puffs	\$30
Spanikopita	\$26	Creole Style Crab Cakes w/ Sauce	\$36
Sweedish Meatballs w/ Lingonberry Jam	\$30	Remoulade	
Hook's 3 Year Cheese Puffs	\$30	Open Face Hooks Melts	\$36
Kalamata Olive Tartlets	\$32	Crab Stuffed Mushrooms	\$36
Nueskes Melon Wrap	\$18	Spicy Chicken Wings w/ Blue Cheese & Vegetables	\$36

Barriques Catering Menu

Serves
6-10 20-25

Sweetness

Dark Chocolate Covered Strawberries... big juicy berries drenched in rich dark chocolate (a signature item).	\$21.50/dozen
Mini Cheesecake bites... creamy assorted varieties of rich cheesecake in delectable, almost guiltless, little servings.	\$18/dozen
Mini Tarts, Eclairs & Cream Puffs... rich pastry cream, fluffy whip cream and an assortment of fruit and chocolate based tart fillings fill the centers of these elegant, show stoppers	\$30/dozen
Delicious Full Size Desserts... Key Lime pie, Chocolate mousse cake, Tiramisu and a variety of others. Ask for your favorite.	\$4.50/serving
The Cookie Monster... our assorted fresh baked cookies & chocolate fudge brownies	\$35 \$60

Things to Drink

Coffee fix... 96oz disposable containers or by the gallon! Your favorite piping hot coffee in a handy carrier + all the cups & condiments you need. Regular &/or Decaf, of course.	\$14.50/96 oz \$18/gallon
Soda... pick your favorite flavor! Other brands available upon request.	
Sprecher & Boylan Sodas	\$2.25/each \$48/24
Izze's Fruit Sparklers	\$2.25/each \$48/24
Coke, Diet Coke, Sprite	\$1/can \$18/24
Juice... ice cold Nantucket Nectars juices: apple, orange and lemonade.	\$2.50/each \$54/24
Waters... rehydrate in style. Other brands available upon request.	
8 oz San Pellegrino Water Sparkling	\$1.75/each \$36/24
Nicolet Artesian Water	\$1.50/each \$28/24
Wine... stop by our store and select from the largest catering wine cellar in the State. Our wine specialist will be glad to help you pick out the perfect bottles.	price varies
Spirits... whether you are after just the right selection of single malt scotches or are stocking the whole bar, we have everything you need.	price varies
Beer... kegs, cans or bottles, we can get the suds you're after.	price varies

Barriques Catering Menu

Arms & Legs

Barriques Staffers...no, they are not for sale, but you can have your very own knowledgeable Barriques staffer tend bar, pour a wine tasting, or assist you during your event so that we can do the worrying and you can have fun. \$20.00/hr/per s

Odds & Ends

Linens...

Napkins, Tablecloths etc... call for pricing

Wine Glass Rental (by the dozen)...the same stemware we use in all of our stores. Let us take care of those dishes for you. \$0.50/glass

Plates & Utensils... you know, those things you eat with and on.

call for pricing
\$1/setting

Disposable Utensils & Serviceware...a wise choice over using your fingers.

Coolers...keep stuff cold.

\$10/day

Did we miss something? Let Barriques contract though A to Z rental for any of your other party needs. We handle the arrangements so that you can get the goods. A 15% surcharge to A to Z's standard rates applies.