



THE ART OF CATERING

Everyday Catering Menu

414-345-5021

2308 WEST WISCONSIN AVENUE
MILWAUKEE, WI 53233

DECOCATERINGMKE.COM



ABOUT DECO CATERING CO.

Deco Catering Co. is a full service catering company based out of the historic Ambassador Hotel in downtown Milwaukee. The architecture and interior details boast many of the hallmarks of Art Deco design. Original gleaming marble floors, polished nickel sconces and bronze elevator doors stun guests as they step back in time to the glamour of the 1920's...Hence the name "Deco Catering Co."!

Deco Catering Co. offers a wide variety of menus to accommodate all types and sizes of events. We have a reputable history in both social and corporate settings. We offer something for every occasion, from boxed lunches to lavish wedding dinners.

Simply put, we put 100% into the "art of catering" and into providing the highest quality food and service to our customers.

We invite you to experience the art of event planning with us...

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BREAKFAST

15 PERSON MINIMUM

BREAKFAST BOX

choice of bagel with cream cheese or breakfast muffin | fresh cut fruit | yogurt with granola

11

BREAKFAST BAKE

sausage | onions | mushrooms | hash browns | cheddar | green peppers | tomatoes | eggs
served with fresh fruit, bagels and muffins

14

OATMEAL BAR

rolled oats | dried cranberries | diced apples | brown sugar
served with choice of fresh fruit or bagel with cream cheese

11

EGG WHITE FRITTATA

fresh spinach | black forest ham | Mozzarella cheese

13

RISE & SHINE

scrambled eggs | bacon | pork or turkey sausage | cheesy hash brown bake | bagels | seasonal fruit

16

BUILD YOUR OWN BREAKFAST BURRITO

scrambled eggs | green peppers | tomatoes | onions | cheese blend | choice of ham, sausage or bacon
served with flour tortillas and choice of potato pancakes or potatoes O'Brien

12

CONTINENTAL

Danish | bagels | assorted mini muffins | seasonal fruit
served with cream cheese, jam and butter

12

COUNTRY BREAKFAST

scrambled eggs | biscuits & sausage gravy | bacon | seasonal fruit

13

HOMEMADE PANCAKES

(CHOICE OF TWO PER EVENT)

served with bacon and pork or turkey sausage

Buttermilk | 11

Chocolate Chip | 12

Blueberry | 12

Granny Smith Apple | 12

Vanilla | 12

Banana Nut | 12





APPETIZER DISPLAYS

VEGETARIAN PLATTER

caprese crostini | roasted garlic & goat cheese phyllo cups | smoked Gouda | tomato pizette with cracked pepper & olive oil | cucumber guacamole bites with sundried tomatoes
roasted grape crostini with honey thyme goat cheese

S 70 M 90 L 110

MEXICAN TRIO

guacamole | pico de gallo | black bean & corn salsa
served with seasoned house made tortilla chips

S 65 M 85 L 105

CHIPS & DIPS

spinach & sour cream dip | French onion dip | house made pita chips | house made kettle chips

S 60 M 75 L 95

VEGETABLE CRUDITE

seasonal garden vegetables | organic dill dip | red pepper hummus

S 60 M 75 L 90

HUMMUS TRIO

classic hummus | black bean hummus | roasted red pepper hummus
pita bread | pita chips | cucumbers | bell peppers | grape tomatoes

S 60 M 85 L 105

SMALL | serves up to 15 guests

MEDIUM | serves up to 25 guests

LARGE | serves up to 35 guests





More... APPETIZER DISPLAYS

FRESH FRUIT

fresh seasonal fruit

S 75 M 95 L 115

WISCONSIN CHEESE

assortment of Wisconsin cheeses | variety of crackers | grapes | candied nuts

S 75 M 90 L 125

CHEESE & SAUSAGE

collection of Wisconsin cheeses | variety of local sausages | assorted crackers

S 95 M 115 L 135

MINI SLIDERS

shaved roast beef with cheddar and horseradish mayo | sliced turkey and Provolone with garlic aioli
carved ham with Swiss and dijonaise | crispy chicken, pepper jack, balsamic bacon jam with caramelized
onions

42 per dozen

GRILLED HALF WRAPS

assortment of mini wraps

chicken Cesar wrap | veggie black bean wrap with pico de gallo, arugula and red pepper hummus
jalapeno steak wrap with pepperoncini, lettuce, onion and tomato | crispy fried chicken with ranch,
cheddar, lettuce, bacon and tomato

45 per dozen

WRAPS & MINIS

variety of artisanal wraps, mini sandwiches and mini wraps

36 per dozen

SMALL | serves up to 15 guests

MEDIUM | serves up to 25 guests

LARGE | serves up to 35 guests



COLD HORS D'OEUVRES

SMOKED SALMON RILLETE ON RYE

thinly sliced smoked salmon rillettes, herbed goat cheese spread, shaved watermelon radishes, cucumber and fresh dill on Rye

65 per two dozen

BRUSCHETTE STEAK LOLLIPOPS

cold smoked tender steak with honey brie topped with bruschetta cherry tomato and fresh basil

75 per two dozen

B.L.T. CROSTINI

toasted baguette topped with garlic aioli, arugula, tomato jam and Applewood smoked bacon

60 per two dozen

CAPRESE SKEWERS

cherry tomatoes, fresh mozzarella and fresh basil leaves drizzled with balsamic reduction

45 per two dozen

ANTIPASTO SKEWERS

provolone, salami, cherry tomato and pepperoncini

55 per two dozen

FRESH FRUIT KABOBS

variety of fresh, seasonal fruit bites on a skewer

60 per two dozen

CUCUMBER BITES

thick cut cucumber rounds and Mozzarella Mousse topped with lemon dill tomatoes

45 per two dozen





More...

COLD HORS D'OEUVRES

SHRIMP COCKTAIL

jumbo steamed shrimp with classic cocktail sauce and lemon wedges

60 per two dozen

BISTRO BEEF BITES

deli sliced London broil with horseradish mayo spread on garlic crostini topped with caramelized onion

75 per two dozen

TOMATO BRUSCHETTA

garlic toasted baguette slices topped with fresh tomato bruschetta and shaved Parmesan
drizzled with balsamic reduction

65 per two dozen

DEVILED EGGS

your choice of one of our signature deviled eggs

B.L.T. | Southwest | Truffle | Traditional

48 per two dozen





HOT HORS D'OEUVRES

ANGUS CHEDDAR SLIDERS

mini beef burger topped with caramelized onion and Wisconsin cheddar on a pretzel bun
85 per two dozen

BUFFALO CHICKEN SLIDERS

Buffalo chicken tenders with Bleu cheese dressing on a mini slider bun
85 per two dozen

BACON HABANERO CHICKEN SLIDERS

crispy fried chicken topped with balsamic bacon jam, pepper jack and sautéed onion
85 per two dozen

MINI CHEESE QUESADILLAS

melted Mexican cheeses and pico de gallo in a grilled flour tortilla
50 per two dozen

SMOKED BRISKET SLIDERS

slow smoked beef brisket topped with red onion, garlic aioli and BBQ
85 per two dozen

MISSISSIPPI PORK SLIDERS

tender shredded pulled pork shoulder with pepperoncini and garlic aioli
75 per two dozen

TERIYAKI CHICKEN SKEWERS

grilled teriyaki marinated chicken breast cubes on a skewer
65 per two dozen

GRILLED ASIAN STEAK KABOB

Asian sesame marinated tender steak cubes with red onion and pineapple on a skewer
85 per two dozen

BREADED CHICKEN TENDERS

served with choice of BBQ or ranch dressing
75 per two dozen

JALAPENO POPPERS

breaded jalapeños stuffed with cream cheese mixture served with sweet chili sauce
55 per two dozen





MINI CHICKEN CORDON BLEU

chicken stuffed with Swiss and smoked ham, coated in bread crumbs and baked
55 per two dozen

MINI BEEF WELLINGTON

beef tenderloin in a flaky French pastry
90 per two dozen

SPINACH ARTICHOKE CUP

spinach artichoke dip baked in phyllo cups and topped with Parmesan cheese
60 per two dozen

CHICKEN WINGS

Naked wings in choice of buffalo, BBQ, sweet chili or garlic Parmesan butter served with celery, carrots and Bleu cheese dressing
75 per two dozen

RUMAKI

bacon wrapped Asian marinated water chestnuts drizzled in hot honey
50 per two dozen

ITALIAN STUFFED MUSHROOM CAPS

large mushroom caps with spicy Italian sausage stuffing
50 per two dozen

GREEK STUFFED MUSHROOM CAPS

large mushroom caps stuffed with spinach artichoke cream cheese baked and topped with Parmesan
50 per two dozen

MEATBALLS

cocktail meatballs in choice of Swedish sauce, BBQ sauce, cranberry cocktail or Hawaiian style
40 per two dozen

POTATO SKINS

half potato skins filled with bacon and cheddar topped with sour cream and chopped chives
50 per two dozen

PRETZEL BITES

Warm pretzel bites served with house made beer cheese
35 per two dozen

CRAB CAKES

Our signature 3 oz. jumbo lump crab cakes served with Cajun Remoulade and tomato chutney
95 per two dozen



COLD BUFFETS

Sandwich Buffet

**CHOICE OF TWO OF THE FOLLOWING ALONG WITH CHOICE OF POTATO SALAD,
MIXED GREEN SALAD, COLESLAW OR ITALIAN PASTA SALAD SERVED WITH HOMEMADE CHIPS
AND PICKLE SPEARS**

**INCLUDES ONE CHOICE OF BREAD PER SANDWICH TYPE AND CHOICE OF TWO CONDIMENTS
PER SANDWICH TYPE**

15 per person | 15 person minimum

TURKEY & SWISS SANDWICH

roasted turkey breast, Swiss, red onion, lettuce and tomato

LONDON BROIL

sliced roast beef, sliced tomato, cheddar, sliced red onion and arugula

WALDORF CHICKEN SALAD

grilled chicken, celery and onion tossed in herb mayo with red grapes and walnuts

CHICKEN CAESAR WRAP

grilled chicken breast, romaine, tomato and Caesar dressing in a tortilla wrap

HAM & CHEESE ON RYE

hardwood smoked pit ham, Wisconsin cheddar, lettuce and tomato

GRILLED VEGETABLE MELT

grilled fresh vegetables on toasted dark rye with garlic cream cheese and melted provolone

Bread Choices

marble rye | Tuscan panini | potato bun | multi grain
pretzel bun | white | wheat | croissant

Condiment Choices

roasted garlic aioli | dijonnaise | mayonnaise | Dijon mustard
Chipotle mayo | horseradish mayo | bacon habanero aioli | Sriracha mayo | yellow mustard



Deli Board

**CHOICE OF TWO MEATS AND TWO CHEESES SERVED WITH HOMEMADE KETTLE CHIPS, ONE SIDE,
TWO CHOICES OF BUNS OR BREAD, LETTUCE, TOMATOES, RED ONIONS, PICKLES,
MUSTARD AND MAYO**

20 per person | 15 person minimum

MEATS | roast beef, turkey breast, shaved ham, homemade shaved corned beef, chicken salad or tuna salad

CHEESE | Wisconsin cheddar, Provolone, smoked Gouda, Swiss or pepper jack

SIDES | potato salad, coleslaw, pasta salad, fruit salad or mixed green salad

Bread Choices

marble Rye | Tuscan panini | pretzel bun | white | wheat

multi-grain | potato bun | croissant



BOX LUNCHES

Classic Boxes

INCLUDES ONE SANDWICH WITH BAG OF CHIPS, PICKLE AND COOKIE

14 per person | 15 person minimum

SANDWICH OPTIONS

SLICED HAM | SLICED TURKEY BREAST | SHAVED ROAST BEEF | VEGGIE | CHOICE OF BREAD

BREAD CHOICES

marble rye | Tuscan panini | pretzel bun | white | wheat | multi-grain | potato bun | croissant

SIDE OPTIONS

POTATO SALAD | COLESLAW | ITALIAN PASTA SALAD

FRESH FRUIT CUP (+2 per person)

Artisanal Boxes

INCLUDES ONE PREMIUM WRAP OR SANDWICH, ONE SIDE, PICKLE, BAG OF CHIPS AND COOKIE

17 per person | 15 person minimum

FRENCH HAM

black forest ham, Applewood smoked bacon, sliced Granny Smith apples, Provolone, tomatoes, arugula and dijonaise on a potato bun

VEGGIE

cucumber, sprouts, tomato, avocado and herb cream cheese spread on multi-grain wheat

WALDORF CHICKEN SALAD CROISSANT

grilled chicken, celery and onion tossed in herb mayo with red grapes and walnuts on a croissant

TUNA SALAD CROISSANT

Albacore tuna, celery, onions and spices mixed a soy mayonnaise on a croissant

LONDON BROIL WRAP

sliced roast beef, horseradish mayo, sliced tomato, cheddar, pickled red onion and arugula in a spinach tortilla

TURKEY & SWISS

roasted turkey breast, bacon, Swiss, red onion, lettuce and tomato on Tuscan panini bread

CHICKEN CAESAR WRAP

grilled chicken breast, romaine, tomato and Caesar dressing in a garlic herb tortilla



Salad Boxes

INCLUDES BREAD & BUTTER
15 person minimum per type

CHICKEN CAESAR

grilled chicken breast, romaine, bacon, romaine, Parmesan, croutons and Caesar dressing
13

MEXICAN TACO

house made tortilla bowl, spring greens, grilled chicken, black olives,
cucumber, pico de gallo, sour cream and salsa
14

HARVEST COBB

grilled chicken breast, romaine, sliced eggs, dried cranberries, apples,
bleu cheese crumbles, Applewood smoked bacon, pecans and raspberry vinaigrette
15

APPLE PECAN

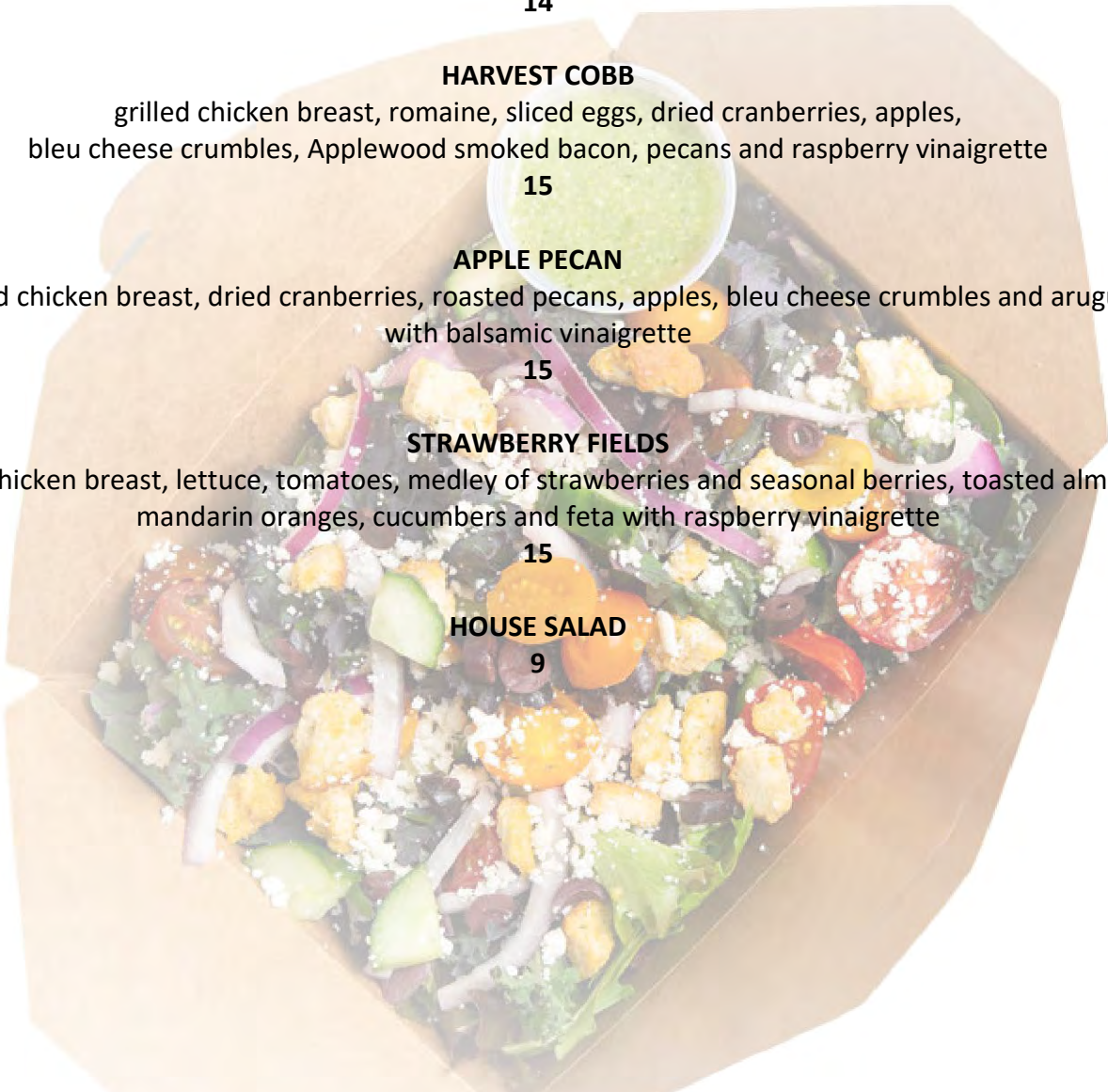
grilled chicken breast, dried cranberries, roasted pecans, apples, bleu cheese crumbles and arugula
with balsamic vinaigrette
15

STRAWBERRY FIELDS

grilled chicken breast, lettuce, tomatoes, medley of strawberries and seasonal berries, toasted almonds,
mandarin oranges, cucumbers and feta with raspberry vinaigrette
15

HOUSE SALAD

9





HOT BUFFETS

Grand Buffet

ALL OPTIONS INCLUDE DINNER ROLLS AND CHOICE OF HOUSE SALAD OR CAESAR SALAD

ONE ENTRÉE, ONE STARCH AND ONE VEGETABLE | 20 lunch 23 dinner
TWO ENTRÉES, ONE VEGETABLE AND TWO STARCHES | 22 lunch 26 dinner

20 PERSON MINIMUM

Entrées

CHICKEN CAPRESE

chicken breast, basil, fresh mozzarella and balsamic glaze

CHICKEN FETTUCCINE ALFREDO

Italian marinated chicken tossed in fettuccini noodles and house made alfredo topped with Parmesan

CHICKEN PICCATA

pan seared chicken breast sautéed in a white wine, lemon butter and caper sauce

BEEF TIPS BOURGUIGNONNE

(+3 pp)

seared steak tenderloin tips braised in garlic red wine demi glaze served over egg noodles

PASTA PRIMAVERA

campanelle pasta tossed in basil herb Parmesan cream sauce topped with sautéed fresh seasonal vegetables

TENDER STEAK

sliced tender steak topped with peppercorn cream sauce

ROASTED TURKEY

sliced slow-roasted oven turkey breast

ROASTED CHICKEN

skin-on airline chicken breast pan seared then oven roasted with herbs and spices
topped with garlic butter drizzle

HONEY BAKED HAM

sliced smoked pit ham

HERB CRUSTED PORK LOIN

herb rubbed sliced pork tenderloin

Please see starch and vegetable options on next page



STARCHES | rice pilaf, cranberry wild rice, roasted garlic mashed potatoes, cheddar & chive mashed potatoes, olive oil & sea salt baked potato with sour cream & butter, garlic butter & Parmesan fettuccini, oven roasted garlic rosemary potatoes, house made mac & cheese

VEGETABLES | honey glazed carrots, green beans almondine, roasted broccolini with citrus butter, roasted root vegetables in brown butter, buttered sweetcorn, blistered tomatoes with basil and garlic olive oil, seasonal sautéed vegetables, basil cinnamon baby carrots





HOT BUFFETS

Executive Buffet

ALL OPTIONS INCLUDE CHOICE OF HOUSE SALAD OR CAESAR SALAD AND DINNER ROLLS

ONE ENTRÉE, ONE STARCH AND ONE VEGETABLE | 22 lunch 28 dinner

TWO ENTRÉES, ONE VEGETABLE AND TWO STARCHES | 26 lunch 32 dinner

20 PERSON MINIMUM

Entrées

SLOW ROASTED BEEF BRISKET

Sliced smoked beef brisket served with horseradish cream sauce

SPINACH & ARTICHOKE STUFFED CHICKEN BREAST

baked chicken breast stuffed with spinach, artichokes, cream cheese, mozzarella and herbs

PORK LOIN

slow-roasted pork loin sliced and topped with apple cherry compote

BRAISED CABERNET SHORT RIBS

short ribs braised in cabernet and slow cooked for 5 hours
(add \$3 pp)

BEEF BORDELAISE

sliced tender steak with bordelaise sauce

PASTA PRIMAVERA

campanelle pasta tossed in basil herb Parmesan cream sauce topped with sautéed fresh seasonal vegetables

SWEET CHILI GLAZED SALMON

Atlantic salmon filet glazed with sweet chili sauce

BUTTERNUT SQUASH RAVIOLI

in brown butter sage sauce with candied pecans

BEEF RAVIOLI

tossed in house made marinara, parmesan and fresh basil

PARMESAN CRUSTED CHICKEN

airline chicken breast crusted with Parmesan panko breadcrumbs topped with basil cream sauce

STARCHES | roasted cauliflower puree with Parmesan & crispy onions, long grain wild rice, horseradish mashed potatoes, roasted garlic rosemary mashed potatoes, roasted root vegetables in brown butter, twice baked potato, sea salt & olive oil baked potato, fingerling roasted potatoes, Parmesan risotto

VEGETABLES | roasted broccolini with citrus butter, peas with pearl onions, sautéed zucchini & squash, braised Brussels sprouts in cider & bacon, candied carrots, roasted asparagus with shallot butter, haricot verts with blistered tomatoes & balsamic glaze



HOT BUFFETS

Italian Buffet

ALL OPTIONS INCLUDE TWO ENTRÉES, ONE STARCH, A SALAD AND BREAD & BUTTER
22 | 20 PERSON MINIMUM

Pasta Entrées

PASTA WITH MEATBALLS & RED SAUCE
FETTUCCINI ALFREDO WITH CHICKEN
TRADITIONAL LASAGNA IN MEAT SAUCE
VEGETARIAN LASAGNA IN WHITE SAUCE
PASTA PRIMAVERA

Seafood

BAKED WHITE FISH IN LEMON DILL BUTTER
BRUSCHETTE TOPPED WHITE FISH WITH BALSAMIC GLAZE
SHRIMP SCAMPI

Chicken

CHICKEN PARMIGIANA
PARMESAN CRUSTED CHICKEN
GRILLED ITALIAN CHICKEN
CHICKEN MARSALA
CHICKEN PICCATA
CHICKEN FLORENTINE

Beef

(+ 4 pp)
SICILIAN STEAK
STEAK MARSALA
BRAISED SHORT RIBS
SHORT RIB RAGU

STARCHES | angel hair or fettucine pasta with marinara, garlic butter parmesan or alfredo sauce
Roasted fingerling potatoes, parmesan rosemary roasted red potatoes, roasted garlic mashed potatoes



THEMED PACKAGES

All American Picnic

INCLUDES CHOICE OF TWO GRILLED SELECTIONS, CONDIMENT PLATTER (LETTUCE, TOMATO, ONION, SLICED AMERICAN CHEESE & PICKLES), HOMEMADE CHIPS, BAKED BEANS, POTATO SALAD AND BUNS

17 | 15 PERSON MINIMUM

FROM THE GRILL

HOT DOGS
HAMBURGERS
BRATS
ITALIAN SAUSAGES
VEGGIE BURGERS
CHICKEN

BBQ Picnic

INCLUDES CHOICE OF TWO BBQ SELECTIONS, COWBOY BAKED BEANS, CHIPS, COLESLAW, POTATO SALAD AND BUNS

18 | 15 PERSON MINIMUM

FROM THE BBQ

SHREDDED BBQ CHICKEN
PULLED BBQ PORK
BBQ CHICKEN
BBQ CHICKEN WINGS

BBQ, garlic butter with Parmesan, Buffalo or sweet chili

BBQ RIBS (+4 pp)
SLOW ROASTED BRISKET (+2 pp)
SHREDDED MISSISSIPPI PULLED PORK





QUICK PICKS

15 person minimum

Homestyle

19

BAKED CHICKEN | SLICED BAKED HAM | MASHED POTATOES | SWEET CORN
COLESLAW | GARDEN SALAD | BREAD & BUTTER

Southerner

19

TRADITIONAL OR MISSISSIPPI STYLE PULLED PORK | SMOKED BRISKET | BAKED BEANS
COLESLAW | MAC & CHEESE | CORNBREAD & HONEY BUTTER

Taco Bar

17

SEASONED GROUND BEEF | SHREDDED OR GRILLED CHICKEN | RICE | BEANS | TORTILLAS
CHIPS & SALSA | SHREDDED LETTUCE | PICO DE GALLO | CILANTRO | ONION
SOUR CREAM | CHEDDAR CHEESE | TOMATOES





SPECIALTY BARS

15 person minimum

Street Taco Bar

SERVED WITH CILANTRO, ONION, LIME WEDGES, SALSA VERDE, MEXICAN RICE,
CORN & FLOUR TORTILLAS

18

CHOOSE 2 | carne asada, pulled pork, grilled chicken

Potato Bar

INCLUDES SOUR CREAM, BBQ SAUCE, BUTTER AND SALAD WITH DRESSING

16 | ADD SOUP 19

CHOOSE 1 | mashed or baked

CHOOSE 4 | cheddar, pulled pork, bacon, brown gravy, white gravy, green onions,
tomatoes, steamed broccoli, salsa verde

Salad Bar

MIXED GREENS, DRESSING, BREAD & BUTTER, ITALIAN PASTA SALAD

16 | ADD SOUP 19

CHOOSE 5 | cheddar cheese, bleu cheese crumbles, black olives, carrots, chopped hard boiled
eggs, red onions, mushrooms, broccoli florets, tomatoes, pepperoncini, croutons

CHOOSE 2 | grilled chicken breast, chopped ham, roasted turkey breast

Fajita Bar

19 | ADD GUACAMOLE & PICO DE GALLO 22

grilled chicken or marinated steak, sautéed onions, red & green peppers, flour tortillas,
refried beans, Mexican rice, shredded cheese, jalapeños, salsa, sour cream, tortilla chips



DESSERTS

15 piece minimum per dessert type

LEMON BERRY CAKE

6

TRIPLE LAYER CHOCOLATE CAKE

6

NEW YORK STYLE CHEESECAKE

6

CARROT CAKE

6

TIRAMISU

6

CHOCOLATE CHIP COOKIES

22 per dozen

DARK CHOCOLATE BROWNIES

Min 10

3

CINNAMON SUGAR CHURROS

4





BAR & BEVERAGE SERVICE

FULL OPEN BAR

18 per guest, per hour

30 per bartender, per hour, plus service charge

BEER, WINE, WATER & SODA BAR

14 per guest

30 per bartender, per hour, plus service charge



CONDITIONS

PRICING – Prices and menus subject to change any time unless under contract

QUALITY – We promise to use only quality products and ingredients

SERVICE – We provide exceptional service, listen to our customers and adapt to their particular needs

EVENT PLANNING & SALES – Our team of culinary and event planning professionals offer years of expertise and will assist you from A to Z. We are always available by appointment to accommodate your individual scheduling needs.

PORTIONS - It is our intent to provide you with an adequate amount of food for your guest count based on industry calculation standards. Please let us know in advance if you anticipate that your event will require more than average consumption.

DIETARY NEEDS – Please let us know in advance of any special dietary needs for you or your guests. We have options available to accommodate dietary restrictions or requirements.

GUEST COUNTS – Final guest counts are due a minimum of 30 days in advance of the event date. Following the 30 day deadline, we will do our best to accommodate increases but are unable to accommodate decreases.

CANCELLATIONS – Things happen. Cancellations must be called into our office no later than 14 days prior to your event and confirmed in writing.

DEPOSITS - Deposits are required for all special events and weddings to secure service, staff and equipment for that chosen date. Final payment is due two weeks prior to the event date by check or credit card.

SPECIAL PLANNING – Weddings and large events require much more time than calculated in our menu pricing. A 24% service charge will be added.



CORPORATE MEETINGS & EVENTS
WEDDINGS | REHEARSAL DINNERS
SHOWERS | ANNIVERSARIES
REUNIONS | PICNICS
COCKTAIL PARTIES | HOLIDAY PARTIES
TAILGATE PARTIES | FUNERALS
RETIREMENT PARTIES
SCHOOL EVENTS
CHARITY EVENTS | FUNDRAISERS
CONTRACT CATERING

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