



CATERING & EVENT
P L A N N I N G
.....
WRAITH'S KITCHEN & CATERING

My Special Event



Wraith's
KITCHEN & CATERING





E V E N T P L A N N E R



WRAITHS KITCHEN & CATERING



STYLES



BUFFET

CASUAL DINING STYLE. GUEST CAN SELF SERVE OR AN ATTENDANT CAN SERVE PORTIONS ONTO PLATES FROM BUFFET. MOST COMMON STYLE FOR CATERED EVENTS.



FAMILY STYLE

GUEST ARE ALL SEATED AT LARGE TABLES WHERE PLATTERS AND SERVING BOWLS ARE PROVIDED ON EACH TABLE AND SHARED. GREAT WAY TO CREATE A WARM AND COZY DINING EXPERIENCE. DOES NOT NECESSARILY REQUIRE RSVP OR SEAT ASSIGNMENT.



PLATED STYLE

TYPICAL FOR MORE FORMAL EVENTS. KEEPS GUEST CONTAINED TO TABLES FOR A PERIOD OF TIME. MENUS ARE DESIGNED AND GUEST ARE SERVED PRE-DETERMINED PLATES. OFTEN GUEST CAN RSVP FROM A LIST OF MEALS. COULD INCLUDE SEVERAL COURSES. WILL REQUIRE SEAT ASSIGNMENT.



STATION STYLE

SMALLER FOOD STATIONS ARE SET UP AND SPREAD THROUGHOUT THE EVENT. THIS STYLE IS FUN AND ENCOURAGES SOCIALIZING. CAN BE SELF SERVED BUFFET, SERVED BUFFET, OR CHEF MANNED STATIONS. CREATES A MORE INTIMATE EXPERIENCE WITH THE MENU.



BUTLER PASSED

SERVERS CARRY TRAYS OF HORS D'OEUVRES, BITE SIZED COCKTAIL SNACKS, AND DESSERTS WHILE GUEST SELF SERVE FROM THE TRAYS. GREAT FOR FORMAL SOCIAL EVENTS & GALAS.



FOOD TRUCK

EACH GUEST IS GIVEN AN EVENT TICKET. GUEST, IN THEIR OWN TIME THROUGHOUT THE EVENT, VISIT THE TRUCK REDEEMING THEIR PASS TO ORDER STREET FAIR FROM THE MENU. FOOD TRUCK SERVICE OFFERS A CASUAL & TRENDY STYLE OF DINING. GREAT WHEN AN EVENT HAS MULTIPLE ACTIVITIES OR IS OUTSIDE.

- LET'S GET SOME NOTES STARTED 
- DATE?
- TIME?
- ESTIMATED GUEST COUNT?
- THEME?
- LOCATION?
- OCCASION?
- EVENT COLOR?
- STYLE?
- INDOORS / OUTDOORS?



WILL YOU NEED?

- BARTENDER
- DRAFT BEER
- BEER
- MIXED BEVERAGES
- WINES
- DJ
- LIVE MUSIC
- TENT
- FLORAL ARRANGEMENTS



OVERVIEW

WRAITH'S KITCHEN & CATERING
THE BREW HOUSE
SWEET DREAMS BAKERY
TRIPPIN' BILLIES BREWERY
STRAIGHT OUTTA PHILLY

≡ LOCATION

CHOOSE FROM ONE OF OUR LOCATIONS OR WE'LL COME TO YOU. YOUR PLACE OR OUR PLACE. WE CAN ACCOMMODATE INDOOR & OUTDOOR EVENTS.

≡ STYLE

THERE'S MANY DIFFERENT STYLES OF CATERING TO MAKE EACH EVENT SPECIAL AND UNIQUE. USE THIS GUIDE TO GATHER IDEAS AS WE HELP YOU CREATE THE A MAGICAL EVENT THATS FILLED WITH FUN IDEAS & DELICIOUS FOOD.

≡ MENU

THEMED BARS | CUSTOM MENUS | TRADITIONAL FAIR | PARTY & SNACK FOODS | DIETARY FRIENDLY OPTIONS | FULL BAKERY | CUSTOM CAKES & PASTRIES. EVERY EVENT GETS ITS OWN PRINTED & SOCIAL MEDIA MENU & DIGITAL DISPLAY BOARDS DURING EVENT.

≡ EVENT

ANY EVENT IS BETTER WHEN IT'S CATERED. OFFICE PARTY | GRADUATION | BIRTHDAY | WEDDING | ENGAGEMENT | LIFE CELEBRATION | BABY SHOWER | GENDER REVEALS | JACK & JILL WEDDING SHOWERS | CORPORATE LUNCHEONS | FUNDRAISERS | BRIDAL SHOWER |

≡ FOOD

BROWSE THIS PACKET FOR IDEAS. OUR LIST OF FOOD OPTIONS IS ENDLESS. EVERY DISH IS MADE IN HOUSE AND FROM SCRATCH. WE'LL WORK WITH YOU TO DEVELOP A MENU AND STYLE THAT COMPLIMENTS YOUR SPECIAL EVENT.

≡ COMMITMENT

WE ARE COMMITTED TO USING RECYCLED OR COMPOSTABLE MATERIALS DURING OUR EVENTS. IT IS OUR MISSION TO MINIMIZE OUR IMPACT ON THE PLANET WHILE STILL MAINTAINING ELEGANT ESTHETICS. WE ARE ALSO COMMITTED TO USING LOCAL VENDORS & SOURCING LOCALLY WHEN IT'S POSSIBLE.





PARTY

APPETIZERS &
HORS D'OEUVRES
LUNCHEONS



WRAITHS KITCHEN & CATERING

Here's some examples to get the creativity flowing.

WINGS

HOT | BBQ | BUFFALO | SWEET BBQ | CAROLINA TANGY |
GARLIC PARM | GOCHUJANG | HONEY GARLIC | KOREAN BBQ |
MANGO HABANERO | NASHVILLE HOT | SCORPION | SESAME
GINGER | SRIRACHA | SWEET TERIYAKI |

SMOKED WINGS

DRY RUBBED & SLOW SMOKED

BUFFALO CHICKEN DIP

CRAB DIP

STEAM CAJUN SHRIMP

CHICKEN SKEWERS

SHRIMP SKEWERS

STUFFED JUMBO SHROOMS

PUB MAC & CHEESE

BEER CHEESE WITH PORK BELLY GARNISHED WITH
GREEN ONION

BASIC BAKED POTATOES

BUTTER | SOUR CREAM | CHIVES

COLD PLATE SAMPLER

HARD BOILED EGGS | BIB LETTUCE
CHOICES: CURRY CHICKEN SALAD | BACON POTATO SALAD |
TUNA SALAD | POBLANO EGG SALAD | TUNA MAC SALAD |
SUMMER CHICKEN SALAD



COLD CUT PLATTER

COLD CUTS

ROAST BEEF
TURKEY BREAST
CORNEBEEF
BLACK FOREST HAM
HICKORY SMOKED PASTRAMI

CHEESE

HICKORY SMOKED CHEDDAR
SMOKY GHOST PEPPER JACK
HAVARTI
SWISS
CHEDDAR
PEPPER JACK
SLICE MOZZARELLA
PROVOLONE



ROLLS



HONEY BISCUITS
CIABATTA SLIDERS
CIABATTA ROLLS
6" AMOROSA ROLL
KAISER BUN
BRIOCHE SLIDER
CHALLAH BUN
PRETZEL SLIDER (VGN)





T H E M E D P A R T Y B A R S



WRAITHS KITCHEN & CATERING

Here's some examples to get the creativity flowing.

HOT DOG BAR

DOG CHOICES: 1/2 LB. FOOT LONG | 1/4 LB. ALL BEEF | SPICY CAJUN SAUSAGE | PLANT BASED SAUSAGE

CHOICES: HOUSE MADE CHILI | NACHO CHEESE | SLAW | CHOPPED RED ONION | RELISH | KETCHUP | MUSTARD | MAYO | SAUERKRAUT | TOMATO | PICKLES | LETTUCE | BANANA PEPPERS | HOT PEPPERS RELISH | BEER CHEESE | CRISPY JALAPEÑOS | PUB' MUSTARD

BAKED POTATO BAR

CHOICES: BAKED POTATO | SWEET POTATO | SWEET OKINAWAN PURPLE
PROTEIN CHOICES: FAJITA BEEF | FAJITA CHICKEN | SHRIMP | PULLED PORK | TOFU | GROUND BEEF |

CHOICES: BUTTER | SOUR CREAM | NACHO CHEESE | BROCCOLI | SAUTÉED MUSHROOMS | CHIVES | CRUMBLD BACON | BEER CHEESE | CHILI | JALAPEÑOS | FIRED CORN | AVOCADO | PICO | ONION | TZATZIKI | BLACK OLIVE | GRAVY | RANCH |

NACHO BAR

CHOICES: CORN TORTILLA (GF) | FLOUR TORTILLA | PRETZEL BITS | FLUFFY PITAS | WHITE CORN TACO SHELLS (GF) | FLOUR TACO SHELL | BIB LETTUCE

PROTEIN CHOICES: FAJITA BEEF | FAJITA CHICKEN | SHRIMP | PULLED PORK | TOFU | GROUND BEEF |

NACHO CHEESE | BLACK BEAN & CORN | DICED ONIONS & CILANTRO | PICKLED JALAPEÑO | FRESH CHOPPED JALAPEÑO | BLACK OLIVES | PICO DE GALLO | DICED GREEN ONIONS | SHREDDED MOZZARELLA | FETA | BEER CHEESE | PICKLED RED ONIONS | ICEBERG |

RAMEN BAR

STOCK CHOICES: BEEF | CHICKEN | VEGETABLE | COCONUT CURRY

PROTEIN CHOICES: BEEF | CHICKEN | SHRIMP | PORK BELLY | TOFU

PAR BOILED EGG | GREEN ONION | PEAS | ROASTED CORN | JALAPEÑOS | MUSHROOM | CABBAGE | NARUTOMAKI | DRIED SEAWEED | AVOCADO | BOK CHOY | SEAWEED SALAD | GINGER SALAD



DESSERT BAR

MACARON
MINI CUPCAKES

FUDGE

BROWNIES

COOKIES

CAKES

CHEESECAKE

DONUTS

DONUT HOLES





CENTER OF THE PLATE TRADITIONAL FAIR



WRAITHS KITCHEN & CATERING

Here's some examples to get the creativity flowing.

BAKED CHICKEN QUARTERS

ROSEMARY & HERB SEASONED | ZING BBQ |

SALMON

BLACKENED | HONEY GARLIC |

AHI TUNA

SEARED SCALLOPS

OCTOPUS

STEAK

PULLED PORK SLIDERS

PULLED CHICKEN SLIDERS

CARIBBEAN SPICED | NASHVILLE HOT | HOT HONEY BBQ

GRILLED CHICKEN BREAST

BAKED HAM & GREEN BEANS

PUB LASAGNA

VEGGIE LASAGNA



CAPTURE YOUR IDEAS HERE

Handwritten notes and lines for capturing ideas.

SIDES

WHITE CHEDDAR MAC & CHEESE

PORK BELLY MAC & CHEESE

LEEKY RICE (VEGAN)

LEAKY RICE (PORK)

MASHED POTATOES

CILANTRO LIME RICE

COLE SLAW

HOT HONEY GINGER SLAW

GREEK PASTA SALAD

KALE & CUCUMBER SALAD

OFF THE COBB CORN SALAD

BABY CARROTS

LEMON GLAZED ASPARAGUS

CORN ON THE COBB

OLD FASHIONED BAKED BEANS

FINGERLING POTATO

BROCCOLINI





Foods We Like?

Notes: