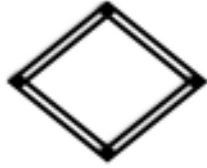


Wicked Sister CATERING



P.O. BOX 412 WAMEGO, KANSAS 66547
785-456-8662

Wicked Sister Catering carries on the tradition of fine foods established by Emerald City Market (2006-2010.) Our focus is freshly prepared, made to order appetizers and bite-size desserts for small events (30-50 guests.) We pride ourselves in selecting the finest ingredients to prepare our offerings. With few exceptions, we make everything from scratch in our state-certified kitchen: we stay away from food service, bulked packed foods. Everything is made small batch as your order is placed.

We do not provide beverage catering nor set up/clean up services. We now provide free delivery to Wamego and Manhattan (excluding the Tuttle Creek Lake area) for orders over \$50.00.

Our recipes have been thoroughly kitchen-tested to produce consistent results. Any deviations from storage practices or cooking instructions may result in an inferior product for which we cannot be held responsible. 48-hour lead-time is expected. If we are in a position to prepare last-minute orders, we will happily accommodate.

We are available to consult with you on the proper amount of food for your event, but in the end, the decision on quantities is yours. We have listed some general guidelines on page 4.

Wickedly Wonderful Foods

Sweets

Biscottini 24 mini biscotti \$16.50

Twice-baked Italian breads perfect for morning coffee or afternoon tea: Vanilla Nut or Kahlua Almond

Classic Cream Scones 36 mini Scones \$16.00

Rich, buttery melt-in-your-mouth English biscuits

Lemon Curd 7 oz \$7.50

Tangy lemon confection traditionally served with scones

Cherry Almond Scones 36 mini Scones \$22.00

Our classic cream scones with the crunch of toasted almonds and dried cherries

Mini Cheesecakes 24 \$24.00

Betcha can't eat just one: Classic New York, Brandied Cherry or Chocolate Key Lime

Chocolate Cups w Mascarpone Mousse 30 \$27.00

Dark chocolate cups filled with rich mousse: Raspberry, White Chocolate or Milk Chocolate
(Requires refrigeration prior to serving)

Chocolate Cups w Ganache 30 \$36.00

A truffle in a cup: Irish Cream or Sea Salt Caramel (Other flavors on the way!)

Cream Tartlets 24 \$24.00

Pastry cream pies in classic flavors: Key Lime, Coconut and Chocolate
(Requires refrigeration prior to serving)

Cream Tartlets w Fresh Fruit 24 \$36.00

Vanilla pastry cream topped with apricot-glazed fresh fruit
(Requires refrigeration prior to serving)

Cookies

Neiman-Marcus Million Dollar Chocolate Chip Cookies 36 \$21.00

Yep, the legendary ultimate chocolate chip cookie made fresh in Wicked Sister's kitchen

Pastelitas de Boda (Mexican Wedding Cookies) 36 \$13.00

Crunchy with toasted pecans, rich with butter, rolled in powdered sugar

Mexican Chocolate Shortbread Cookies 36 \$11.00

Dark chocolate with a hint of pepper and cinnamon. Excellent contrast with biscotti or scones.

Wickedly Wonderful Foods

Savories

Walnut Pesto Chicken Salad 14 oz \$21.00

Our own Wicked recipe: Decidedly NOT your standard chicken salad. Serve with freshly sliced crusty bread.

Absolutely Wicked Meatballs 35 \$21.00

All dressed up and ready to go: Dipped in a spicy barbeque reduction. Just heat and serve.
(Requires 275° oven for 30 minutes.)

Vietnamese Fresh Spring Rolls 12 \$24.00

Cool, crunchy veggies, bean thread and fresh herbs wrapped in edible rice paper.
Serve w fiery hot Sriacha, Tamari sauce or your choice of Asian condiments. Cut in half for an appetizer.
(Sauces are not included.)

Mini Quiche 24 \$26.00

Classic cheese pies w Fontal cheese and bacon. Serve warm or at room temperature.
(Require 200° oven for 5-6 minutes.)

Mediterranean White Bean Dip 7 oz \$9.00

Lemon, mint and dill make this zesty bean dip surprising light. Serve w pita chips (not included.)

Stuffed Mushrooms 30 \$30.00

Golden mushrooms stuffed w Parmesan cheese and herbs. Serve hot from the oven.
(Requires 400° oven for 25 minutes.)

Wonderfully Wicked Crab Spread 7 oz \$12.00

A delicate balance of cheeses and crab w/ a hint of green onion. Serve on bread or your choice of crackers.

Fromage forte 7 oz \$12.00

Traditional French cheese spread made with white wine. Serve on bread or your choice of crackers.

Stilton Pecan Cheese Roll 7.5 oz \$10.00

The King of English blue cheeses meets toasted pecans in cream cheese heaven. Smooth, no bite.

European Cheese Tray 20 oz \$35.00

Unlike traditional cheese trays, our offering is based on a fine assortment of European cheeses, including Fontal (Italy), Ballyshannon (Irish Cheddar), Manchego (Spain) and Morbier (France.)
Comes on a table-ready tray and includes a sliced baguette. Serves 10+ if other foods are offered.
(Cheeses may vary according to availability.)

In addition:

French baguette \$3.50 ea

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Boiled Shrimp 31-40 \$12.00

includes 8 oz. homemade seafood sauce

Wickedly Wonderful Foods

Thought for food:

For many people, one of the toughest challenges when planning a party is trying to decide how much food they will need to serve. I'd love to say that there is a foolproof formula to solve this dilemma but, in the end, the answer to this question involves more art than science.

Many factors come into play when you make your plans including the length of your party, the type of food you'll be serving, the composition of men, women and children in your group, as well as the richness of the food you plan to serve. Consider the time of day when the event will be taking place, as well as the time of year. People tend to eat more at meal times than at events taking place between meals, and they eat less at lunch than at dinner. They will eat less at an early lunch or dinner than at a later one. They will also eat less if it is a very hot day.

Fortunately, there are a number of general principles you can follow when planning your menu and recipes. Begin by following these "rules of thumb" and write down your initial thoughts. Then look at the big picture several times over a period of a few days to make adjustments to your plan.

- Always round *up* your estimates, don't round them down.
- You can assume your guests will taste everything on a buffet, but the 'tastes' will be small.
- Anticipate which food selections will be most popular and serve more of them than the general portion guidelines suggest. For example, shellfish appetizers are always popular, so serve as much as your budget allows.
- Allow approximately 2 oz of cheese per person — less if a wide variety of food is presented.

Here are a few guidelines concerning overall food quantities and timing:

Before Dinner	=	3-5 pieces per guest
Light Hors d' Oeuvres	=	6-9 pieces per guest
Heavy Hors d' Oeuvres	=	12-16 pieces per guest (this works as dinner)

April - May 2011

Prices are subject to change without notice due to market fluctuations.

Please request current prices at the time you order.

Wickedly Wonderful Foods