

Preferred Caterers



Barnwood Events

— EST. 2020 —

We put together a list of several local Preferred Caterers with a nice range of culinary styles and price points. If your caterer is not on the list, we required that they meet with us to discuss our requirements and visit the facility (before you book). NOTE: All caterers must cook food offsite in a certified commercial kitchen, be licensed and have appropriate liability insurance with Barnwood Events named. For weddings and events for over 50 persons we require a full-service caterer which means they will have staff to serve and bus tables. If that is not possible there will be an extra fee.

Blue Plate Catering: David Porto; david@blueplatecatering.com
608-827-7200; <https://www.blueplatecatering.com/>

Upstairs Downstairs Catering: Kayla Retzlaff or Dan Brown;
sales@updowncatering.com 608-256-4600; <http://www.updowncatering.com/>

Stoddard Meats; Contact: Jerry Stoddard; stoddardmarket@frontier.com
608-839-4228; <https://www.stoddardsmarket.com/>

Food Fight Catering: Lisa Loup; lloup@foodfightinc.com
608-469-2316; <https://foodfightinc.com/catering/>

Twisted Radish: Chef Beau; 608-571-5001
<https://www.twistedradish.com/wedding>

North and South Smokehouse Catering: Jessica; 608-842-2601
<https://eatnorthandsouth.com/catering/>

Buck & Honey's: Melanie, Seder, Catering Manager for Buck & Honey's
Cell: 608-217-5227; buckandhoneys.com

Chef Dave Heide (Liliana's): events@chefdavemadison.com
<https://www.chefdavemadison.com/>

Pasqual's Catering: <https://pasqualscantina.com/catering>

International Catering Collective, LLC Gaylord's, Melted, Taco Local)
Diana Greene or Connie Ziegler; diana@international-madison.com
connie@international-madison.com; 608-222-1267 <https://www.international-madison.com>

Tricky Foods

Contact: Therese Merkel, trickyfoods@gmail.com
262-720-8484, <https://www.notsotrickyfoods.com/>

Heritage Catering

Contact: Betsy Stadler, Managing Director; betsy@heritagecateringmadison.com
<https://heritagecateringmadison.com/>

Dickey's Barbecue Pit: Ryan Prentiss: Catering Manager; 1-866-227-2328
dickeysofmadisoncaterings@gmail.com

Beef Butter BBQ: 608-354-3613; <https://beefbutterbbq.com/>

J.L Richards: 608-835-9188; <https://www.jlrichardscatering.com/>

City Barbeque: 608-302-3113; <https://www.citybbq.com/catering>

It's Good For You-Wood Fire Oven Pizza – Alessandro Monachello; 608-695-4969;
<https://www.facebook.com/itsgoodforyoupizza/>

Salvatore's Tomato Pies; Stephanie Gitto; stephanie@darkhorsemadison.com

The Thirsty Goat

Contact: Carolyn; gm@thirstygoatbrew.com 608-422-5500
https://thirstygoatbrew.com/wp-content/uploads/2021/06/Thirsty-Goat-Celebration-Menu-21May_web.pdf