

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 require that they meet with us to discuss our requirements and visit the facility (before you reserve them). 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 of \$500.

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

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

Upstairs Downstairs Catering: sales@updowncatering.com
608-256-4600; <http://www.updowncatering.com/>

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

Buck & Honey's: Emily Porter; buckandhoneys.com

Salvatore's Tomato Pies; Gina Wright-Moffet; events@darkhorsemadison.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>

Chef Dave Heide: events@chefdavemadison.com
<https://www.chefdavemadison.com/>

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

*Tricky Foods (charcuterie boards): Therese Merkel, trickyfoods@gmail.com
262-720-8484, <https://www.notsotrickyfoods.com/>*

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

*Heritage Catering Contact: Stephanie Reilly;
stephanie@heritagecateringmadison.com; <https://heritagecateringmadison.com/>*

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

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

*Chocolate Shoppe Ice Cream Truck (great for late night snack or dessert)
<https://chocolateshoppeicecream.com/catering/>*