

twotwenty  
MODERN KITCHEN + CATERING

let's *plan*



events hosted in *our space*

TWOTWENTYCATERING@GMAIL.COM

920-542-1319



## private *events*

**Ideal Party Size:** 30-80 Guests

**Available Days & Times:** Anytime on Sunday | Flexible based on TwoTwenty availability

**Perfect For:**

- Bridal Showers
- Baby Showers
- Anniversaries
- Milestone Birthday Celebrations
- Corporate Events
- Holiday Parties

**Food Options:** Buffet, hors d'oeuvres, pre-arranged custom menu available upon request

**Beverage Options:** À la carte drinks or fully customized pre-arranged beverage packages to suit your event

**Add-On Options:**

- Décor
- Floral arrangements
- Event coordination assistance

**F&B MIN. OF \$250/HOUR  
NO ROOM RENTAL FEE**

## semi-private *events*

**Ideal Party Size:** 12-40 Guests

**Available Days & Times:** Flexible based on TwoTwenty availability

**Perfect For:**

- Rehearsal Dinners
- Small Baby Showers
- Small Bridal Showers
- Anniversaries
- Birthday Celebrations
- Engagement Parties
- Networking Events

**Food Options:** Buffet, family-style (available up to 25 guests), or a pre-arranged custom menu available upon request

**Beverage Options:** À la carte drinks or fully customized pre-arranged beverage packages to suit your event

**Add-On Options:**

- Décor
- Floral arrangements

**F&B MIN. OF \$150/HOUR  
NO ROOM RENTAL FEE**

Get started

## baby/bridal shower package

**Day & Time:** Sunday Morning from 10 am - 2 pm, a fully private event

**Party Size:** 30-80 Guests

**A Breakfast Bar Buffet:**

- Cinnamon French toast bake
- Fluffy scrambled eggs with fresh herbs
- Herb-roasted baby potatoes
- Crispy bacon & breakfast sausage
- Yogurt parfaits with granola & seasonal fruit
- Freshly brewed coffee & orange juice

*Cost: \$20/person*

- Add a Mimosa Station - Build your own bubbly with a selection of fresh fruits and juices for a fun, customizable experience

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## a rehearsal dinner

**Day & Time:** Friday Night from 6 pm - 8 pm, a semi-private event

**Party Size:** 20-40 Guests

**A Taco Bar Buffet:**

- Warm flour tortillas and crispy tortilla chips
- Tender, perfectly seasoned beef
- Juicy cilantro-lime chicken
- Shredded cheddar and Monterey Jack cheese
- Crisp shredded lettuce
- Fresh house-made pico de gallo
- Zesty salsa
- Creamy sour cream

*Cost: \$19/person*

- Add a signature couple's cocktail, pre-arranged for your event, or guests may also order additional drinks from our full bar

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## a birthday lunch

**Day & Time:** Saturday from 12 pm - 2 pm, a semi-private event

**Party Size:** 12-25 Guests

**A Family Style Dining off the TwoTwenty Menu:**

- Salad to share: Cranberry walnut
- Salad to Share: Mandarin sunrise
- An assortment of classic Pizzas:
  - The honey brie delight
  - Classic margherita
  - Smokehouse BBQ chicken
  - Tuscan sunset chicken
  - Hot honey pepperoni
  - Spicy sausage

*Cost: Varies based on menu selections and event details*

# buffet menu

## taco *bar*

\$19/person

### SEASONED BEEF & CILANTRO LIME CHICKEN

Savor tender seasoned beef and cilantro lime chicken, perfectly cooked and full of bold flavor. This festive spread is accompanied by all the classic toppings to complete your plate—pico de gallo, house salsa, sour cream, shredded cheese, and crisp shredded lettuce.

## burger *bar*

\$15/person

### CLASSIC BURGERS WITH ALL THE FIXINGS

Indulge in grilled burgers served with an assortment of premium toppings including tomatoes, crisp lettuce, sliced red onions, aged cheddar, dill pickles, and artisanal sauces. Served alongside a generous portion of kettle-cooked chips for the perfect upscale twist on a backyard favorite.

## mac & cheese *bar*

\$19/person

### BRISKET & GRILLED CHICKEN

Elevate your comfort food cravings with our decadent mac & cheese offerings, featuring a rich, creamy blend of pepper jack variations. Guests can customize their dish with grilled chicken breast or smoked brisket for an indulgent experience.

## pasta *bar*

\$20/person

### CREAMY ALFREDO & RUSTIC RED SAUCE

A classic Italian-inspired selection offering your choice of pasta topped with either a velvety Alfredo sauce or a rustic tomato red sauce. Accompanied by tender grilled chicken and savory ground beef for added protein. Served with a fresh garden salad and warm garlic bread.

## sandwich *bar*

\$18/person

### PULLED PORK & PULLED CHICKEN

Enjoy pulled pork and tender pulled chicken, served on soft, bakery-fresh rolls. This station is complemented by a chilled pasta salad with fresh herbs and a side of kettle-style chips for a balanced and satisfying plate.

## brunch *bar*

\$20/person

### CLASSIC MORNING FAVORITES

Savor a delicious morning spread featuring a variety of brunch favorites. Guests can enjoy baked French toast, fluffy scrambled eggs with fresh herbs, crispy bacon and breakfast sausage, herb-roasted baby potatoes, and yogurt parfaits with granola and seasonal fruit.

# twotwenty menu

## fish on *fridays*

Pub-style cod served as two 4oz hand-battered fried pieces or one 8oz baked fillet, paired with classic coleslaw, a lemon wedge, and your choice of french fries or sweet potato fries.

**Gluten free?** We've got you. We use a dedicated gluten-free fryer and a homemade beer batter made with 100% gluten-free ingredients, including gluten-free beer.

*Guests may substitute soup or a side salad for fries, or purchase a cup of soup or side salad separately.*

### starter *bites*

- ★ **ITALIAN STUFFED MUSHROOMS** 10  
Savory mushrooms filled with Italian sausage, herbs, cheese, and breadcrumbs
- SOUTHWEST LETTUCE WRAPS** 🌱 14  
Chipotle lime quinoa, chorizo verde, black beans, queso fresco, serrano hot sauce, and cilantro, all wrapped in crisp lettuce
- CHILLED COCKTAIL SHRIMP** 🌱 15  
Eight succulent shrimp served with zesty cocktail sauce
- BAVARIAN PRETZEL BITES** 8  
Three warm pretzel sticks served with creamy beer cheese
- ROASTED BRUSSEL SPROUTS** 🌱 10  
Crispy roasted Brussels sprouts tossed with olive oil, bacon, sea salt, and cracked pepper, then drizzled with a balsamic glaze

### *pinsa flatbreads*

*A Roman-style flatbread with a light, airy, crust made from a blend of flours and a longer fermentation process, making it easier to digest. All pinsas can be made gluten-free for a small, tasty upcharge. 🌱*

- ★ **THE HONEY BRIE DELIGHT** 14  
Creamy Brie, fresh pears, walnuts, and a drizzle of golden honey
- ★ **TUSCAN SUNSET CHICKEN** 14  
Basil pesto, grilled chicken, mozzarella cheese, and bruschetta, finished with balsamic glaze
- SMOKEHOUSE BBQ CHICKEN** 15  
Sweet and tangy BBQ sauce drizzled over bits of juicy chicken, cheese and savory red onions
- HOT HONEY PEPPERONI** 14  
Zesty pepperoni, fresh mozzarella, crushed tomato sauce, and a drizzle of hot honey
- SPICY SAUSAGE** 14  
Mozzarella, Italian sausage, finished with hot giardiniera and a drizzle of extra virgin olive oil
- STEAK & GORGONZOLA SUPREME** 16  
Creamy house alfredo, tender steak, grilled onions and mushrooms, finished with gorgonzola
- THE MIDWEST RANCH** 15  
House ranch, roasted chicken, crispy bacon, and red onion
- CLASSIC MARGHERITA** 13  
Fresh tomato sauce, creamy mozzarella, and fragrant basil

*Refresh with your favorites \$3: Coke, Diet Coke, Mellow Yellow, Tea, Sprite, Lemonade*  
The ★ indicates a TwoTwenty favorite, a dish our guests keep coming back for!

# twotwenty menu

## power bowls

☎ Ask your server how to make any of our power bowls gluten-free.

### ★ HERBY AVOCADO STEAK BOWL

Grilled steak bites, fresh avocado, cucumber, ripe tomatoes, and mixed greens served over a 5-grain medley, drizzled with roasted garlic aioli

19

### GRILLED CHICKEN BOWL

Chicken, feta, cucumber, tomato, pickled onion, fresh avocado, and mixed greens served over a 5-grain medley, drizzled lemon-garlic tahini dressing

17

### ★ SALMON BOWL

Salmon on a bed of rice, cucumber, carrots, avocado, drizzled with spicy mayo & teriyaki sauce, sprinkled with sesame seeds & green onions

17

### CHORIZO VERDE QUESO BOWL

Chipotle lime quinoa with queso blanco, chorizo, salsa verde, black beans, queso fresco, avocado, pico de gallo, serrano hot sauce, and cilantro

18

### BURGER BOWL

Seasoned ground beef, sharp cheddar, diced tomatoes, pickles, red onion, and lettuce served over your choice of sweet potato fries or classic fries

17

## fresh greens

### CRANBERRY WALNUT HARVEST ☎

Mixed greens, dried cranberries, toasted walnuts, feta, thinly sliced fruit, and tangy cranberry aioli

+ Sliced Chicken \$5 + Steak Bites \$7

13

### MANDARIN SUNRISE ☎

Mixed greens, juicy orange segments, candied pecans, feta, thinly sliced radish, red onions, and poppy seed dressing

+ Sliced Chicken \$5 + Steak Bites \$7

12

### CLASSIC CAESAR

Chopped romaine lettuce tossed with Parmesan cheese, croutons, and Caesar dressing

+ Sliced Chicken \$5 + Steak Bites \$7

10

## kitchen classics

Choice of side: french fries, sweet potato fries, classic coleslaw, creamy cottage cheese

### GRILLED CHICKEN SANDWICH ☎ Ask for a gluten-free bun

Tender chicken breast, topped with crisp lettuce, ripe tomato, garlic pesto aioli, served on a bun with your choice of side

15

### ALL-AMERICAN CHEESEBURGER ☎ Ask for a gluten-free bun

Juicy beef patty cooked to perfection, layered with cheddar, fresh lettuce, tomato, pickles, served on a bun with your choice of side

Ask about our black bean burger option!

14

### ★ FISH TACOS

Three soft flour tortillas filled with crispy battered cod, zesty coleslaw, fresh pico de gallo, and drizzled with a creamy Cajun lime sauce with your choice of side

15

### DIDI DUNK'S ALFREDO

Inspired from the Dunkleberger's kitchen comes this rich, velvety Alfredo sauce tossed with tender pasta and served with warm garlic breadsticks

+ Sliced Chicken \$5 + Shrimp \$5

19

### VODKA PESTO PASTA

Tender pasta tossed in a creamy red vodka-tomato sauce blended with basil pesto, served with warm garlic breadsticks

+ Sliced Chicken \$5 + Shrimp \$5

17

### CHIPOTLE CHERRY GLAZED SALMON

Spring salmon brushed with a sweet and smoky chipotle cherry glaze, paired with today's seasonal vegetable and couscous

27



# from the *kitchen*

The kitchen table has always been the heart of our home, where conversations flow, homework happens, and crafts cover the table in color.

We celebrated everything there: birthday parties, Sunday dinners, and Thanksgiving with the whole family. I see that same passion in my two daughters, who carry on the tradition of hosting with love in their own homes.

As the owner of Creamery 201, a wedding venue rooted in connection and celebration, I dreamed of a space where thoughtfully prepared food and unforgettable gatherings could live side by side (literally!).

That dream became reality with TwoTwenty: a place built for connection, filled with fresh flavor, and grounded in one simple belief: good food brings people together.

From my kitchen table to yours, thank you for being part of our story.

Katie



## thank *you*

Whether you're planning an intimate gathering or a full weekend of celebrations, we'd love to hear your vision and help bring it to life. Reach out to start the conversation, request a quote, or build a custom menu that fits your event.

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Katie Stahl  
Owner, of TwoTwenty

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catering off-site &  
creamery 201 events

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## off-site catering

**Ideal Party Size:** 15–200 Guests

**Available Days & Times:** Flexible based on availability

**Service Area:** Fort Atkinson & Jefferson

**Perfect For:**

- Graduation Parties
- Baby Showers
- Bridal Showers
- Anniversaries
- Anniversaries & Celebrations
- Family Reunions
- Company Events
- And More!

**Catering Options:**

- Delivery – Freshly prepared food delivered and arranged for easy self-service
- Full-Service Catering – Our team delivers, sets up, and serves food at your event

*Both options include disposable plates and utensils*

**Food Options:** Buffet, hors d'oeuvres, pre-arranged custom menu available upon request

## creamery 201 events

**Ideal Party Size:** 15–200 Guests

**Available Days & Times:** Flexible based on availability

**A Weekend to Remember:**

- Rehearsal Dinner at TwoTwenty
- Wedding Day Lunch
- Appetizers & Cocktail Hour
- Dinner
- Late-Night Snacks
- Sunday Morning Brunch at TwoTwenty

**Food Options:** Buffet, hors d'oeuvres, pre-arranged custom menu available upon request

**What We Provide:**

- Full-service catering in our Creamery 201 space
- Seamless on-site coordination with Creamery 201 staff
- Setup and cleanup handled by our team
- Food service provided by our team
- Disposable plates, utensils, and serving ware included
  - Dinnerware rentals available (we highly recommend for an elevated dining experience)

[CLICK HERE TO LEARN ABOUT CREAMERY 201](#)

Get started

# Creanmery 201 events

## REHEARSAL DINNER

After your rehearsal next door, join us for a relaxed dinner in our modern space.

## WEDDING LUNCH

A laid-back midday meal for your wedding party and closest people.

## COCKTAIL HOUR

Tasty apps to welcome guests and kick off the celebration.

## WEDDING DINNER

A thoughtfully prepared meal to gather, toast, and enjoy together.

## LATE NIGHT SNACK

A fun late-night bite to soak it all up and keep the celebration going.

## SUNDAY BRUNCH

The perfect sendoff with Sunday brunch and gift to close out the weekend.

# beginning bites



## curated cold bites

### CHEESE & MEAT BOARD

A selection of Wisconsin cheeses and artisanal sausages, with fresh grapes and served with crackers, perfect for sharing during cocktail hour

\$4.50/person

### TOMATO BRUSCHETTA

Crisp crostini topped with fresh tomato bruschetta, shaved parmesan, and a drizzle of balsamic glaze, bursting with flavor and elegance

\$21/dozen

### GARDEN HARVEST CRUDITÉ

A colorful medley of fresh broccoli, cauliflower, carrots, and celery served with creamy dip

\$3/person

## savory warm favorites

### ITALIAN STUFFED MUSHROOMS

A TwoTwenty favorite, mushroom caps are filled with Italian herbs, cheeses, and seasoned breadcrumbs, baked until golden, delivering a warm and savory bite

\$19/dozen

### PRETZEL BITES WITH BEER CHEESE

Soft, warm pretzel bites served alongside a rich and creamy Wisconsin beer cheese dip

\$3/person

### HONEY-GARLIC GLAZED MEATBALLS

Tender meatballs coated in a sweet honey-garlic glaze, offering a flavorful and irresistible bite for guests

\$17/dozen

### PARMESAN ARTICHOKE DIP W/ PITA CHIPS

A creamy blend of parmesan cheese and tender artichokes, served with crisp pita chips for dipping

\$3.75/person

# buffet menu

## taco *bar*

\$19/person

### SEASONED BEEF & CILANTRO LIME CHICKEN

Savor tender seasoned beef and cilantro lime chicken, perfectly cooked and full of bold flavor. This festive spread is accompanied by all the classic toppings to complete your plate—pico de gallo, house salsa, sour cream, shredded cheese, and crisp shredded lettuce.

## burger *bar*

\$15/person

### CLASSIC BURGERS WITH ALL THE FIXINGS

Indulge in grilled burgers served with an assortment of premium toppings including tomatoes, crisp lettuce, sliced red onions, aged cheddar, dill pickles, and artisanal sauces. Served alongside a generous portion of kettle-cooked chips for the perfect upscale twist on a backyard favorite.

## mac & cheese *bar*

\$19/person

### BRISKET & GRILLED CHICKEN

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## pasta *bar*

\$20/person

### CREAMY ALFREDO & RUSTIC RED SAUCE

A classic Italian-inspired selection offering your choice of pasta topped with either a velvety Alfredo sauce or a rustic tomato red sauce. Accompanied by tender grilled chicken and savory ground beef for added protein. Served with a fresh garden salad and warm garlic bread.

## sandwich *bar*

\$18/person

### PULLED PORK & PULLED CHICKEN

Enjoy pulled pork and tender pulled chicken, served on soft, bakery-fresh rolls. This station is complemented by a chilled pasta salad with fresh herbs and a side of kettle-style chips for a balanced and satisfying plate.

## brunch *bar*

\$20/person

### CLASSIC MORNING FAVORITES

Savor a delicious morning spread featuring a variety of brunch favorites. Guests can enjoy baked French toast, fluffy scrambled eggs with fresh herbs, crispy bacon and breakfast sausage, herb-roasted baby potatoes, and yogurt parfaits with granola and seasonal fruit.

# signature dinner

Our buffet meals include your choice of salad, artisan rolls & butter, two 5oz entrée selections, and two sides, starting at \$24 per person.

*\$24/person*

## green starters *choose 1*

### MIXED GREEN SALAD

A fresh blend of seasonal greens, cherry tomatoes, cucumbers, and shredded carrots, served with your choice of dressing

### CLASSIC CAESAR SALAD

crisp romaine lettuce tossed with creamy Caesar dressing, Parmesan cheese, and croutons

## main entrée *choose 2*

### TENDER BEEF TIPS

Slow-cooked beef tips served with sautéed mushrooms and onions in a savory pan sauce

### HERB OVEN-ROASTED PORK LOIN

Juicy pork loin seasoned with fresh herbs and roasted to perfection for a flavorful, tender entrée

## harvest sides *choose 2*

### ROASTED SEASONED RED POTATOES

Oven-roasted potatoes with herbs and garlic for a crisp, golden finish

### GREEN BEANS WITH BACON AND ALMONDS

Fresh green beans lightly sautéed with crisp bacon and toasted almonds

### WILD RICE PILAF

Aromatic wild rice cooked with savory seasonings for a nutty, flavorful side

### CHEESE TORTELLINI

Tender pasta pillows filled with rich cheese and tossed in a light butter sauce

### ROASTED CARROTS

Oven-roasted carrots finished with olive oil and herbs for a naturally sweet and savory side

## something sweet *\$6 per person*

### ASSORTED DESSERT STATION

A selection of sweet treats, including mini pastries, cookies, and cakes, three pieces per person

## elevated *dinning* *only available for creamery 201 events*

### DINNERWARE RENTALS

Table Setup / Teardown / Water Service - \$250.00

Dinner Plate - \$0.75 per person

Salad Plate - \$0.75 per person

Charger - \$2.00 per person

Flatware - \$2.40 per person

Cup & Saucer - \$0.85 per person

Water Glass & Carafe - \$1.00 per person

Cake Plates - \$8.00 each

# from the *kitchen*

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