



Catering and Events



Thank you for expressing an interest in Big Wheel Provisions Catering, your source for all kinds of solutions to your food needs.

We are located in Orlando, Florida, and are able to travel from the Gulf Coast to the Space coast and beyond to handle all of your catering needs. Whether it is a wedding or other special occasion where you want to make a statement about your personal style and commitment to the best things in life, or a large event where you want to simply provide great food for your guests, employees, or students, we have the knowledge and skills to make your event a success.

Owned and operated by Chef Tony Adams, Big Wheel Provisions is a company that is dedicated to fine dining and great food, built from the experience Chef Adams has had in his career. Having worked and completed stages at an astonishing amount of the finest restaurants in America and Europe, Chef Adams draws on those experiences to bring food that is honest, naturally raised and grown, and flavored with progressive yet time-honored flavors and seasonings that show a respect for the food and it's natural tastes. Classically trained, modernly schooled, and ever growing to include today's most modern food trends and techniques, let Chef Adams and the staff at Big Wheel Provisions craft a menu that will hold true to these ideals, while satisfying the needs for your event.

So, take a look at the rest of our catering packet. Browse some of our past menu items. Take a look at some of the events we have done. Think about what it will be like to serve amazing food to the people you need to feed. Lastly, think about what it will be like to have an event that people talk about fondly for a long time to come. Let Big Wheel Provisions help you make that vision a reality.

Party Size

Big Wheel Provisions Catering has the ability to provide high quality food for parties between 1 and 200. Using a cooking technique called Sous Vide (a means of cooking food vacuum sealed in a bag with your desired flavoring ingredients at a very precise temperature), Big Wheel ensures a consistent, high quality product from the first portion of food to hit the table, to the last. This technique yields food that is done precisely, and harbors only the exact essence of the ingredients enclosed, no matter how much is being cooked at the same time. That chicken breast that you had at your sister's wedding that was as juicy as sawdust? No more. Sealed with Extra Virgin Olive Oil, Lemon, Butter, and Fresh Thyme, then cooked Sous Vide for 3 hours, that Chicken breast will sing like the Queen of the Coop. Nothing processed. Nothing artificial. Handmade food, precisely cooked. Tasting like it was meant to.

Types of Events

Big Wheel Provisions has the ability to do most styles of catering. Most style events can be served as buffets, plated, or family style. Examples of events done in the past include:

- Gourmet Picnic and Destination Lunches and Dinners
- Recurring Catering (Personal Chef Type Services)
- Passed Canapé and Hors d'Oeuvres Parties
- Brunch and Breakfast Events
- Private Events in Your Home with a Sommelier and Servers
- Backyard Barbecues and Birthday Parties
- Craft Services and Catering for Movie Sets, Photo Shoots, and Concerts
- Drop-off Services for Office Parties, Meetings, or Cocktail Receptions
- Theme Parties such as Sushi, Luau, New England Clam Bake, Wine Dinners, Cheese and Charcuterie Tastings
- Real Estate Open Houses and Receptions
- Cooking Demos and Guest Participation Dinners
- Ice Cream and Sundae Parties
- VIP Events and Celebrity Receptions
- Weddings, Engagement Parties, Rehearsal Dinners, and Bachelor/Bachelorette Parties

Don't see the type of gathering you are planning here? That's ok. Let us draw on our years of experience as chefs, caterers, and event planners to put something together for you. Because if you are throwing a party, shouldn't you be able to enjoy it too? We think so.

Specialized Items

Ice Carving? A Wedding Cake? If you have special needs for your event, Big Wheel has the resources and skills to help with your needs. Fire and knives are fun. Ice Carving chainsaws are even better. Please give us an excuse to pull them out.

Location Catering

Big Wheel will travel to you, with all equipment needed as well as food for your event. Located near Downtown Orlando, travel up to 25 miles from our home site is included in all estimates and prices.

Special Services

Looking for more than just a caterer? The network of amazing wedding planners, photographers, videographers, bands, DJ's, Models, and Designers we work with all have the same values and ideals as Big Wheel Provisions. Dedication to craft, professionalism, and making your event successful are our goals. Well, that, and having a great time.

Pricing

Big Wheel appreciates that your event has a budget. Let us work with you to provide a menu that satisfies your budgetary requirements as well as your menu needs. Estimates are free of charge for serious inquiries, and we ask that at least 7 days advanced notice for work done for parties larger than 4 generally. A non-refundable deposit of 50% of estimated cost will be due no later than 7 days in advance of the event, with the remaining balance being paid at the start of the event.

Contact

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Menus

Big Wheel Catering is dedicated to fine dining catering, and making your event a success. What that means is a flexibility with menus that you don't always get with other catering houses. Below you will find some of the menu items we have previously done, or, if you have a menu in mind, let us know what you want, and we can make that happen. If you really aren't sure what you want, and need some more ideas, let Big Wheel create a customized menu for your event. Our unique cooking allows us to offer modern fine dining menu options that weren't previously available for large parties. Service styles include buffet, family style, or fully plated. Canapés and Hors d'Oeuvres can also be passed or placed at a station for guests to go to.

Canapés and Hors d'Oeuvres - Options Starting at \$.35 Each Piece

Butternut Squash Shooters with Salted Cinnamon Brittle and Chives
New England Clam Chowder Shooters with Homemade Bacon and Oscar Herbs
Rabbit and Fennel Tortellini *en Brodo* Shooters with Brunoise Garnish
Assorted Mini Sliders with Homemade Condiments
Mini Quiche with Assorted Fillings such as Maine Lobster, Maitake Mushrooms, Zellwood Corn, and More
Vietnamese Spring Rolls with Fresh Lettuce, Thai Basil, Hoisin, and Peanuts
Caesar Salad Skewers with Crispy Croutons and Parmigiano
Greek Salad Skewers with Feta, Kalamata Olives, Cherry Tomato, and Green Leaf
Chicken Tempura Stecchi with Cilantro, Lime, Ginger, and Spicy Sauce
Shrimp Stecchi with Pumpkin Seed Tomatillo Sauce
Gruyere Gougeres
Palmiers or Paillettes with Basil Pine Nut Pesto and Parmigiano
Beef Tenderloin Tartar Canapé on Brioche with Quail Egg
Roasted Oysters Rockefeller with Bacon, Spinach, and Crispy Panko
Shrimp Cocktail with Bloody Mary Cocktail Sauce featuring Kettle One Vodka
Foie Gras Galantine with Fruit Compote and Smoked Sea Salt
Watermelon Skewers with Thai Basil and 25-Year Balsamic
Crispy Arancini with Lemon and Parmigiano
Chicken Lollipops with Béarnaise Flavors

Platters – From \$3 per Portion

Vegetable Crudité with Bagna Cauda Dipping Sauce
Charcuterie Platter with Assorted Pates, Terrines, and Rillettes with Cornichons, and Homemade Pickles
Cheese Platter featuring Assorted Artisanal Cheeses, Breads, Crackers, Fruit, and Preserves
Sushi Platter with Assorted Maki, Nigiri, Ginger and Tamari
Assorted Stecchi Skewers with Dipping Sauces

Mini or Full Sized Sandwich Platters accompanied with Homemade Condiments like
Lemony Mayo, Basil Pesto, Caesar Spread, and White Bean Rosemary Hummus
Seasonal Fruit with Crème Fraîche or Yogurt Sauce
Beef Tenderloin Carpaccio with Crispy Capers, Frisée, Preserved Shallot, and Garlic
Dressing
Assorted Homemade Pickle Tray featuring Mixed Pickled Vegetables and Fruits
Canapé and Hors d'Oeuvres Platters

Action Stations – Starting at \$5 a person

Made to Order Salad Station with various Organic Greens, Toppings, and Handmade
Dressings

Ice Cream Sundae Bar with Handmade Toppings, Dark Chocolate Couverture Ganache,
Local Strawberry Compote, Homemade Marshmallows and More

Rawbar Station, Littlenecks, Middlenecks, Gulf Coast / Atlantic / Pacific Oysters opened to
order, Bloody Mary Cocktail Sauce with Fresh Horseradish, Shallot Mignonette

Buffet Items – Starting at \$7 per Portion

Baked Penne Pasta with Sauce Sciu Sciu and Roasted Bell and Evans Chicken

Roasted Pork Carnitas with 5 Spice Black Beans, Jalapeno Bacon Pintos, and Lime Rice

Baked Lasagna Bolognese with Parmigiano and Ricotta Cheese

Shepherd's Pie with Mashed Potatoes, Sweet Corn, and Ground Grass Fed Sirloin

Roasted Lemon Free Range Chicken with Roasted Red Potatoes and Sweet Baby Peas

Creamy Sweet Corn Polenta with Zellwood Corn and Roasted Italian Sausage Ragù

Red Wine Braised Beef Pot Pie with Flaky Puff Pastry

Roasted Smokey Pine Nut Stuffed Turkey with Wild Rice and Sweet Corn

Spicy Corn Chowder with Shrimp and Yukon Potatoes

Roasted Cheddar Meatballs with Mashed Potatoes, French Style Peas with Thyme

Braised Cassoulet with Roasted Carrots, Duck Confit, Lamb Sausages, and Bread
Crumbs

Toasted Italian Fregola with Roasted Butternut Squash and Watercress

Plated Entrees

Sous Vide Bell and Evans Chicken Breast with Braised Celeriac Choucroute, Roasted
Organic Carrots, and Sage Velouté

Red Wine Braised Beef Short Ribs with Garlic Confit Mashed Potatoes, Braised Mirepoix,
and Gremolada

Olive Oil Poached Arctic Char with Parmigiano Risotto and Lemon Compote

7-Hour Rack of Lamb with Mustard, Herbed Crumbs, Fingerling Potatoes, Ratatouille
Stack