

Dinner/Event Catering

Appetizers / Starters

Minimum 10 persons (per each appetizer ordered)

Cream Cheese Won Ton with Sweet & Sour Sauce

\$3 per person

Spanakopita

Flaky Filo Dough Stuffed with Spinach & Cheese

Served with Tzatziki Sauce

\$3 per person

Hummus & Pita Chips or Pita Bread

Choice of Hummus: Classic, Roasted Pepper, Garden Vegetable, Spinach, or Hot & Spicy

\$3 per person

Jumbo Lump Crab Cakes

Citrus Zest, Sourdough Bread, Whole Grain Mustard and Jalapeno Pesto Aioli

\$9.75 per person

Classic Three-Meat Meat Balls

Creamy Caramelized Meatballs with Fresh Herbs and Italian Cheeses

Topped with House-Made Zesty Pomodoro

\$7 per person

Lamb Meatballs

Bite-Sized Meatballs with Pine Nuts and Herbs

Topped with Fennel Yogurt and Sweet Port Glaze

\$7 per person

Bruschetta Chips and Dip

Ciabatta Toast Points with a Fresh, Zesty Tomato and Citrus, Garlic, Herb, Olive Oil
and Fresh Parmesan Dip

\$6 per person

*See last page for details on delivery, serving staff and service fees.

Skewers and Kabobs

Minimum 10 persons (each appetizer order, 3 bites per person)

Thai-Style Satay Skewers

Served with Cucumber Salad and Thai Chili Vinaigrette
Chicken \$9 per person; Beef \$12 per person; Shrimp \$15 per person

General Tso's Tofu Skewers

Firm Tofu Skewers Glazed in Tangy General Tso's-Style Sauce
Topped with Toasted Sesame Seeds and Scallions
\$8.50 per person

Chicken Tikka Kabobs

Brined Chicken Breast Kabobs Marinated in a Family Recipe
of Spices with Scratch-Made Tzatziki
\$9 per person

Mediterranean-Style Marinated Beef Kabobs

Grilled with Peppers, Onions
\$12 per person

Caprese and Cherry Tomato Skewers

with Basil and Parsley Pesto and Balsamic Reduction
\$4.50 per person

Marinated, Grilled Zucchini and Fresh Mozzarella Skewers

with Red Wine Balsamic Drizzle
\$4.50 per person

*See last page for details on delivery, serving staff and service fees.

Appetizer Trays

Minimum 10 persons (per each tray ordered)

Crudité

Fresh Cucumber, Carrots, Cauliflower, Zucchini, Bell Peppers, Broccoli, and Tomatoes

Served with Homemade Buttermilk Ranch Dip

\$2.75 per person

Cheese with Domestic Crackers & Fruit Garnish

Cheddar, Swiss, Provolone, and Pepper Jack with Soft Cheese Foils, and Baby Bel

\$9 per person

With Brie Cheese: \$11 per person

Fresh Fruit

Seasonal Fresh Fruits such as: Strawberries, Pineapple, Blueberries,

Assorted Melons & Grapes

\$3.75 per person; \$4.75 per person for Fruit Kabobs

*See last page for details on delivery, serving staff and service fees.

Dinner/Event Catering

Dinner Salad Buffets or Plated

Minimum 10 persons (per each entrée choice)

Chicken Caesar Salad with Croutons

Citrus-Marinated Chicken Breast served atop a Classic Caesar Salad with Chopped Romaine and Iceberg Lettuce with Tangy House-Made Caesar Dressing and Artisan Baked Croutons

Warm Bread & Butter

\$16 per person

Chicken Poppy Seed Salad

Torn Romaine Tossed with Cut Grilled Chicken, Parmesan and Mozzarella Cheeses, Tomatoes, Diced Red Onion, and Sun Seeds

Poppy Seed Dressing

Warm Bread & Butter

\$17 per person

Greek Chop Chicken Salad

Chopped Iceberg and Romaine Lettuces with Marinated Chicken Breast, Kalamata Olives, Pepperoncinis, Sautéed Onion, Sliced Tomato, Feta Cheese, and Fresh Herb Vinaigrette

Warm Bread & Butter

\$18 per person

Bitter Sweet Winter Green Steak Salad

Sliced Skirt Steak with Cider Gastrique Served with Bitter Winter Greens Tossed with Sliced Apples, Maple Crumbles and Bleu Cheese Vinaigrette

Warm Bread & Butter

\$23 per person

Weeping Thaiger Steak Salad

Sliced Flank Steak with Crisp Iceberg, Shredded Carrot and Cucumber, Cilantro, Scallion, Mint, Coriander, Toasted Peanuts

Served with House-made Thai Chili Vinaigrette

Warm Bread & Butter

\$23 per person

*See last page for details on delivery, serving staff and service fees.

Dinner/Event Catering

Dinner Buffets

Minimum 10 persons (per each entrée choice)

Chipotle Chicken or Texas-Style Pulled Pork Sandwiches

Topped with Choice of Cider Gastrique or Scratch-Made BBQ Sauce on a Potato Bun

Served with House-Made Baked Beans, Coleslaw & Chips

\$16 per person

Chicken Tinga Taco Bar

Sautéed Chicken Slow Cooked in a Spicy Tomato Sauce

Lettuce, Queso Fresco and Corn Tortillas

House-Made Guacamole with Chips

Spanish Rice

\$18 per person

Pork Carnita Taco Bar

Marinated, Slow-Roasted Pork Butt

Cilantro, Onions, Lime, Salsa Roha, Sliced Radishes and Corn Tortillas

House-Made Frejoles Negros

Spanish Rice

\$18 per person

Homemade Pasta Buffet or Plated

Choice of:

Authentic Pomodoro with Garlic, Fresh Herbs, and Extra Virgin Olive Oil

(add scratch-made meatballs \$3 per person)

All-Beef Bolognese, Slow Cooked with Fresh Herbs, Spices, and Red Wine

Pasta Supreme with Seared Chicken simmered in a Sundried Tomato Cream Sauce with Fresh Wilted Spinach

Chicken with Creamy Tomato Citrus Sauce and Fresh Herbs

(substitute shrimp for chicken: +\$2/person)

Choice of Mediterranean or Caesar Salad

Served with Warm Bread & Butter

\$18 per person

*See last page for details on delivery, serving staff and service fees.

Dinner/Event Catering

Plated Dinner

Minimum 10 persons (per each entrée choice)

Select Cuts of Meat with
Artisan Bread & Butter with Choice of Vegetable and Starch
Ask the Chef if you need pairing suggestions.

Fresh Fish of the Day

Market Price

Slow Roasted Smoked Pork Shoulder with Pan Sauce Glaze

\$23 per person

Herb Crusted Pork Tenderloin with Port Cream Sauce

\$23 per person

Lemon and Herb Marinated Chicken Breast

\$23 per person

Prime Rib

Horseradish & Au Jus

\$29 per person

8 oz Grilled Ribeye

Choice of Bleu Cheese Butter, Herb Compound Butter or Chimichurri

\$30 per person

*See last page for details on delivery, serving staff and service fees.

Dinner/Event Catering

Plated Dinner Additions & Sides

Minimum 10 persons (per each entrée choice)

Fresh Vegetables

Grilled Asparagus with Lemon
White Wine Steamed Green Beans
Glazed Carrots with Fresh Dill
Creamed Kale with Garlic Crumble
Bacon Fried Brussel Sprouts
Steamed Broccoli with Butter
Roasted Cauliflower with Spicy Harissa and Parmesan
Caramelized Cabbage
Garlic Grilled Zucchini Coins
\$3 per person for additional servings

Dinner Salads

Mixed Greens with Tomatoes, Cucumbers, Shaved Red Onion, and Choice of Dressing
Traditional Caesar Salad with Croutons and Grated Parmesan Cheese
\$3 per person

Starches & Grains

Roasted Fingerling Potatoes
Sweet Potatoes with Brown Sugar Glaze
Sour Cream and Onion Mashed Potato
Roasted Red Potato with Garlic and Parsley
Loaded Baked Potato with Sour Cream, Bacon, and Chives
Long Grain Rice Pilaf
Brown Rice
Wild Rice
Lentils
Quinoa
\$3 per person for additional servings

All Meal Entrees Include Vegetable and Starch or Grain Side Dishes and Beverage

*See last page for details on delivery, serving staff and service fees.

Dinner/Event Catering

Regular Coffee & Tea Set Up

Includes: Sugar, Sugar Substitute, Cream
\$1.95 per person

Gourmet Coffee & Tea Set Up

Fresh brewed Gourmet Coffee. Assorted Tea
Assorted Creamers, Syrup, Agave, Honey, Raw Organic Sugar, Sugar Substitute,
Cinnamon, Vanilla, Cocoa, and Whip Cream, Assorted Creamers
Coffee / Tea Cups and Stir Straws
\$2.75 per person

Beverage Service

Homemade Flavored Iced Tea	\$1.50 per person
Fruit Infused Water Server/s	\$1.25 per person
Bottled Water	\$1.25 per person
Assorted Soda	\$1.50 per person
Lemonade	\$1.50 per person

Linen Service

Table Cloths: \$8 per cloth
Cloth Napkins: \$3 per napkin

Note: China Can Be Ordered from a Rental Company Upon Request

*See last page for details on delivery, serving staff and service fees.



All catered events include disposable eatery and napkins, and as needed, loaned serving utensil and chafers (\$150 deposit required; client will be charged replacement value for unreturned or damaged serving utensils and chafers). Linens and china are available for an additional fee. Delivery, serving staff and pick up of serving utensils and chafers are additional and charged as follows:

CKC-contracted schools:

- Pick up of serving utensils and chafers: \$50/trip (To avoid multiple charges, please have all equipment to be returned collected prior to initial pick up.)
- Delivery: Complimentary within a 20-mile radius between 1-4 pm M-F and \$40 after 4 pm. Delivery 21+ miles 1-4 pm M-F is \$40 and \$60 after 4 pm. All weekend delivery is \$75.
- Service staff may be scheduled for an additional fee of \$20 per hour. The shift starts when the servers arrive and ends 30 minutes after they leave. CKC-contracted clients will be invoiced for server fees.

General catering events for non-contracted clients:

- Pick up of serving utensils and chafers: \$50/trip (To avoid multiple charges, please have all equipment to be returned collected prior to initial pick up.)
- Delivery: Within a 25-mile radius between 1-4 pm M-F is \$50; after 4 pm delivery is \$75. All weekend delivery is \$100.
- Service staff may be scheduled for an additional \$20/hour per server, with a 3-hour minimum. The shift starts when the servers arrive and ends 30 minutes after they leave. Clients pay servers directly, with cash or check, prior to their departure.

Please note: a 15% service set-up fee and state sales tax will be added to final invoice.