



~ MENU ~

boards

Per person pricing

Vegetable Crudité

Fresh seasonal vegetables accompanied by any 2 dips: hummus, green goddess dressing, spicy white bean avocado dip, or classic ranch

Cheese & Antipasto Board

Accompanied by nuts and fresh & dried fruits

Shrimp Cocktail Platter

Accompanied by classic cocktail sauce, green goddess dressing, or chipotle crème

vegetarian hors d'oeuvres

Blue Cheese, Pear, Honey Butter & Walnut Blini *seasonal*

Eggplant, Feta Phyllo Roll-Ups with Homemade Harissa

Mini Corn Blini with Guacamole topped with Fried Radish *seasonal*

Roasted Tomato Pesto Galette with Ricotta Salata

Vietnamese Vegetable Spring Roll with Spicy Peanut Sauce

Baby Potatoes with Crème Fraiche topped with Caviar

Parmesan Risotto Cakes with Asparagus, Mushrooms or Butternut Squash *seasonal*

Mozzarella, Basil, and Sundried Tomato Skewers with a Balsamic Glaze



seafood hors d'oeuvres

Crab Cakes topped with Lemon Caper Aioli or Chipotle Crème

Shrimp Cocktail Shooter

Asian BBQ Shrimp

Seared Scallop with Lemon Truffle Buerre Blanc

Tuna & Avocado Tartare topped with Crisp Wonton

Seafood Ceviche in Mini Shooter

Smoked Salmon, & Lemon Crème Fraiche topped with Caviar on Mini Blini

Crab, Mango & Avocado Spring Roll accompanied by a Sweet Chili Dipping Sauce *seasonal*

meat hors d'oeuvres

Sausage & Parmesan stuffed Mushrooms

Lamb Brochettes topped with Mint Pesto

Beef Negamaki accompanied with a Soy Ginger Dipping Sauce

Beef & Sherrie Mushrooms in Phyllo Cups *seasonal*

Spicy Lamb Kofta topped with Tzatziki

Prosciutto, Pear & Blue Cheese Cigar Roll-ups *seasonal*

Peking Duck Pancakes

Bourbon Glazed Meatballs

Lemon Grass Beef with a Mango Cucumber Slaw

Bacon Wrapped Dates stuffed with Parmesan



poultry hors d'oeuvres

Chicken Satay accompanied by Spicy Peanut Dipping Sauce

Curry Chicken and Potato Puff

Chipotle Chicken Tostado topped with Guacamole

Asian Chicken Meatballs with a Daikon Carrot Slaw served on a Mini Spoon

Chicken & Waffles with Honey Butter and Hot Sauce

Jerk Chicken and Plantains

Chicken and Artichoke Scampi Skewers

Orange Chipotle Chicken Drumettes

salad

Simple Garden Salad accompanied by a Lemon Vinaigrette

Arugula Salad with Gorgonzola, Marinated Figs accompanied by a Mustard Vinaigrette *seasonal*

Fennel Arugula Salad with Pecorino accompanied by a Balsamic Vinaigrette

Spring Mix Salad with Pears and Manchego Cheese accompanied by a Walnut Vinaigrette *seasonal*

Spinach Salad with Bacon and Blue Cheese accompanied by Caesar Dressing

poultry entrees

Roasted Saffron Chicken with a Hazelnut Honey Drizzle

Griggstown Chicken with a Tomato Sherry Butter or Lemon Garlic Herb Oil

Pan Roasted Chicken and Tomatoes with fresh Herbs



Moroccan Chicken

Chard and Wild Mushroom stuffed Chicken Breast with Mushroom Marsala Sauce *seasonal*

Lemon Chicken Piccata with Artichokes

Pan Seared Chicken in a Champagne Mushroom Cream Sauce

beef entrees

Beef Bourguignon

Herb and Garlic Crusted Filet with Horseradish Crème, Blue Butter or Chimichurri

Herb and Garlic Roast Beef with Sherry Mushrooms

Korean Short Ribs

Wine Braised Brisket with Caramelized Pearl Onions and Apricots

Grilled Lemongrass Flank Steak

seafood entrees

Sesame Salmon with a Wasabi Ponzu Sauce

Pan Seared Halibut with a Kentucky Bourbon Sauce

Halibut with Lemon Caper Tomato Artichoke Tamponade

Stuffed Flounder with Crab Stuffing and Lemon Truffle Beurre Blanc

Orange Maple Chipotle Glazed Salmon



pork entrees

Spiced Pork Loin with Seasonal Salsa

Braised Pork Shoulder with Ginger Beer, Hard Cider and Apples

vegetarian entrees

Wild Rice Cakes with a Vegetable Ragu

Moroccan Curry with Vegetables and Chickpeas

Ratatouille with Orecchiette

Farfalle with Mascarpone, Asparagus, and Hazelnuts

sides

Seasonal Roasted Vegetables

Roasted Baby Yukon Gold Potatoes

Rice Pilaf

Couscous

Mashed Potatoes

Sautéed Green Beans with fresh Lemon Zest

Potato Gratin

Chipotle Maple Mashed Sweet Potatoes

Garlic Parmesan Roasted Cauliflower and Broccoli

Parmesan Squash and Tomato Tian

Maple Glazed Roasted Brussel Sprouts with Pancetta

KCK Events & Catering
908-914-1769
cmmadey15@gmail.com



traditional pies, cakes & tarts

Lemon Meringue Pie

Chocolate Cream Pie

Coconut Cream Pie

Apple Pie

Pumpkin Pie *seasonal*

Vanilla Cheesecake

Carrot Cake

Flourless Chocolate Cake

Citrus Ricotta Cake

Salted Honey Tart

Berry Tart *seasonal*

Tapas

Available for dessert tapas table or passed desserts. Additional custom menu items available upon request

Mini Profiteroles

Pistachio Raspberry Petit Fours

Vanilla Bean Panna Cotta Spoons

Lemon Bars

S'mores "Tacos"

Caramel Cheesecake Bites

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Raspberry Meringue Rosettes

Chai Tea Madeleines

Peanut Butter Chocolate Mousse Cups

Pink Champagne Marshmallows

Kahlua Truffles

Banana Caramel Cream Shooters

Lemon Meringue Shooters

Blueberry Cheesecake Shooters

Custom Designed Mini Cupcakes

Custom Designed Sugar Cookies