



## ~Thanksgiving Menu ~

### Boards

#### Grazin Board \$75 serves 10

Assorted cheeses & cured meats, fresh seasonal vegetables accompanied by hummus, green goddess dressing, spicy white bean avocado dip, & classic ranch

#### Dipping Station \$60 serves 10

Black bean salsa, guacamole, hummus, artichoke dip & buffalo chicken dip accompanied by tortilla chips, homemade pita chips

#### Shrimp Cocktail \$75 serves 10

Poached shrimp accompanied by chipotle crème, cocktail sauce, & green goddess dressing

#### Cheese & Antipasto Board \$65 serves 10

Assorted cheeses & cured meats accompanied by fresh & dried fruits, nuts, crackers & French baguette

#### Bruschetta Station \$60 serves 10

French baguette accompanied by classic tomato bruschetta topping, ricotta cheese, sundried tomatoes, & a white bean bruschetta topping

#### Vegetable Crudité \$50 serves 10

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

### Hors D'Oeuvres

Price per dozen

Crab cakes \$36

Butternut Squash risotto cakes \$24

Chive Pancake w. smoked salmon & dill horseradish cream \$36

Swedish meatballs w. logon berry \$24

Pigs in blanket \$18

Bacon wrapped scallop w. lemon beurre blanc \$48

Polenta cake w. roasted tomato & goat cheese \$30

Figs stuffed with blue cheese wrapped in bacon \$30

Lamb kofta skewer with tzatziki \$36

Beef wellington \$36

### Salad

\$35 for 12" platter: serves 10

\$50 for 16" platter: serves 18-20

\$65 for 18" platter: serves 25-30

#### Garden Salad

Accompanied by a lemon vinaigrette

#### Radish & Watercress salad

Tossed in a Dijon vinaigrette

#### Fall Chopped Salad

Kale & red cabbage, brussel sprouts, apple, pomegranate seeds, pecans, & shaved parmesan accompanied by a maple Dijon vinaigrette

#### Autumn Pear Salad

Mixed greens, dried cranberries, pecans & feta accompanied by an apple cider vinaigrette

#### Kale & Brussel Sprout Salad

parmesan, & toasted almonds tossed in a Dijon vinaigrette

KCK Catering & Events  
908-914-1769  
hello@kckcatering.com



## Entrees

*Serving Size 18-20*

Roasted Turkey Breast	\$120
Stuffed Turkey Breast with Gravy (stuffing selections below)	\$135
Whole Roasted Turkey	\$160
Herb & Garlic Filet accompanied by Chimichurri &	\$330
Horseradish Crème	
Glazed Ham	\$110
Cider Braised Pork	\$100

## Sides

### Vegetables \$35 half tin

Glazed Yams with Praline Topping  
Haricot Vert with Almonds  
Honey Glazed Baby Carrots  
Peas & Pearl Onions  
Parmesan Brussel Sprouts

### Potatoes \$40 half tin

Mashed Potatoes  
Roasted Potatoes  
Chipotle Maple Sweet Potatoes

### Stuffing \$45 half tin

Classic Stuffing  
Wild Mushroom Stuffing  
Apple Sausage Cornbread Stuffing

### Sauces \$12 pt. \$25 qt.

Cranberry Sauce  
Cherry Lime Cranberry Sauce  
Blueberry Ginger Cranberry Sauce

### Gravy \$20 qt.

Classic Gravy

### Bread \$15 per doz.

Combread  
Dinner rolls

## Desserts

Apple Crumb Pie	\$30
Bourbon Pecan Pie	\$30
Pumpkin Pie	\$25
Classic Cheesecake	\$55
Pumpkin Cheesecake	\$60
8" Cinnamon Apple Layer Cake with Cinnamon Buttercream	\$65



Assorted Cookies (2 dozen min.) <i>chocolate chip, peanut butter, snickerdoodle &amp; sugar</i>	\$48
Mini Brownie Bites (2 dozen min.) <i>chocolate, peanut butter &amp; salted caramel</i>	\$42
Thanksgiving Theme Royal Icing Cookies (2 dozen min.)	\$96
French Macarons (2 dozen min.) <i>apple pie, chair, pumpkin spice, vanilla (select 2)</i>	\$72

### Staffing

#### Holiday Rates:

- Server: \$80 per hour 5 hour minimum
- Chef: \$90 per hour 5 hour minimum
- Bartender: \$90 per hour 5 hour minimum

\*\*all staffed events will incur a 20% service fee on all bills