



## ~Christmas Menu~

Call orders in to 908-914-1769 email orders to hello@kckcatering.com  
\$150 order minimum to receive delivery  
Free delivery up to 15 miles

### Boards

#### Grazin Board \$125 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 cocktail sauce

#### Cheese & Antipasto Board \$100 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 \$75 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 \$42

Butternut Squash Risotto Cakes \$30

Swedish Meatballs w. Logon Berry \$30

Pigs in Blanket \$20

Raspberry Jam & Brie in Phyllo Dough \$30

Polenta Cake Roasted Tomato & Goat Cheese \$33

Beef Wellington \$39

### Salads

\$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

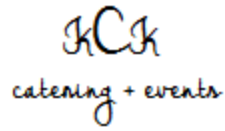
#### Autumn Pear Salad

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  
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## Entrees

Serving Size 18-20

Herb & garlic encrusted filet accompanied by mustard sauce or a mushroom wine sauce	\$225
Turkey roulade stuffed with Cajun cornbread w. a chipotle glaze	\$135
Turkey roulade stuffed with spinach, roasted red peppers & prosciutto with creamy wine sauce	\$135
Parmesan & herb crusted salmon	\$140
Honey thyme ham	\$110
Wine Braised Brisket with Apricot & Pearl Onion	\$150

## Sides

### Vegetables \$45 half tin

Haricot Vert with Almonds  
Roasted Thyme Butter Baby Carrots  
Broccolini with Garlic Shallot Oil  
Roasted Brussel Sprouts & Butternut Squash with Toasted  
Pecans

### Potatoes \$45 half tin

Crème Fraiche Mashed Potatoes  
Roasted Potatoes  
Chipotle Maple Sweet Potatoes with Pecan Crumble  
Potato Gratin

## Dessert

Apple Crumb Pie	\$30
Chocolate Bourbon Pecan Pie	\$30
Classic Cheesecake	\$55
Eggnog Cheesecake	\$65
8" Eggnog Layer Cake with Salted Caramel & Cinnamon Buttercream	\$60
8" Chocolate Cake with Ganache & Chocolate Mint Buttercream	\$65
Assorted Mini Cupcakes (2 dozen min.)	\$60
Assorted Full-size Cupcakes (2 dozen min.)	\$84
Mini Brownie Bites (2 dozen min.) chocolate, peanut butter & salted caramel	\$42



Christmas Theme Royal Icing Cookies (2 dozen min.)	\$96
Christmas French Macarons (2 dozen min.) <i>apple pie, chair, pumpkin spice, vanilla (select 2)</i>	\$72
Assorted Breakfast Pastries <i>serves 10</i>	\$105

### Staffing

#### Holiday Rates:

- Server: \$60 per hour 5 hour minimum
- Chef: \$65 per hour 5 hour minimum
- Bartender: \$65 per hour 5 hour minimum

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