



~Thanksgiving Menu~

\$75 MINIMUM ON ALL ORDERS. All deliveries and pickups on Wed. Nov. 22nd.
All orders must be placed by Nov. 17th

Boards & Brunch

Shrimp Cocktail **\$75 serves 10**

Poached shrimp accompanied by classic cocktail sauce

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

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

Vegetable Crudit  **\$50 serves 10**

Fresh seasonal vegetables accompanied by ranch

Spinach & Gruyere Quiche **\$40 serves 8**

Breakfast Pastries **\$60 serves 10**

Assorted scones, muffins, and croissants

Euro Platter **\$65 serves 10**

hardboiled eggs, assorted cheese & meats, French baguette, mustards

Hors D'Oeuvres

Price per dozen. 2 dozen minimum

Crab cakes with chipotle creme **\$32**

Mini Beef Wellington **\$32**

Bourbon Meatballs **\$26**

Leek & camembert tart **\$28**

Brie & raspberry jam purses **\$28**

Pigs in blanket **\$20**

Soup & Salad

\$35 for 12" platter: serves 10

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

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

Kale & Brussel Sprout Salad

parmesan, & toasted almonds tossed in a Dijon vinaigrette

Autumn Squash Soup

\$10 pint or \$20 quart

Fall Chopped Salad

Mixed greens, roasted butternut squash, apple, dried cranberries & cheddar accompanied by apple cider vinaigrette

Entrees

Serving Size 16-20

Stuffed Turkey Breast with Dried Fruit & Pine Nut

\$160

Stuffing w. Gravy

Whole Roasted Turkey & w. Gravy

\$175

Honey & Thyme Glazed Spiral Ham

\$150

*KCK Catering & Events
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Sides

Vegetables \$45 half tin

*Haricot Vert with Shallot Garlic
Honey Bourbon Thyme Glazed Carrots
Brussel Sprouts, Butternut squash, pecans & dried cranberries*

Potatoes \$40 half tin

*Mashed Potatoes
Chipotle Maple Sweet Potatoes with Pecan Crumble*

Stuffing \$45 half tin

*Apple Sausage Stuffing
Corn Bread Stuffing*

Sauces \$10 pt. \$18 qt.

*Port Cranberry Sauce
Cherry Lime Cranberry Sauce*

Gravy \$15 qt.

Classic Gravy

Bread \$15 per doz.

*Cornbread
Dinner rolls*

Desserts

Nona's Apple Pie	\$20
Chocolate Pecan Tart	\$20
Pumpkin Pie with Rum Whip Cream	\$20

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 22% service fee on all bills