



Drago's Kitchen Catering Menus

Drago's Kitchen would love an opportunity to help you with your event needs. With over 15 years of high-end catering/wedding experience, I look forward to sharing the culmination of all that I have learned with you. Whether you're looking for a simple office breakfast/luncheon, or need help with a back yard BBQ, rehearsal dinner, or birthday party; Drago's Kitchen is the right partner for you. Want to hold an event but don't want to clean up? Come host your event here at Drago's Kitchen after we close at 2pm and enjoy the entire space to yourselves while take care of everything for you. Or inquire about staffing for events at your home or event space of choice.

Feel free to browse my catering menus. If you don't see what you are looking for, please reach out and let's chat about your dream menu! I absolutely love creating custom menus and would be honored to design your dream party! From tacos to sushi the options are endless! Let's create an event together! My Drago's Kitchen family looks forward to being a part of your next event.

We can be reached at:

860-413-3021 (Drago's Kitchen)

860-707-5904 (Chef Stefan Drago Mobile)

chef@dragoskitchen.com

The Early Bird Menus

The Hot Start \$10.00 per person

Bacon or Sausage, Breakfast Potatoes, Scrambled Eggs, Mini Cheddar Biscuit Platter with Butter

and House-made Jam Add \$3.00 for both Bacon and Sausage

Frittatas and More \$13.00 per person

Individual Ham and Cheddar, Vegetable and Feta, Corned Beef and Swiss

Breakfast Potatoes

Sliced Fruit Platter

Mini Cheddar Biscuit Platter with Butter and House Made Jam

Add Bacon or Sausage \$3.00 Per Person or Both for \$5.00 per person

Lunch and Dinner Menus

Artisanal Sandwiches \$16.00 Per Person

An assortment of sandwiches and wraps cut in half:

Choose 3:

Smoked Chicken, Slaw, Chipotle Crema, Tomatoes

**Italian Combo, Italian Meats, Sharp Provolone, Roasted Peppers, Olive Relish,
Greens, Pesto,**

**Smoked Roast Beef, Sharp Provolone, Mixed Greens, Tomato, Herb Cream
Cheese**

Roasted Portabella Quinoa, Mixed Greens, Roasted Red Peppers, Vegan Pesto

Mixed Greens Salad with Red Wine Vinaigrette, House-Fried Potato Chips

Pasta Party!!! \$18.00

Choice of 2 Pasta Dishes

Penne Pasta with a Zesty Marinara

Farfalle Pasta, Smoked Chicken, Corn, Red Peppers, Smokey Alfredo

Italian Sausage, Spinach, Roasted Peppers, Orecchiette Pasta

Buttered Green Beans

Caesar Salad with Croutons and Parmesan Cheese

House-made Focaccia, Whipped Butter

**Add Meatballs and Sausage \$5.00 per person Add Chicken Tenders with dip
\$3.00 per person**

Build your own Fajitas \$23.00 Per Person

Ancho Coffee Rubbed Flank Steak, Pesto Marinated Chicken

Cumin Stewed Black Beans, Spanish Rice, Sauteed Onions and Peppers

Shredded Cheese, Guacamole, Pico, Sour Cream, Flour Tortillas

Chopped Vegetable Salad with Chipotle Vinaigrette

It's BBQ Time \$22.00 per person

Choose 2 Entrees:

House-made Buttermilk Chicken Tenders, Dill Pickle Ranch

Smoked Pulled Pork, Seasonal BBQ Sauce

Herb Grilled Chicken, Herb Pesto

Southern Coleslaw

Roasted Vegetables

Macaroni And Cheese with Toasted Breadcrumbs

Cornbread with Honey Butter

Chef's Dinner Station \$32.00 per person

Choose Two Entrees:

Additional Entrees \$6.00 per person

Grilled Chicken Breast Marinated In Pesto

Smoked Pork Tenderloin, Roasted Pepper Puree

Pan Seared Salmon Medallions, Fruit Salsa

Smoked Tri Tip, Seasonal BBQ Sauce (Staffed Events Only)

Herb Roasted Sirloin of Beef, Smoked Tenderloin of Beef (Upgrade Market Price)

Grilled Vegetable Platter with Balsamic Reduction

Herb Roasted Fingerling Potatoes

Mixed Greens Salad with Cucumbers, Tomatoes, Shaved Red Onion, Shredded Carrots, Balsamic

Vinaigrette

Rolls with Honey Butter

Assorted Cookies, Brownies, and Chocolate Covered Strawberries

Mini Desserts \$6.00 per person

Brownies, Assorted Cookies, Chocolate Covered Strawberries and Pineapple

Berry Shortcake Station \$8.00 per person

Orange Shortcake Biscuits, Macerated Strawberries and Blueberries, Vanilla Scented Whipped Cream

Looking for a plated event? I'd love to design a menu for you!

Catering Menu's require a minimum of 72 hours notice.