

K.M.S. Kakes & Katering MENU

Brunch

The perfect Breakfast and lunch just for you! Let's customize it.

Bourbon brioche / challah French Toast
Homemade Bourbon French toast with a hint of cinnamon and spice blend.

Belgian Waffles

Our buttery fluffy waffles will melt in your mouth.

Eggs

Any style you would like with or without cheese topped with fresh chives.

Omelet Station (ham, spinach, fontina, cheddar, green onion)

JUST Egg scrambled

Bacon

Your choice of Turkey bacon or regular bacon. This item can be substituted with other meats like sausage, chicken sausage etc.

Hash

Rosemary Infused Sweet Potato Hash

Truffle and Parmesan Potato Hash with Tuscan Kale and Shaved Truffle MP

Beef Short Ribs and Goat Cheese Grits

Cajun Shrimp and Lobster with Buttery Grits

Avocado Toast on Sourdough

Fresh Basil, Heirloom Tomato, and Herb Cream cheese

Smoked salmon on bagel

Our smoked salmon on bagel has scrambled eggs a delicious caper cream cheese spread with fresh herbs.

Steak and egg

Our grilled flank steak and fried egg on an everything bagel with bacon jam and Provolone cheese is a must have.

Menu By: Chef Kriss

Fresh Fruit Parfait - Greek Yogurt, Honey, Bourbon Vanilla, with Vanilla and Almond Granola, and fresh berries

Overnight oats with Chia seed - Coconut milk, berries, oats, vanilla, maple syrup served in mason jar or disposable cups

Platters

Our Seasonal fruit platters include various fruits and flowers such as, (strawberries, grapes, blueberries, blackberries, star, passion, mango, pineapple, lychee, Rambutans, and kiwi). All fruit platters are decorated with assorted flowers.

Grilled veggie
Mushroom, Peppers, Zucchini, Yellow Squash, Carrots, Sun-dried tomatoes

Meat and cheese charcuterie

Cheese:

- *Brie
- *Smoked Gouda
- *Goat cheese
- *Blue cheese
- *Comte
- * Mozzarella balls or fresh sliced
- *White cheddar
- *Cheddar
- *Fontina
- *Gruyere
- *Baby belle

Meat:

- * Prosciutto
- *Genoa salami
- *Sopressata
- * Mortadella
- *Ham
- *Turkey
- *Pepperoni
- * Chorizo
- *Bresaola

Accompaniments:

- *Cornichon
- *Fig
- *Dried apricot
- *Honeycomb
- *Olives
- *Grapes
- *Whole grain mustard
- *Toasted baguette
- * Crackers
- *Nut mix
- *Fresh Herbs
- *Berries

Soups

Clam chowder - Potatoes, clams, carrots, celery, bacon, and full of flavor!

Roasted red pepper soup with anisette cream - Charred red peppers, onion, garlic, basil, jalapeno, and cream topped with anisette cream.

Butternut squash soup - Coconut based soup with bold butternut flavor and fall spices.

Lobster Bisque

Salads

We all need our veggies!! These lovely salads can be served plated, family style, her d' oeuvre style, and in Chafers.

Roasted Pear and Arugula Salad

Butter roasted pears, arugula, goat cheese, candied pecan, toasted herb infused baguette, and the famous maple balsamic vinaigrette.

Caesar Salad

Freshly chopped locally sourced romaine and kale, shaved parmesan, scratch made garlic butter croutons, and our extra creamy Caesar dressing. (Contains anchovies) Ask about our parmesan cups!

Quinoa grain salad
Avocado, fresh herbs, mango, agave drizzle. served in martini glass or platter.

Spice roasted butternut squash salad
Pomegranate, gorgonzola, candied walnuts, gem lettuce.

Seasonal Watermelon and feta salad
Fresh herbs, arugula.

Citrus salad
Blood orange, Grapefruit, Shallots, Tarragon, fresh mint, arugula, and honey.

Roasted beet salad
Goat cheese, gem lettuce, toasted hazelnuts.

Seasonal Grilled peach and burrata salad
Prosciutto, balsamic glaze, arugula, fresh herbs.

Salad Dressing

Honey White Balsamic vinaigrette

Caesar dressing

Rosemary red wine pear vinaigrette

Maple bourbon balsamic vinaigrette

Herb Infused Oil

Sliders

All sliders are optional let us customize a slider for you!

Wagyu beef

Brioche, tomato, cheddar, onion jam.

Lamb

Arugula, goat cheese, yogurt sauce, red onion.

Blackened Salmon
Brioche, mango aioli, tomato, arugula.

Pulled pork
gochujang sweet chili, pickled slaw.

Cuban
Corned beef, sauerkraut, Swiss, pickle.

Crispy chicken
ranch, buffalo sauce, pickle.

Vegan BBQ Jackfruit
Pineapple slaw, BBQ Jackfruit, pickle

Impossible Burger
onion, lettuce, tomato, Vegan Provolone

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Appetizer / Hor D' Oeuvres

Below are a few of our specialty dishes email for pricing
Smoked salmon and cream cheese stuffed mushroom

Tacos

*Shredded chicken cilantro lime slaw

*Beef short rib with feta, pickled slaw, garlic aioli.

*Seared sea scallops, Mexican street corn, cilantro lime creme, pickled slaw.

*Slow Roasted Ancho Chili Pork with Cilantro Lime Slaw

Deviled eggs

*Blackened shrimp

*Hickory smoked bacon

*Anchovy, caper, garlic reduction

Smoked salmon mousseline
Cucumber, capers.

(Seasonal) Fig and goat cheese popper
Prosciutto, honey drizzle.

Lamb meatballs
Mediterranean Style

Black pepper shrimp skewer

Goat cheese and grape truffle
Fig and honey drizzle.

Antipasto Kebabs
Salami, tomato, mozzarella, olives, tortellini, pesto.

Tomato mozzarella kebabs
Basil, balsamic glaze.

K.M.S. Wings & Katering

*Gochujang sweet chili
*Jerk
*Honey Garlic
*Thai glazed

Shrimp Cocktail shooters

Heirloom Tomato Bruschetta with Fresh Basil and Balsamic Glaze

Strawberry Bruschetta with Brie Cheese, fresh Basil and Balsamic Glaze

Sandwiches

Jerk Chicken Salad on Croissant
\$7.50 ea

Jerk Chicken, Bibb lettuce, Garlic aioli
Oven Roasted Turkey on Ciabatta
\$7.00ea

Sliced turkey, Garlic Aioli, Bibb lettuce, Provolone cheese, bacon
Ham and Swiss
\$5.50 ea

Sliced Ham, Swiss cheese, Honey dijon, garlic aioli, Bibb lettuce, on baguette
The Italian
\$7.50 ea

Genoa Salami, Capicola, Ham, Mortadella, tomato, provolone, onion, and an ovo,
herb, vinegar sauce on Italian Bread.
Oven Roasted Chicken Sandwich
\$8.00 ea

Chopped Oven Roasted Chicken, Pesto, Provolone, Goat cheese, Arugula, aioli,
tomato, on Sourdough
Hummus Veggie Wrap
\$7.00 ea

White wine Hummus, roasted red pepper, onion, spinach, cucumber, citrus,
tomato on Veggie tortilla.
\$7.00 ea

Meats

Here are various meats to pair with your menu selection

Seafood

Jumbo lump crab cake stuffed Salmon MP

Miso Glazed Salmon

Honey Garlic Glazed Salmon

Spinach Stuffed Salmon

Mediterranean style Bronzino

Deep Fried Rock Fish
Deep Fried Whole Red Snapper

Seafood Butter Poached King Crab Legs MP

Deep Fried King Crab Legs MP

White Wine Garlic Mussels

Oyster Bar MP

MD Style Jumbo Lump Crab Cakes (2oz, 6oz, 8oz) MP

Deep Fried Lobster Tail

Chicken

Herb Crusted

Spinach Stuffed

Balsamic Glazed

Jerk rubbed

Pork

Apple glazed Pork Loin

Herb Roasted Bone in Pork Crown

Chipotle honey Lime Pork Loin

Menu By: Chef Kriss

Spinach and mushroom stuffed Pork Tenderloin

Lamb

Herb-Crusted Rack of Lamb

Pan Seared

Grilled Balsamic glazed

Roasted Leg of Lamb

Braised Lamb Shank

Crown Roasted Lamb

Lamb Ragù

Beef

Braised Beef Short Ribs

Beef Wellington (careered)

braised Oxtail MP

Seared Filet Mignon

Prime Rib

New York Strip

Beef Short Rib Ragù

Grilled Flank Steak

Menu By: Chef Kriss

Duck

Spice Roasted Duck Breast with Red wine Cherry Reduction

Gourmet Sides

Perfect sides for your event

Parmesan and Lemon Broccolini

Boursin Cheese Mashed Potatoes

Garlic butter whipped mashed Potatoes

Truffle whipped mashed Potatoes with Shaved Truffle MP

Wild mushrooms

Brussel sprouts

Balsamic Glazed with Goat Cheese and Pancetta

Teriyaki roasted with Pickled Ginger and Bonito Flakes

Smoked gouda Mac and cheese

5 Cheese Mac and cheese

King Crab and Lobster Mac and Cheese MP

French fry action station

Your choice of smoked sea salt, and truffle.

Candied yams

With orange essence.

Roasted root veggies

Lemon Basmati rice

Roasted rainbow carrots

Seared baby Bok choy

Chinese spice and crispy onions.

White wine gnocchi

heirloom tomato, basil, squash.

Roasted Asparagus

Bean and Cheese Pupusa

Dips/ slaws / Salsa

Tzatziki

White wine Hummus

Arugula, goat cheese, yogurt sauce, red onion.

Spinach and Artichoke

MD Crab dip

Served with Toasted Baguette

Dill Cream Cheese

Pineapple Salsa

Mango Salsa

Pico De Gallo

Spinach and Yogurt Dip

Greek yogurt, mint, ovo, citrus

Smoked Salmon

Caramelized Onion

Lime Crema

Chimichurri

Uruguay and Argentina based sauce with fresh herbs, chili, garlic, Ovo, and vinegar

Curtido

Onion, jalapeño, cabbage, fresh herbs, citrus

Mediterranean

Olives, onion, feta, herbs

Guacamole

Baked Brie with Quince jam and Rosemary
Toasted Baguette

Baked Brie with Garlic Butter
Toasted Baguette

Baked Brie with Fig and Hot Honey
Toasted Baguette

Baileys Baked Brie with Candied Pecan
Toasted Baguette

Maple Bacon Onion Jam Baked Brie
Toasted Baguette

Baked Goat cheese with Fig and Hot Honey
Fresh Herbs, Toasted Baguette

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Ramen Bar

Served Buffet Style or Plated

Greens

Fresno peppers

Cilantro

Basil

Green Onion

Lime

Bok Choy

Rosemary

Thyme

Protein

Crispy pork belly

Beef Short Rib

Seared Scallop

Tofu

Lobster MP

Jumbo Shrimp MP

Brisket MP

Boiled egg

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Sauce

Gochujang, maple, teriyaki

Teriyaki

Garlic and Herb Oil

Sesame Garlic

Honey Garlic

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Sushi Rolls

Can be displayed or Plated. Served with unagi, sriracha mayo, wasabi, and pickled ginger. (Chop Sticks Included) 8pc

Soft Shell Crab Roll
MP

Crab Tempura, Cucumber, Carrot

Spicy Smoked Salmon
Sesame sriracha, cucumber \$17

King Crab Roll
King Crab, cucumber, Cajun butter dipping sauce MP

Shrimp Tempura
Cucumber, carrot \$15

Juice Bar

The following juices come in shooters, Carafes, and Cocktail glasses. Please visit the Juiced by Kriss Page for Nutrition Facts.

Glow
Zenger
Ruby
Seasonal Peach Bottom
Green Envy
Cherry Plum

Menu By: Chef Kriss

Desserts Selected

Banana Pudding

Peach Cobbler

Gooey Brownie

Cookie Butter Cheesecake

Ricotta Beignets with Salted Carmel dipping sauce

Brown Butter Bourbon Bread Pudding with Vanilla Ice Cream

Extra Dessert Options

Shooters

Mini bite sized desserts in a cup!

| | |
|-----------------------------|-----------|
| Strawberry cheesecake | \$3.50 ea |
| Strawberry Shortcake | \$2.50 ea |
| Oreo Cookies and Cream | \$2.50 ea |
| Oreo Cheesecake | \$3.50 ea |
| Banana Pudding | \$2.50 ea |
| Banana Pudding cheesecake | \$3.50 ea |
| Banana Foster | \$3.50 ea |
| Carmel Apple Pie Cheesecake | \$3.50 ea |

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|--|-----------|
| Peach cobbler Cheesecake | \$3.50 ea |
| Pumpkin Cheesecake | \$3.50 ea |
| Reese's Cup Cheesecake | \$3.50 ea |
| Key Lime Pie | \$2.50 ea |
| Goey Brownie and chocolate Mousse topped with raspberry | \$3.50 ea |
| Cookie Butter Cheesecake | \$3.50 ea |
| Sweet Potato Cheesecake ea | \$3.50 |

Mini Cupcakes

Additional toppings available (flowers, gold leaf, gold splatter) ****MINIMUM
ORDER OF 12 (1) Flavor****

| | |
|--|-----------|
| Red Velvet | \$1.50 ea |
| Cream cheese, Chocolate or Vanilla buttercream White Cake | \$1.50 ea |
| Cream cheese, Chocolate or Vanilla buttercream Chocolate | \$1.50 ea |
| Cream cheese, Chocolate or Vanilla buttercream | |

Lemon

\$1.50 ea

Cream cheese, Chocolate or Vanilla buttercream

Sweet Tables

Additional toppings available (flowers, gold leaf, gold splatter \$\$)

****MINIMUM ORDER OF 12 (1) Flavor****

Pretzel Sticks

\$1.50 - \$3.50 ea

Chocolate dipped

Nuts

Sprinkles

Gold splatter

Edible Silver or Gold leaf

Rice Crispy Treats

\$1.50 - \$3.50 ea

Chocolate dipped

Nuts

Sprinkles

Gold splatter

Edible Silver or Gold leaf

Cake-Cycle

\$3.50 - \$5.50 ea

Chocolate dipped 1 color

Marble effect (2) color

Nuts

Sprinkles

Gold splatter

Edible Silver or Gold leaf

Geode

Mini Panna Cotta 4oz

\$3.50 - \$5.50 ea

Pumpkin Spice Late, Toasted pumpkin seed, white chocolate

Strawberries and cream, fresh strawberry, mint

Mango, Vanilla, white chocolate, mint

Peaches and Cream, mint

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