

Kelly's Catering & Events

MENU

Whether you are planing your dream wedding, an intimate dinner for ten, a memorial for a loved one, or you need catering for a work crew, we are here to help with the process and offer catering solutions to check off all your celebration needs. Kelly's makes every event memorable and worry free. Choose something delicious from our pre-set menu or ask us for help designing your unique meal. Personalized planning and convenience with exceptional service and value.

Our experienced event and menu planner can offer options for:

- Wedding and rehearsal dinners
- Corporate lunches, dinners, or holiday parties
- Crew meals for large industry turn overs or employee appreciation events
- Sport team events
- Private dinner parties
- Memorials and celebrations of life
- and more

Ask about our other rental and service needs:

- Linens
- Plate-ware and China
- Flatware
- On-site BBQ's
- Portable bar
- Licensed bartenders
- Service Crews
- Delivery
- Event set up and clean up services
- and more

Kelly's has proudly served Whatcom and Skagit County since 1985
and we look forward to connecting with you!



360-384-1702

Kelly's O'Deli
Catering and Events

360-384-1702

kellysodelicatering@gmail.com

www.kellysodelicatering.com

5506 Nielsen Ave, Ferndale, WA 98248

Breakfast Menu

Displayed Platters

Seasonal Fruit Platter Small \$39 serves 10-12 Large \$68 serves 15-20
Cantaloupe, honeydew, grapes, pineapple and seasonal berries.

Assorted Pastries Platter Serves 15 guests \$44.25
A selection of scones, muffins, and breakfast breads with jam and butter

Bagels Platter Serves 15 guests \$44.25
Assorted Bagels served with cream cheese and jam

Quiche Display Serves 6 \$21.00
Hand-baked with your selection of fillings
- Spinach, mushroom and feta
- Turkey, cheddar, bacon and broccoli
- Ham, tomato, and swiss

Hand Sandwiches

Arrives with fresh cut fruit, and juice

Breakfast Burrito \$9.75
Eggs, sausage & bacon in a tortilla wrap served with salsa

Breakfast Sandwich \$9.75
Egg patty with bacon or sausage, served on croissant or bagel

Breakfast Entrees

All entrees come with fresh cut fruit, and juice.

Farm Scramble \$9.75
Scrambled Eggs with green onion, your selection of sausage or bacon, and English muffin with butter & jam

Deep Dish Hash Brown Quiche \$11.50
Chopped ham, gruyere, swiss and red peppers served with yogurt

Chorizo Breakfast Hash \$11.50
Potatoes, Spanish chorizo sausage, poblano peppers, black beans, red onions, and eggs served with warm tortillas and salsa

Cinnamon Roll French Toast \$11.50 | add strawberries for \$1.00
Hand battered thick cut toast, bacon & scrambled eggs served with maple syrup.

Buttermilk Pancakes \$11.50 | add blueberries for \$1.00
Fluffy cakes, sausage & scrambled eggs served with maple syrup

Belgian Waffles \$11.50
Leavened waffles served with strawberries, berry syrup, butter and whipped cream and scrambled eggs

Biscuits and Country Gravy \$11.50
Large homemade biscuit served with thick country sausage gravy and scrambled eggs.

Sides

Yogurt & Granola Parfait \$4.00
Homemade Apple Sauce \$2.00
Substitute Gluten Free Pastries .75

Beverages

Coffee, Regular and Decaffeinated &
Hot Tea Service (green, herbal, and black)
to include cream, sugars, compostable cups
and wooden stir sticks serves 12 \$22.50

Lunch or Dinner Menu

COLD SANDWICHES AND WRAPS

All sandwiches and wraps can be made gluten free or keto friendly for an additional \$0.50

DIY Sandwich Display served with a garden salad or classic Caesar salad and beverage \$11.25

Display comes with select deli meats, assorted cheeses, breads, mayo, mustard, lettuce, tomato, and onion

*may include roasted vegetables for vegetarians upon request

Upgrade to Signature Teas 1.00

Lunch Meal Combo served with side salad, chips, beverage, and a small cookie \$13.00

Assorted Deli Sandwiches or Wraps served in clear individual grab and go boxes or on group trays

Sandwiches are made with select deli meats, assorted cheeses, breads, mayo, mustard, lettuce, and tomato

Upgrade to Signature Teas 1.00

Deluxe Displayed Sandwich Platter served with side salad, chips and beverage \$12.50 Upgrade to Signature Teas 1.00

- Roast Beef, Cheddar with horseradish cream sauce on focaccia
- Turkey, Bacon, Provolone with pesto on croissant
- Ham & Swiss with creamy dijon mustard on baguette
- Roasted Vegetable & Hummus on ciabatta or classic wrap

Deluxe Displayed Wraps Platter served with side salad, chips and beverage \$12.50 Upgrade to Signature Teas 1.00

- Thai Chicken with cabbage, rice noodles, cucumber & Thai sauce in a tomato wrap
- Cubano with roasted pork, swiss cheese, ham, pickle, leaf lettuce, dijon aioli in a classic wrap
- Albacore Tuna Salad with onion, pickle relish, celery and spinach in a spinach wrap
- Chicken Caesar with romaine, parmesan ribbons, roasted chicken, classic dressing in a spinach wrap
- Indian Delight with curried chickpeas, celery, golden raisins, pecans, spinach, curry aioli in a classic wrap

HOT SANDWICHES Served with side salad, chips and beverage \$12.75 pp Upgrade to Signature Teas 1.00

- Grilled Portobello Mushroom with roasted bell peppers, garlic, feta crumbles, on focaccia
- Chicken Pesto with tomatoes, mozzarella, spinach, on ciabatta
- Turkey Bahn Mi with carrots, cucumber, jalapeno, red onion, sriracha mayonnaise, on baguette
- Reuben with corned beef, swiss, sauerkraut, thousand island, on marbled rye
- French Dip with roast beef, garlic, provolone, on a pub roll
- Meatball Grinder with homestyle beef meatballs, rustic marinara, shredded cheese, on pub roll
- Pulled Pork with tender pork shoulder, spicy aioli, coleslaw, on an onion roll

Add to Any Menu:

Chips \$1.25 Whole Fruit \$1.25

Beverages \$1.50 Bottled Water, Flavored Bubbly Water, Assorted Soda Pop – Pepsi, Diet Pepsi, Sprite, Ginger Ale, etc
Iced Tea and Select Juice \$2.00

Soup Cup \$3.00 or Bowl \$5.00 Signature Clam Chowder, Chicken Noodle, Hearty Chili, Ham and Bean, Chef's Creation
Side Salad \$3.00

Garden Salad with Assorted Dressing, Caesar Salad, Pesto Pasta Salad, Creamy Italian, Asian Noodle Salad,
Macaroni Salad, Classic Potato Salad, Broccoli with Cauliflower, Bacon and Craisin, Fresh Fruit Salad,
Green Pea with Ham and Cheese, Greek Salad

Assorted Miniatures Dessert Tray \$2.00 will include some of the following

Red Velvet, Turtle, Lemon Tarts, Berry Crumble Tarts, Mini Cheesecake, Flourless Chocolate Tortas, Gluten Free
Dark Chocolate Peanut Butter Balls

Assorted Cookie Tray \$1.50 will include some of the following

Double Chocolate Chip, Snickerdoodle, Gingersnap, Oatmeal Craisin, Gluten Free Monster Cookies

Lunch or Dinner Menu

ENTRÉE SALAD BOX or BUFFET

All entrée salads come with seasonal fruit or dinner roll with butter, a home baked cookie and beverage.

Green Garden Salad \$10.00

Mixed greens, cucumber, tomato, red onion, carrot, ranch dressing

Classic Caesar \$10.00

Romaine, house cut croutons, parmesan, classic garlic dressing

Italian Chop \$13.00

Romaine, salami, chickpeas, red onion, kalamata olives, cucumbers, feta, Italian dressing

Asian Noodle \$13.00

Cabbage, cucumber, carrots, peppers, sprouts, scallions, cilantro, peanuts, ginger-sesame dressing

Harvest Salad \$13.00

Baby kale, butternut squash, apples, pumpkin seeds, red onion, honey shallot vinaigrette

Classic Cobb \$14.00

Roasted chicken, cucumber, cherry tomato, egg, bacon, avocado, romaine with blue cheese

Pacific Northwest \$16.00

Grilled salmon, blackberries, seasoned hazelnuts spinach and garlic lemon vinaigrette

Balsamic Steak \$16.00

Sliced grilled sirloin, red onion, cherry tomato, avocado, feta cheese, spinach and oregano vinaigrette

Add to Any Salad or Entrée:

Grilled Chicken \$3.00 Steak \$4.00 Prawn \$4.00 Ahi or Salmon \$6.00

Gluten Free, Low Carb & Keto Lunch Boxes Ideas

Hummus Cup with Cut Fresh Veggies and Cheese Crisps- \$10

Comes with Bottled Water, Side of Fresh Fruit and 2 Chocolate Peanut Butter Balls

Avocado Egg Salad Wrap with Italian Herbs & GF Tortilla- \$13

Comes with Bottled Water, Side of Fresh Fruit and GF Cookie

Marinated Chicken & Butternut Squash Lettuce Wraps- \$13

Comes with Bottled Water, Side of Fresh Fruit & Coconut Macaroon

Boiled Egg Caprese Sandwiches- Tomato, Mozzarella & Basil Sandwiched inside Two Split Boiled Eggs- \$11

Comes with Bottled Water, Side of Fresh Fruit & GF Cookie

Protein Pack- Cubed Cheese, Salami and Nuts-\$10

Comes with Bottled Water, Side of Fresh Veggies and Dried Fruit Medley

Lunch or Dinner Menu

HOT ENTRÉES

All hot entrées come with your choice of side salad or roasted vegetable.

To make it a complete meal and get both a side salad and roasted vegetables, add \$3.00 more.

Homestyle Mac & Cheese \$10.00

Fat elbow macaroni, 3 cheeses, green onion

Baked Potato Bar \$12.00

Homestyle chili, roasted broccoli, bacon bits, sour cream, butter, salsa

Burger Bar \$12.00

Build your own burger display with buns, assorted cheese, vegetables, and condiments, classic potato salad, chips

Sloppy Joe's \$12.00

Build your own sloppy Joe display with buns, classic potato salad, chips

Tuna Noodle Casserole \$12.00

Classic with pan seared onion and celery, egg noodles, green peas, with cheese and crisp topping, with roll

Baked Pit Ham \$13.50

Baked ham with a honey mustard glaze, served with homestyle mac n cheese, and roll

Lasagna Rustica \$13.50

Lean beef, creamy ricotta, rustic marinara, mozzarella, parmesan, served with roll

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Classic with pan seared onion and celery, egg noodles, green peas, with cheese and crisp topping, with roll

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Baked ham with a honey mustard glaze, served with homestyle mac n cheese, and roll

Lasagna Rustica \$13.50

Lean beef, creamy ricotta, rustic marinara, mozzarella, parmesan, served with roll

Lasagna Florentine \$13.50

Zucchini, spinach, creamy ricotta, rustic marinara, mozzarella, served with roll

Enchiladas \$13.50

Beef or chicken enchilada, Spanish rice, refried beans, sour cream, salsa, cheese

Fajita Taco Display \$13.50

Beef or chicken, pepper medley, onion, Spanish rice, refried beans, sour cream, salsa, cheese, tortillas

Chicken Alfredo \$13.50

Chicken breast, fettuccini, roasted garlic cream sauce and fresh herbs, with roll

Lunch or Dinner Menu

Roast Chicken \$13.50

Golden roasted chicken served with mashed potatoes and gravy, with roll

Chicken Piccata \$13.50

lemon sauce, rice pilaf, garden salad and roll

Roasted Turkey \$13.50

Golden roasted, served with mashed potatoes and sage gravy, honey cranberry relish and roll

Pork Tenderloin \$13.50

Herbed apple stuffing with a balsamic honey glaze, garlic mashed potatoes and roll

Shepard's Pie \$13.50

Lean ground beef, chunky vegetable medley, rich thyme gravy with garlic and parmesan mashed potato and roll

Classic Meatloaf \$13.50

With zesty tomato relish crust, served with garlic mashed potatoes and roll

Beef Stroganoff \$13.75

Strips of beef sautéed with mushroom, garlic, onion in a sour cream gravy served over egg noodles, with roll

Shrimp Creole \$14.50

Tender shrimp tossed with picante tomato, peppers, celery and Cajun spices, served with aromatic rice

Seafood Pasta \$15.00

Medley of shrimp, scallop, and rock cod, farfalle noodles, with a light basil cream sauce and roll

Tri Tip Santa Maria \$15.00

Cayenne-rosemary rub, seared and sliced, served with scalloped potatoes and roll

Baron of Beef \$17.00

Garlic and herb crusted, served with classic mashed potatoes and au jus, horseradish cream and roll

Dessert Menu

**Don't see the dessert you are looking for? Our skilled bakers can make just about anything.
We are happy to customize a dessert for your event.**

Cake and Cheesecake

Choose from the following:

\$2.50 per person

Carrot Cake with Cream Cheese Frosting

Double Chocolate Bundt with Chocolate Ganache

Espresso Marble Cake with Buttercream

Sunny Lemon and Buttercream Cake with Whipped Cream Frosting

Red Velvet Cheesecake

Black Forest Cheesecake

New York Cheesecake

Caramel Pecan Cheesecake

Assorted Dessert Tray

With an assortment of our homemade mini desserts

\$2.00 per person

May contain the following:

Macaroon Bars

White Chocolate Cranberry Bars

Peanut Butter Chocolate Chip Bars

Caramel Apple Bars.

Peanut Butter & Jelly Bars

Nanaimo Bars

Muesli Bars

Lemon Bars

Cherry Almond Bars

Peanut Butter Balls

Pecan Tarts

Rocky Road Fudge

Soft Brownies

Red Velvet Cheesecake Bars

Assorted Mini Cookie Tray

with a variety of mini cookies

\$1.50 per person

Tray may contain the following:

Chocolate Chip

Peanut Butter

Peanut Butter Chocolate Chip

M&M

Gingerbread

Ranger

Sugar

Snickerdoodle

S'mores

Crisps, Cobblers and Pie

served warm with whipped cream

\$2.50 per person

Add Ice Cream \$2.00 per person

Fruit Crisps or Cobblers: Apple, Cherry, Blueberry, or Peach

Pies: Berry, Apple, Peach, Cherry, Pumpkin, Strawberry Rhubarb

Cream Pies: Chocolate, Banana, Coconut Cream, Strawberry Cream

We can make any of our mini brownies or cupcakes full size.

\$2.50 per person

Add ice cream to any dessert

\$2.00 per person

Appetizer Menu

Appetizer Displays

Fresh Seasonal Fruit Tray

Small \$39 serves 10-12, Large \$68 serves 20
Cantaloupe, Honeydew, Pineapple, Grapes and Seasonal Berries
6-8 pieces per person

Fresh Cut Vegetable Tray

\$3/person includes Choice of Hummus or Ranch Dip
Cucumber, Carrot, Tomato, Celery, Bell Pepper and Radish
6-8 pieces per person

Cured Meats & Domestic Cheeses with Crackers

\$3.75/person includes 6-8 bites each
Salami, Pepperoni, Capicola Ham, Cheddar, Provolone & Pepper-jack Cheeses

Baguette Crostini or Naan with Choice of Dip

\$3/person includes Choice of Bruschetta, Hummus, Cold Spinach Dip, Baba Ganoush,
Cream Cheese Pesto or Squash Puree

Antipasto Platter

\$5.75/person includes 8-10 bites each
Pickled Vegetables, Cured Meats, Premium Cheeses, Focaccia Bread & Pita

Baked Brie with Warm Fruit Compote & Crackers

\$3/person (minimum 12) Choice of Apple, Apricot, Blackberry or Raspberry

Warm Tex-Mex Bean Dip with Tortilla Chips

\$3/person, includes Refried Beans, Cheese, Veggies, Sour Cream & Salsa

Cold Appetizers

Assorted Pin-Wheel Wraps

\$3/2 slices- Assortment of Turkey, Ham, Beef, Italian Cured Meats, or Veggie wrapped in a large tortilla
with Lettuce & Cream Cheese or Hummus, Sliced Thin & Skewered

Prawn Cocktail Skewers

\$3/skewer with Two Citrus Roasted Prawns, Cocktail Sauce on Side
Caprese Skewers
\$3/skewer with Two Fresh Mozzarella Balls, Two Grape Tomatoes and Basil Leaves

Asparagus Roll-Ups

\$3/each- Asparagus & Cream Cheese Wrapped in Ham, Turkey, Beef or Onion, Cut in Half

Cucumber Hummus Cups

\$2/each- Hollowed English Cucumber Bites filled with House-Made Hummus & Parsley

Appetizer Menu

Fancy Devilled Eggs

\$2/each half- Choice of Classic, Pesto Yolk or Red Pepper Filling Piped into Boiled Egg Half

Crostini Favorites

\$2/each- Toasted Baguette with Pear, Roasted Garlic & Blue Cheese

\$2/each- Smoked Salmon, Cream Cheese & Sesame

\$2/each- Basil Oil, Edamame Mash & Red Onion

Boiled Egg Sliders

\$3/each- Split Boiled Eggs with Salami & Pesto Cream Cheese Sandwiched Inside

Oriental BBQ Pork Platter

\$3/2 slices- Marinated BBQ Pork with Hot Mustard, Ketchup, Sesame Seeds

Hot Appetizers

Hot Chicken Wings with Choice of Sauce

\$3/2-3 pieces baked un-breaded with BBQ, Teriyaki, Garlic Herb or Sweet & Sour

Beef Meatballs with Choice of Sauce

\$3/2-3 pieces oven roasted, served with Swedish Gravy, Sweet & Sour, Teriyaki or BBQ

Roasted Potato Poutine

\$3/4-5 pieces Roasted Yukon Potato with Beef Gravy & Melted Cheese Blend

Hot Salmon Cakes with Garlic Aioli

\$3.50/each- House Smoke Salmon with Veggies & Panko Crumbs with Sauce

Golden Yam Fritters with Apple Yogurt Sauce

\$3/each- Shredded Yam, Leeks, Egg & Panko Crumbs

Thai Marinated Chicken Satay

\$3/per- Peanut-Soy Marinade with Curry Aioli & Cilantro

Ratatouille Puffs

\$3/2 pieces- Puff Pastry Round served warm with Roasted Zucchini/Eggplant/Tomato Relish

Mini Quiche

\$3/each- Choice of Ham/Cheddar or Veggie/Mozzarella with Egg in Pastry Cup

Pigs in Blankets

\$3/each, cut in half- Breakfast Sausage Link Wrapped in Biscuit Dough, Sweet Mustard on Side