

*Chef Karyn can cater events of many different sizes. Prices are listed per person and do not include applicable taxes. Delivery fees start at $150 per event and Chef Attendant services during the event start at $250 per event. Events larger than 80 attendees may require an additional buffet attendant, starting at $25 per hour.*

*This is just a sample, and prices are subject to change. Chef Karyn specializes in customized menus/options, to perfectly meet your needs, so if your tastes do not match the options below, feel free to contact us for other ideas!*

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**Brunch Catering Options**

**Savory Items**

**Creamy Scrambled Eggs $3.50 per person**

*Creamy seasoned scrambled eggs, cooked to perfection!*

**!!!Chili Rellenos Quiche VEGETARIAN $5.00 per person**

*Mild in spice level, cheesy and savory egg quiche with mild chopped green chilies. Gluten Free, and crust-less!*

**!!!Sage, Sausage, Apple and Cheddar Quiche $5.00 per person**

*Sweet and savory, filled with breakfast sausage, cheese, and sweet apples. Devine combination!*

**Broccoli and Smoked Cheddar Quiche VEGETARIAN $5.00 per person**

*Creamy and cheesy with bites of tender broccoli in a flaky crust. Can add bacon for an additional charge.*

**!!!Caramelized Onion, Cheddar and Bacon Quiche $5.00 per person**

*Sweet onions, salty bacon and creamy cheddar with a flaky crust*

**!!!Cheddar Egg Strata VEGETARIAN $4.00 per person**

*Sharp Cheddar, and creamy egg strata, puffed and golden. Can add Bacon, Ham or Sausage for an additional charge.*

**Breakfast Casserole $5.00 per person**

*A creamy and cheesy egg mixture with potatoes and your Choice of flavors – Bacon and Cheddar; Ham Spinach and Smoked Gouda; Sausage and Cheddar; or Veggie Lovers*

***B’s and G’s (Biscuits and Gravy!) $5.00 per person***

*Two buttermilk biscuits per person served with a generous helping of savory and creamy sausage gravy.*

**Breakfast Meats $2.50 per person**

*Your choice of Sausage links, Bacon, or Ham*

**Sweet Selections**

**Biscuit Bar served with a selection of homemade jams $5 per person**

*Buttermilk flaky biscuits with a selection of 2 seasonal jams. Examples include Papaya Jam, Peach Rosemary Jam, Strawberry Preserves, Strawberry Basil Jam, Blueberry Jam.*

**Muffins (ask about your favorite flavor!) $1.50 each**

**Fruit Salad** – *Sliced seasonal fruit* **$2.50 per person**

**Scones $3.75 each**

Choose between Lemon Rosemary; Roasted Tomato and Feta; Smoked Gouda and Dill; Blueberry; Cinnamon Sugar; or Plain

**Cinnamon Rolls $2.50 each**

*Sweet and sticky, with plenty of glaze on top!*

**!!!Apple Turnovers $3.00 each**

*Flakey crust filled with sweet juicy apple filling and glazed on top*

**Lunch Sliders**

**Also available as a full sandwich for an additional fee.**

**Allows 1 per person**

**!!!Hot Roast beef Sliders $4.25 per person**

*Sliced roast beef, Peach Preserves, Havarti cheese, Dijon Sauce, and walnuts! Sublime Sandwiches! Can also substitute Turkey for the Roast Beef. Served warm.*

**!!!Italian Beef Sliders $4.00 per person**

*Savory Italian beef, dripping with au jus served hot with slider rolls and provolone cheese, served warm*

**!!!Pulled Pork Sliders $3.75 per person**

*Pork, slow cooked in a root beer sauce, pulled and served hot with slider rolls*

**!!!Hot ham and Swiss Sliders $4.25 per person**

*Unlike any ham and Swiss sliders you’ve ever tried! Seriously amazing….Hawaiian rolls filled with ham and Swiss cheese with a creamy sauce and crunchy topping. Served warm*

**!!!Hot Chicken Salad Sandwiches** **$3.75 per person**

*Shredded creamy chicken, Bacon, Cheddar, and Green Onion, served on soft rolls*

**!!!Peach Rosemary Turkey Mini Croissants** **$4.25 per person**

*Sliced turkey, peach Rosemary Jam, creamy chive spread and parmesan*

*Cheese. Served cold*

**Grilled Vegetable Sliders (VEGETARIAN) . $3.50 per person**

*Tender grilled peppers, onions, mushrooms, with a creamy herbed garlic goat cheese spread, and a red pepper vinaigrette. Served warm or chilled.*

**Chicken, Egg, or Ham Salad Sliders $3.50 per person**

*Choose Tarragon Chicken salad with grapes and pecans, Creamy ham salad, or traditional egg salad. Served on choice of yeast roll, Hawaiian roll, or mini croissant.*

**Mini Tacos**

**Allows 1 per person**

**!!!Barbeque Pork Taco $3.50 per person**

*Slow cooked barbeque pork, shredded and served with a taco shell, with creamy coleslaw on top. Served warm.*

**!!!Barbeque Chicken Taco $3.50 per person**

*Shredded Chicken, with warm Mexican spices and a hint of barbeque. Served warm with a corn, cilantro, and feta salsa.*

**!!!Shrimp Taco $3.75 per person**

*Mexican sautéed shrimp, topped with tomato salsa, shredded cabbage, and a creamy adobo sauce. Served warm*

**Shredded Pork Al Pastor Tacos $3.75 per person**

*Tender and rich shredded pork, with hint of adobo, lime, chili, garlic. Served in taco shells, with pineapple, tomato, and cabbage. Served warm*

**!!!Korean Beef and Pork Taco with Spicy Asian Slaw $4.00 per person**

*Soy, Chili and ginger beef/pork, seasoned with lime and served in a taco shell. Topped with Fresh Vegetable Asian crunchy slaw. Served warm*

**Asian marinated Salmon Taco $4.50 per person**

*Asian Marinated Salmon with ginger, soy, balsamic, green onion, served atop a small bed of jasmine rice and in a taco shell. Served warm. You’ll never have salmon more flavorful!*

**Cold Salads – Perfect to accompany the sandwiches!**

**Fruit Salad** – *Sliced seasonal fruit* **$3.50 per person**

**!!!Roasted Vegetable Orzo with Feta VEGETARIAN $5.50 per person**

*Roasted zucchini, onion, and peppers, tossed with Orzo and feta with a lemon vinaigrette.*

**Cucumber Salad with Israeli CouscousVEGETARIAN**  **$4.50 per person**

*Lemony and light cucumber salad mixed with Israeli Couscous.*

**Bacon, Blue Cheese Chopped Salad with Pasta** **$4.50 per person**

*Chopped salad with vegetables, bacon, blue cheese, and a bit of Ditalini pasta with a balsamic vinaigrette.*

**!!!Marinated Tomato Salad VEGETARIAN $3.50 per person**

*Juicy Tomato slices marinated with fresh herbs and spices.*

**!!!Summer Corn Salad with Cilantro Vinaigrette VEGETARIAN** **$4.50 per person**

*Sweet corn, cucumbers, tomatoes and a light cilantro vinaigrette. Served cold.*

**!!!Green Salad with Homemade Ranch Dressing VEGETARIAN $4.00 per person**

*Tossed salad with cucumbers, tomatoes, cheese, onions, and croutons,*

*With a creamy ranch dressing.*

**Caesar Salad with Homemade Caesar dressing $4.00 per person**

*Crisp Romaine, croutons, parmesan and Caesar dressing. Dressing does have anchovies, but can be omitted. Add Chicken for an additional charge.*

**Oriental Salad with Asian dressing $4.00 per person**

*Romaine and cabbage mixture, carrots, onion, cilantro, mandarin oranges and a crunch of chow Mein noodles! Mixed with a homemade Asian dressing. Add chicken for an additional charge.*

**Dessert Catering Options**

**Group Desserts**

**!!!Twinkie Cake, sheet cake, serves at least 25 $60 each**

*White Cake with a creamy marshmallow frosting, you’ll swear you are eating a Twinkie!*

**Chocolate Mocha Cake, 9 inch round cake, serves at least 8-10 $45 each**

*Rich Chocolate cake with a decadent Chocolate frosting*

**!!!Strawberry Shortcake Cake, 9 inch round cake, serves 8-10 $45 each**

*Tender white cake filled with macerated strawberries and topped with a cream cheese frosting.*

**Lemon Cake, 9 inch round cake, serves 8-10 $45 each**

*Moist Lemon cake, drizzled with a lemon syrup, and topped with a light lemon frosting*

**Carrot Cake, 9 inch round cake, serves 8-10 $45 each**

*Deliciously spiced carrot cake, with a cream cheese frosting and chopped walnuts*

**Lemon Blueberry layer cake, 9 inch round cake, serves 8-10 $45 each**

*Light lemon and blueberry cake with a cream cheese frosting. Refreshing!*

**!!!Apple Pie, 9 inch, serves 8-10 $20 each**

*Juicy apples, topped with brown sugar streusel, and baked in a flakey pastry shell*

**Chocolate Pie, 9 inch, serves 8-10 $20 each**

*Rich Chocolate Mousse, over a brown sugar walnut crust, and topped with whipped cream*

**Pecan Pie, 9 inch, serves 8-10 $20 each**

*Sweet and crunchy Pecan pie with a hint of bourbon for a twist*

**Pumpkin Pie, 9 inch, serves 8-10 $20 each**

*Creamy spiced pumpkin pie, perfect for the holidays!*

**Individual Desserts**

**!!!Apple Pie Empanadas, individual size $3.50 each**

*Creamy apple pie filling, inside a crispy pastry shell, drizzled with glaze.*

**Mini Fruit Cheesecakes, Individual Size $3.50 each**

*Creamy vanilla cheesecake with a variety of seasonal fruit toppings.*

**!!!Chocolate and Caramel drizzled potato chips $10 per dozen**

*Sweet and salty topped potato chips – addictive!*

**!!!Chef Karyn’s Famous Chocolate Chip Cookies $10 per dozen**

*Soft and decadent, the very best chocolate chip cookies you will ever taste!*

**Cupcakes, standard size, ask about your favorite flavor! $3.00 each**

**Cupcakes, mini size, ask about your favorite flavor! $1.75 each**

***!!! Indicates recent customer favorites***

**Chef Karyn Delivery Options:**

**Pickup prior to event at Chef Karyn’s Kitchen: Refrigerated food, with warming instructions $0**

*Host will be responsible for warming applicable items (instructions will be provided), arranging appetizers on their own serving ware, and last-minute assembly of applicable items, using instructions given by Chef Karyn. Host will also be responsible for buffet set-up and management during the event.*

**Chef Karyn delivery fee: Food warmed, Buffet Set-up Starting At: $150 flat fee**

*Chef Karyn will deliver food items on the event day at the time agreed upon. Menu items will be warmed, if applicable, and arranged on disposable serving ware. Items to be served warm will be served in disposable chafing dishes. Chef Karyn will perform last minute assembly of applicable items and assist in setting up the buffet. Does not include management of food buffet, chef services DURING the event time, or clean up.*

**Full service Catering performed by Chef Karyn Starting At: $250 flat fee**

*Chef Karyn deliver food items about 2.5 hours prior to the event. She will warm applicable items and arrange all items on Chef Karyn’s ceramic serving ware at the event site. Includes set-up of buffet, use of Chef Karyn’s stainless steel chafing dishes for hot items, serving ware and utensils, and management of buffet during up to 2 hours of event time, and clean-up.* ***Additional fee of $25 per hour for buffet time over 2 hours. For events over 80 people, an additional assistant fee of $25 per hour may also apply.***