**Chef Karyn Catering Menu 2020**

*Chef Karyn can cater events of many different sizes. Prices are listed per person and do not include applicable taxes. Delivery fees start at $100 per event and Chef Attendant services during the event start at $200 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!*

*Chef Karyn will also cater your next small dinner party as a private chef. More formal menus can be created to fit your needs.*

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**Appetizer Catering Options**

**Dips and Spreads**

**Allows 1 appetizer portion per person**

**Vegetarian:**

**!!!Cowboy Caviar $2.25 per person**

*Black beans, corn, bell peppers and other veggies, in a lime and cumin sauce. Served cold with Fritos*

**!!!Blueberry pineapple salsa $2.25 per person**

*Fresh fruit salsa! Blueberries and pineapples with lime juice and cilantro. Served with tortilla chips*

**Homemade Hummus and Chips $2.75 per person**

*Garlicy Hummus, drizzled with olive oil and served with pita chips*

**!!!Baked Brie** **$4.25 per person**

*Brie, topped with peach preserves, rosemary, almonds and baked in a flakey crust. Served hot with crackers*

**Pesto Sundried Tomato Cheese Ball $3.25 per person**

*Layered cheese ball with provolone, pesto, and chopped sundried tomatoes. Served cold with crackers.*

**Parmesan and Basil Cheesecake topped with Tomato Jam $3.75 per person**

*Savory cheesecake with parmesan and basil, topped with homemade tomato jam.*

*Served room temperature with crackers.*

**Includes Bacon or Ham:**

**Crunchy bacon and cheddar dip $2.75 per person**

*Bacon and cheddar creamy dip with almonds for crunch! This is very yummy! Served cold with crackers*

**!!!Corn, poblano and bacon dip $2.75 per person**

*Mild in spice level. A creamy dip filled with fresh summer corn, bacon and poblano peppers, served hot with tortilla chips.*

**!!!Smokey Pumpkin Dip $2.75 per person**

*Creamy smoked Gouda, Pumpkin, and Bacon Dip, served room temperature with pita chips. Really is a wonderful combo!!*

**!!!Pineapple and Bacon dip $2.75 per person**

*Cheesy combination of crushed pineapple, bacon and onion, served warm with salty potato chips. Interesting and so delish!*

**Hot Ham and Cheese dip $2.75 per person**

*Ham, sharp cheddar, and green onion – a party favorite. Served warm with crackers.*

**Includes Seafood:**

**!!!Hot crab dip $4.25 per person**

*Creamy lemon and dill and crab dip, served hot, with crackers*

**Smoked Salmon Spread $4.25 per person**

*Smoked salmon, dill, bacon, and a bit of spice. Served cold with crackers.*

**Appetizers and Handheld Bites**

**Allows 1-2 per person**

**Vegetarian:**

**!!!Stuffed Cucumbers $2.50 per person**

*Cucumber rounds topped with herbed cream cheese and a halved grape tomato, served cold*

**Fruit Tray $2.50 per person**

*Seasonal fruit, sliced, served cold*

***C*orn gazpacho shooters $3.50 per person**

*Small cups filled with smooth fresh corn, tomato, and white bean gazpacho, topped with yogurt* drizzle, served cold

**!!!Caprese Cups $2.75 per person**

*Crisp wonton cups filled with basil, fresh mozzarella and tomato, drizzled with a balsamic reduction served cold*

**!!!Tomato Pies $3.00 per person**

*Crisp wonton shell filled with a savory tomato basil mix, and topped with a cheesy crust, served cold*

**Vegetable Tray $2.75 per person**

*A variety of sliced fresh vegetables with a ranch sauce for dipping, served cold*

**!!!Cranberry Feta Rolls $2.50 per person**

*Tortilla pinwheels filled with a creamy cranberry, feta, and herb cream, served cold*

**Goat Cheese topped with peach rosemary jam $4.00 per person**

Savory goat cheese, topped with homemade peach rosemary jam, served cold, with crackers

**!!!Blue Cheese Grapes $3.25 per person**

*Sweet red grapes, covered with a blue cheese cream and toasted pecans, served cold*

**!!!Rosemary Salt Soft Pretzels with a Tangy Mustard Sauce $3.50 per person**

*Homemade fresh rosemary and salt soft pretzel sticks with a creamy mustard sauce, served room temperature*

**Cranberry Goat Cheese Pies $3.50 per person**

*Savory cheesecake pies with goat cheese, sweet cranberry sauce, and walnut, served cold*

**Spinach Feta Pies $3.50 per person**

*Crisp wonton shell filled with a creamy spinach and feta mixture, served room temperature*

**Dried Apricot stacks $3.50 per person**

*Dried apricots topped with creamy blue cheese spread, a halved walnut, and rosemary, served room temperature*

**Savory cheese thumbprint cookies with tomato jam $3.25 per person**

*A savory cheesy cookie topped with bourbon tomato jam, served room temperature*

**Mini Quiche Pies $3.50 per person**

*Chili Rellenos mini Quiche (Cheesy mixture with mild green chilies), served warm*

**Spinach and Artichoke Stuffed Mushrooms $3.00 per person**

*Creamy Spinach and Artichoke filling atop savory mushrooms, served warm, topped with parmesan cheese.*

***Crostini with Roasted grapes, goat cheese, walnut $3.50 per person***

*Crisp bread, topped with savory roasted grapes, creamy goat cheese, walnut, and sweet honey. Served room temperature.*

**Includes Beef:**

**!!!Meatballs $3.25 per person**

*Sweet and a bit spicy, saucy barbeque homemade Beef meatballs, served hot*

**Grilled Beef Crostini $4.25 per person**

*Tender marinated and grilled beef, on top of a bacon horseradish cream, with caramelized onions, served room temperature on crostini.*

**Spiced Beef Rolls with Apricots and Pistachios $4.25 per person**

*Crispy filo roll filled with savory spiced beef, and sweetness from apricots and pistachios, served warm.*

***Mini Beef Wellingtons $6.25 per person***

*Tender beef, creamy mushroom and shallot filling, surrounded by a flakey crust. Served warm with a horseradish cream for dipping.*

**Includes Chicken:**

**Asian Chicken salad wonton cups $2.75 per person**

*Asian chicken salad piled high in crispy wonton cups, served cold*

**Chicken Cordon Blue Bites $3.75 per person**

*Crisp wonton shell, topped with savory chicken, ham, Swiss, and a creamy sauce. Served warm.*

**Mini Chicken Wellingtons $5.75 per person**

*Tender chicken, Creamy spinach, mushroom, and cheese stuffing, surrounded by a flakey crust, served warm with a creamy tomato sauce for dipping.*

**Includes Ham, Pork, or Bacon:**

**!!!Sausage Palmier $3.50 per person**

*Savory rolled palmier with sausage and caramelized onions, served room temperature*

**Wedge Salad Skewer $2.75 per person**

*Lettuce, bacon, tomato skewer drizzled with blue cheese dressing and blue cheese crumbles. Served cold.*

**Pesto Antipasto Tortellini Skewers $3.75 per person**

*Roasted red peppers, tortellini, olives, salami, and cheese, on a skewer with pesto. Served cold.*

**Jalapeno Cornbread Whoopee Pie $3.75 per person**

*Cornbread with fresh Jalapenos, with a creamy goat cheese and bacon jam filling. Served room temperature.*

**Mini Sausage Quiche Pies $3.50 per person**

*Mini Sausage, sage, apple and cheddar quiche. Served warm.*

***Pastry filled with Pear, Prosciutto, Fig and Brie $4.00 per person***

*Crisp pastry, with savory prosciutto, sweet pear and fig, and salty brie, topped with Thyme and Pistachio. Served warm.*

**Includes Seafood:**

**!!!Roasted Shrimp with Cocktail Sauce $4.25 per person**

*Seasoned and roasted shrimp served with a tangy homemade cocktail sauce, served cold.*

**Crab stuffed mushrooms $4.25 per person**

*Herbed cheese and crab mixture stuffed mushrooms, served hot.*

**Crab salad cups $4.25 per person**

*Creamy dill and crab salad with a touch of horseradish, served cold in a crisp wonton shell*

**Crostini with smoked salmon, goat cheese, radish, dill $4.25 per person**

*Crisp crostini, savory salmon, creamy goat cheese cream, cucumber, dill, and radish. Served cold.*

***Mini Salmon Wellingtons $6.00 per person***

*Tender Salmon, Creamy dill and spinach stuffing, wrapped in a flakey shell, and served warm with a dill cream sauce for dipping.*

**Sliders**

**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!*

**Kid Friendly Appetizers (1 per person or as noted)**

**!!!Baked Chicken Nuggets $3.75 per person**

*All white meat, buttermilk marinated chicken, breaded and baked to golden brown. Served with Ketchup and Ranch dipping sauces. Appetizer Portion, 2-3 each.*

**Mini Pizza Calzones $3.75 per person**

*Cheesy Pizza filling, with a flakey golden crust. Pepperoni optional.*

**Cheesy Beef Hotdog Bites $3.50 per person**

*Hot dog and cheese, surrounded by a soft bread crust. Baked golden brown. Served with Ketchup and mustard for dipping.*

**Mini Taco Cheese Rollups $3.25 per person**

*Seasoned ground beef and melted cheese, rolled up in a flour tortilla.*

**Mini Sliders – Turkey /Ham and Cheddar $3.50 per person**

*Simple finger sandwiches, topped with mayo, meat of your choice and cheese. Served cold.*

**!!!Meatballs $3.25 per person**

*Savory beef meatballs, served in a creamy Italian style tomato sauce and topped with cheese.*

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

**!!!Macaroni and Cheese $4.50 per person**

*Creamy and cheesy macaroni and cheese. Served hot. Side dish size portion.*

**Vegetable Tray $2.75 per person**

*A variety of sliced fresh vegetables with a ranch sauce for dipping, served cold. Several veggies per person.*

**Meal Catering Options**

**Breakfast Options:**

**!!!Chili Rellenos Quiche (serves 6-8) VEGETARIAN $34.00 per quiche**

*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 (serves 6-8) $34.00 per quiche**

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

**Broccoli and Smoked Cheddar Quiche (serves 6-8) VEGETARIAN $30 per quiche**

*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 (serves 6-8) $34 per quiche**

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

**!!!Cheddar Egg Strata (serves 8-10) VEGETARIAN $30 per strata**

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

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

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

**Muffins (ask about your favorite flavor!) $2.50 each**

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

**Lemon Rosemary Scones $4.00 each**

Fresh lemon and chopped rosemary flaky scones with lemon glaze

**Roasted tomato feta Scones $4.00 each**

*Savory scones with soft tomatoes, salty feta, and green onions*

**Cinnamon Rolls $4.50 each**

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

**!!!Apple Turnovers $4.00 each**

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

**Sandwiches - Full size sandwiches. Perfect for game day or a lunch-time party! Slider options available as well**

**!!!Hot Chicken Salad Sandwiches** **$9.00 per person**

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

**!!!Hot Pulled Pork Sandwiches$9.25 per person**

*Pulled pork, slow cooked in a root beer and barbeque sauce. Served warm on soft rolls*

**!!!Hot Italian Beef Sandwiches** **$9.25 per person**

*Shredded Italian beef, swimming in Au Jus, with caramelized onions, pepperoncini*

*Peppers, and provolone*

**Peach Rosemary Turkey Croissants** **$9.50 per person**

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

*Cheese. Served cold*

**!!!Hot Roast beef Sandwiches $9.50 per person**

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

**!!!Hot ham and Swiss Sandwiches $9.50 per person**

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

**Barbecue Turkey Burgers $9.50 per person**

*Barbecue Turkey patty, smothered in caramelized onions, served with*

*Gouda cheese and sandwich rolls*

**Peanut Butter and Jelly Roll-ups $4.50 per person**

*Flakey dough rolled with Peanut butter, and homemade strawberry jam.*

*Served cold, two rolls per person, perfect for kids!*

**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.*

**Warm Soups**

**!!!Chicken Chili $5.75 per person**

*Mild in spice level. Green chili chicken chili with white beans. Our favorite Chili!*

**!!!Chicken Corn Chowder $5.75 per person**

*Savory and creamy chicken and corn with potato.*

**Cheesy Taco Soup $5.75 per person**

*Chicken, tomato, green chili, white beans, corn, and taco spices. Zesty!*

**Cheesy Potato Soup VEGETARIAN $5.00 per person**

*Comforting potato soup, with cheddar and thyme.*

**Broccoli Cheddar Soup VEGETARIAN $5.00 per person**

*Soft Broccoli florets in a creamy cheese soup.*

**Creamy Mushroom Soup VEGETARIAN $5.00 per person**

*Earthy mushrooms with a creamy base, seasoned with thyme and pepper*.

**Meal Entrees – Great for a crowd! Served buffet style. Ask about our formal plated dinner party catering for up to 12 guests!**

**!!!Chicken Spinach Mushroom and Rosemary Lasagna $9.00 per person**

*Creamy Lasagna layered with rosemary chicken, spinach and mushrooms*

**!!!White Chicken Enchiladas $8.25 per person**

*Shredded Chicken and cheese Enchiladas with a mild green chili sour cream sauce*

**Creamy Chicken and Noodles $7.75 per person**

*Old fashioned thick and creamy Chicken and noodles with carrots and onions.*

**!!!Chicken Pot Pie $8.25 per person**

*Creamy and crispy chicken pot pie with carrots, celery, onions and spring peas.*

**!!!Marinated, grilled Chicken Breasts,**

**Served with Peach Rosemary Fruit Salsa $9.75 per person**

*Tender chicken breasts, peach rosemary sweet and savory fruit salsa*

**Fajita Ranch Chicken Burritos served with a Sour Cream Sauce $8.25 per person**

*Tender shredded seasoned chicken burritos with black beans and cheese,*

*Topped with a tangy sour cream sauce.*

**!!!Creamy Sundried Tomato Parmesan Chicken with Mushrooms $9.50 per person**

*Tender chicken in a white sauce with sundried tomatoes and mushrooms.*

**Honey Thyme Roasted Salmon $15.00 per person**

*Salmon filet, roasted in a sweet honey, garlic, thyme sauce*

**!!!Asian Marinated Salmon $15.00 per person**

*Salmon filet, slow marinated in a soy balsamic brown sugar sauce. A hit!*

**Beef Stroganoff $12.00 per person**

*Creamy beef with mushrooms, carrots, and onions served over egg noodles*

**Baked Ziti with Beef and Sausage $9.50 per person**

*Tender ziti in a creamy tomato sauce with beef, sausage, and cheese.*

**!!!Macaroni and Cheese $7.50 per person**

*Creamy and cheesy macaroni and cheese. Served hot. Main dish size portion*

**!!!Baked Chicken Nuggets $7.75 per person**

*All white meat, buttermilk marinated chicken, breaded and baked to golden brown. Served with Ketchup and Ranch dipping sauces. Main dish portion (4-6 each person)*

**Hot Sides**

**Roasted Parmesan and Lemon Broccoli VEGETARIAN $4.50 per person**

*Broccoli florets roasted and sprinkled with lemon and parmesan. Served hot.*

**!!!Creamy Corn with Bacon and Basil $4.50 per person**

*Fresh corn, in a cream sauce with bacon and basil*

**!!!Mexican Rice VEGETARIAN $3.50 per person**

*Savory Mexican rice with carrots, peas, and tomatoes*

**!!!Mexican Beans VEGETARIAN $3.50 per person**

*Smokey pinto beans, with chipotle and onion*

**Herbed Basmati Rice VEGETARIAN $2.50 per person**

*Basmati Rice with a touch of butter and parsley*

**Roasted Red Potatoes with Rosemary VEGETARIAN $4.00 per person**

*Seasoned and roasted red potatoes, with fresh rosemary*

**!!!Blistered Green beans VEGETARIAN $4.00 per person**

*Lightly seasoned, browned and caramelized green beans.*

**Brown Butter Roasted Carrots VEGETARIAN $4.00 per person**

*Sweet caramelized carrots with a brown butter, honey and garlic glaze*

**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:**

**Chef Karyn delivery fee: 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. Appetizers 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.***