**Chef Karyn Catering Menu 2022**

*Prices are listed per person and do not include applicable taxes. All Catering is completed buffet style. Delivery fees start at $300 per event and Chef Attendant services during the event start at $500 per event. Events larger than 50 attendees may require additional buffet attendants, starting at $30 per hour, per attendant.*

*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 $3.50 per person**

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

**!!!Blueberry pineapple salsa $3.50 per person**

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

**Hummus and Chips $4.00 per person**

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

**!!!Baked Brie** **$5.50 per person**

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

**Pesto Sundried Tomato Cheese Ball $4.50 per person**

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

**Parmesan and Basil Cheesecake topped with Tomato Jam $5.00 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 $3.75 per person**

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

**!!!Corn, poblano and bacon dip $3.75 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 $3.75 per person**

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

**!!!Pineapple and Bacon dip $3.75 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 $3.75 per person**

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

**Includes Seafood:**

**!!!Hot crab dip $6.50 per person**

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

**Smoked Salmon Spread $6.50 per person**

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

**Appetizers and Handheld Bites**

**Allows 2-3 per person**

**Vegetarian:**

**!!!Stuffed Cucumbers $3.50 per person**

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

**Fruit Tray $4.50 per person**

 *Seasonal fruit, sliced, served cold*

**!!!Caprese Cups $4.00 per person**

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

**!!!Tomato Pies $4.00 per person**

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

**Vegetable Tray $4.50 per person**

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

**!!!Cranberry Feta Rolls $3.50 per person**

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

**Goat Cheese topped with peach rosemary jam $5.00 per person**

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

**!!!Blue Cheese Grapes $4.50 per person**

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

**!!!Soft Pretzels with a AMAZING Mustard Sauce $4.50 per person**

 *Tender salted pretzel bites with an AMAZING creamy mustard sauce, served room temperature*

**Cranberry Goat Cheese Pies $4.50 per person**

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

**Spinach Feta Pies $4.50 per person**

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

**Dried Apricot stacks $4.50 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 $4.50 per person**

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

**Mini Quiche Pies $4.50 per person**

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

**Spinach and Artichoke Stuffed Mushrooms $4.00 per person**

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

***Crostini with Roasted grapes, goat cheese, walnut $4.50 per person***

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

**Includes Beef:**

**!!!Meatballs $4.50 per person**

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

**Grilled Beef Crostini $5.50 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 $5.50 per person**

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

***Mini Beef Wellingtons $8.50 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 $4.50 per person**

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

**Chicken Cordon Blue Bites $4.75 per person**

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

**Mini Chicken Wellingtons $7.75 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 $4.50 per person**

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

**Wedge Salad Skewer $3.75 per person**

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

**Pesto Antipasto Tortellini Skewers $4.75 per person**

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

**Jalapeno Cornbread Whoopee Pie $4.75 per person**

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

**Mini Sausage Quiche Pies $4.50 per person**

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

***Pastry filled with Pear, Prosciutto, Fig and Brie $6.00 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 $5.50 per person**

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

**Crab stuffed mushrooms $6.50 per person**

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

**Crab salad cups $6.50 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 $6.50 per person**

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

***Mini Salmon Wellingtons $8.50 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 $5.25 per person**

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

**!!!Italian Beef Sliders $5.00 per person**

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

**!!!Pulled Pork Sliders $4.75 per person**

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

**!!!Hot ham and Swiss Sliders $5.25 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** **$5.25 per person**

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

**!!!Peach Rosemary Turkey Mini Croissants** **$5.25 per person**

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

*Cheese. Served cold*

**!!!Apple Butter Turkey Sliders $5.25 per person**

*Sweet apple butter, smoked turkey, smoked gouda, and rosemary make this a sweet and savory hit!*

**Grilled Vegetable Sliders (VEGETARIAN) . $5.50 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 $4.50 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 – served with corn and flour tortillas**

**Allows 1 per person**

**!!!Barbeque Pork Taco $4.50 per person**

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

**!!!Barbeque Chicken Taco $4.50 per person**

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

**!!!Shrimp Taco $5.50 per person**

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

**!!!Korean Beef Taco with Spicy Asian Slaw $5.00 per person**

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

**Asian marinated Salmon Taco $5.50 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!*

**Carne Asada Street Taco $5.25 per person**

 *Tender seasoned beef, crumbled cheese, pickled onion, cilantro and a lime adobo crema*

**Kid Friendly Appetizers (2 per person or as noted)**

**Full meal-sized portions available as well**

**!!!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.*

**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 $3.50 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 $3.50 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 $3.75 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:**

**!!!Mild Green Chili and Mozzarella Quiche (serves 6-8) VEGETARIAN $35.00 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) $35.00 per quiche**

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

**Broccoli and Smoked Cheddar Quiche (serves 6-8) VEGETARIAN $35 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) $35 per quiche**

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

**!!!Cheddar Egg Strata (serves 8-10) VEGETARIAN $35 per strata**

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

**Bacon or Sausage $3 per person**

*Two sausage links or 2 slices of bacon per person.*

**Muffins (ask about your favorite flavor!) $3.50 each**

**Fruit Salad** – *Sliced seasonal fruit* **$4.50 per person**

**Lemon Rosemary Scones $5.00 each**

Fresh lemon and chopped rosemary flaky scones with lemon glaze

**Roasted tomato feta Scones $5.00 each**

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

**Cinnamon Rolls $5.50 each**

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

**!!!Apple Turnovers $5.00 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** **$11.00 per person**

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

**!!!Hot Pulled Pork Sandwiches$11.50 per person**

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

**!!!Hot Italian Beef Sandwiches** **$12.50 per person**

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

*Peppers, and provolone*

**Peach Rosemary Turkey Croissants** **$11.50 per person**

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

*Cheese. Served cold*

**!!!Hot Roast beef Sandwiches $11.50 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 $11.50 per person**

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

**Barbecue Turkey Burgers $11.50 per person**

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

 *Gouda cheese and sandwich rolls*

**The veggie VEGETARIAN $12.50 per person**

 *Hummus, tomato, cucumber, lettuce, and smoked gouda, served cold.*

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

**Fruit Salad** – *Sliced seasonal fruit* **$4.50 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**  **$5.50 per person**

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

**Bacon, Blue Cheese Chopped Salad with Pasta** **$5.50 per person**

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

**!!!Marinated Tomato Salad VEGETARIAN $4.50 per person**

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

**!!!Summer Corn Salad with Cilantro Vinaigrette VEGETARIAN** **$5.50 per person**

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

**!!!Green Salad with Homemade Ranch Dressing VEGETARIAN $5.00 per person**

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

*With a creamy ranch dressing.*

**Caesar Salad with Homemade Caesar dressing $5.00 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 $5.00 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 $6.75 per person**

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

**!!!Braised Pork Pozole $6.75 per person**

*Tender shredded pork, black beans, hominy, and lime, seasoned perfectly!*

**Homestyle Chicken Noodle $6.00 per person**

*Shredded chicken, carrot, celery, onion, and egg noodles in a savory broth*

**Cheesy Potato Soup VEGETARIAN $6.00 per person**

 *Comforting potato soup, with cheddar and thyme.*

**Broccoli Cheddar Soup VEGETARIAN $6.00 per person**

 *Soft Broccoli florets in a creamy cheese soup.*

**Creamy Mushroom Soup VEGETARIAN $6.00 per person**

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

**Meal Entrees – Great for a crowd! Served buffet style.**

**!!!Chicken Spinach Mushroom and Rosemary Lasagna $11.00 per person**

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

**!!!White Chicken Enchiladas $12.00 per person**

*Shredded Chicken and cheese Enchiladas with a mild green chili sour cream sauce. A Chef Karyn specialty!*

**!!!Chicken Pot Pie $12.50 per person**

*Creamy and crispy chicken pot pie with carrots, celery, onions and spring peas. Can be made vegetarian as well*

**!!!Marinated, grilled Chicken Breasts, Served with Peach Rosemary Salsa $12.75 per person**

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

**!!!Creamy Sundried Tomato Parmesan Chicken with Mushrooms $12.50 per person**

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

**Chicken Cordon Bleu $12.50 per person**

 *Chicken stuffed with ham and Swiss, breaded and baked. Served with a creamy sauce*

**Chicken Supreme $12.50 per person**

 *Chicken breast wrapped with beef and bacon, served with a mushroom cream sauce.*

**Tender Beef Roast with Au Jus $17.00 per person**

*Beef roasted until tender, sliced, and served with a flavorful Au Jus*

**Swiss style Steak $17.00 per person**

 *Tender cube steak, served with a rich tomato gravy with carrots and celery*

**!!!Asian Marinated Salmon $17.00 per person**

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

**Beef Stroganoff $15.00 per person**

 *Creamy beef with mushrooms, carrots, and onions in a rich sour cream gravy*

**Baked Ziti with Beef and Sausage $11.50 per person**

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

**!!!Macaroni and Cheese VEGETARIAN $9.50 per person**

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

**Roasted Mushroom Stroganoff VEGETARIAN $12.50 per person**

 *All the rich flavoring of our beef stroganoff without the beef!*

**Sweet potato and black bean enchiladas VEGETARIAN $12.50 per person**

*Sweet potato, black bean, corn, cilantro, smoked gouda, mozzarella and our homemade red enchilada sauce. To die for!*

**Hot Sides**

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

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

**!!!Mexican Rice VEGETARIAN $4.50 per person**

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

**Herbed Jasmine Rice VEGETARIAN $3.50 per person**

 *Basmati Rice with a touch of butter and parsley*

**Roasted Red Potatoes with Rosemary VEGETARIAN $5.00 per person**

 *Seasoned and roasted red potatoes, with fresh rosemary*

**Buttermilk Mashed Potato VEGETARIAN $3.50 per person**

 *Creamy and decadent!*

**!!!Homestyle Green Beans with Bacon $5.00 per person**

 *Lightly seasoned, browned and caramelized green beans.*

**Bourbon Glazed Carrots VEGETARIAN $5.00 per person**

 *Sweet caramelized carrots with a Bourbon and brown sugar glaze*

**Dessert Catering Options**

**Group Desserts**

**!!!Twinkie Cake, sheet cake, serves at least 25 $75 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 $50 each**

 *Rich Chocolate cake with a decadent Chocolate frosting*

**!!!Strawberry Cake, 9 inch round cake, serves 8-10 $50 each**

 *Tender strawberry cake topped with a cream cheese frosting.*

**Lemon Cake, 9 inch round cake, serves 8-10 $50 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 $50 each**

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

**Lemon Blueberry layer cake, 9 inch round cake, serves 8-10 $50 each**

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

**!!!Apple Pie, 9 inch, serves 8-10 $35 each**

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

**Chocolate Pie, 9 inch, serves 8-10 $35 each**

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

**Pecan Pie, 9 inch, serves 8-10 $35 each**

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

**Individual Desserts**

**!!!Apple Pie Empanadas, individual size $4.50 each**

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

**Mini Fruit Cheesecakes, Individual Size $4.50 each**

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

**!!!Chocolate and Caramel drizzled potato chips $25 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! $4.00 each**

**Cupcakes, mini size, ask about your favorite flavor! $2.50 each**

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

**Chef Karyn Delivery Options:**

**Chef Karyn Catering pick-up : Refrigerated food, with warming instructions**

**No Charge**

*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 catering delivery fee: Food warmed, Buffet Set-up**

**Starting At: $300 flat fee**

*Chef Karyn will deliver menu items on the event day at the time agreed upon. Meal 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: $500 flat fee**

*Chef Karyn deliver menu items about 2.5 hours prior to the event. Applicable items will be warmed and arranged on Chef Karyn’s 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 $30 per hour for buffet time over 2 hours. For events over 50 people, additional assistant fee of $30 per hour, per attendant, may also apply.***