

Catering Package – Gold

Appetizers (select two)

Balsamic Tenderloin Crostini's – marinated sliced tenderloin seared and roasted, sliced thin a top a crostini finished with bruschetta and balsamic reduction

Bacon Wrapped BBQ Shrimp Skewers – jumbo tiger shrimp wrapped in bacon, baked and basted in BBQ sauce

Mushroom Caps with Sausage and Gruyere Cheese – button mushroom cap stuffed with sautéed Italian cheese topped with gruyere cheese

MD Style Crab Dip – thick, creamy dip made with lump crab meat, cream cheese, mayo, and old bay, topped with cheddar cheese, baked and served with pita toast points

MD Style Crab Soup – available in tomato or creamy based

Salad (select one)

Garden Salad

Caesar Salad

Entrees (select two)

Chicken Options

Chicken Chesapeake – grilled chicken breast seared and topped with a lump crab cake, finished with a lemon cream sauce

Stuffed Chicken Breast- all white chicken breast stuffed with fresh spinach, feta, sundried tomato, caramelized red onion

Chicken Cacciatore- bone in chicken thighs, simmered slow with onion, red bell pepper, plum tomato, green olives, garlic in a red wine chicken stock finished with fresh herbs

Chicken Carbonaro- chargrilled chick breast, crispy pancetta, red bell peppers tossed with fettuccine noodles and a creamy alfredo sauce, baked

Pork Options

Ginger Honey Roasted Pork Tenderloin- marinated for 24 hours, roasted and basted nice and slow

Blue Cheese, Bacon and Chive Stuffed Pork Chop- boneless pork chop stuffed with crumbled blue cheese, bacon, and fresh chives

Cavatelli with Pork Ragu- slow braised pork with herbs, tomatoes, red wine, served over cavatelli topped with shaved parmesan

Beef Options

Burgundy Beef Tips with Mushrooms- braised beef tips in a burgundy wine and beef stock reduction with onions, mushrooms, and herbs

Flank Steak Medallions- flank steak medallions filled with spinach, caramelized onions, roasted red peppers, served with a mushroom sundried tomato cream sauce

Herb Crusted Beef Brisket- encrusted in fresh herbs, spices and roasted, sliced and served with pen jus

Seafood Options

Salmon Filet with Mango Salsa- Atlantic salmon filet pan seared finished with a mango salsa

Spicy Shrimp Campanelle- campanelle pasta tossed with a creamy marinara, red pepper flakes topped with pan seared jumbo shrimp

Salmon Chesapeake- Atlantic salmon filet pan seared and topped with a crab imperial and baked

Vegetable (select one)

Rosemary Roasted Vegetables- roasted squash, zucchini, roman tomato, pear onion finished with olive oil, rosemary, and spices

Garlic Teriyaki Marinated Butternut Squash- diced butternut squash brushed with a garlic teriyaki sauce and roasted

Chargrilled Asparagus- asparagus spears, olive oil, seasonings, chargrilled

Roasted Rainbow Fingerling Carrots- colored fingerling carrots, olive oil, seasonings, roasted

Starch (select one)

Roasted Sweet Potatoes – diced sweet potatoes, butter, salt and pepper, roasted

Garlic Smashers- red bliss potatoes smashed with heavy cream, garlic, salt and pepper

Roasted Fingerling Potatoes- fingerling potatoes, olive oil, salt and pepper, roasted

Roasted Pepper Rice Pilaf- roasted red and green peppers, onion, celery, fresh herbs, blended with white rice, chicken stock, and baked

Bread with Butter (select one)

Cornbread- fresh baked

Yeast Dinner Roll- fresh baked

Sesame Dinner Roll – fresh baked

Buffet Style

Upscale Disposables

\$ 40.00 per person

** Linens are not included; additional fee depending on style, color, and quantity **



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HOSPITALITY, LLC