

# Catering Package – Platinum

## Appetizers (select two)

**Lobster Bisque** – Fresh Maine lobster, lobster stock, heavy cream, herbs, and house spices simmered slow served with parmesan chip

**Dijon and Thyme Crab Cakes**- lump crab meat, Dijon, fresh thyme, and a citrus mayonnaise

**Ginger Chicken Meatballs** – ground chicken meatballs, pan seared, ginger, soy sauce, chicken broth, fresh scallion, and garlic

**Shrimp Diablo Skewers**- jumbo shrimp, garlic, paprika, red pepper flakes, cayenne pepper, green and red bell peppers chargrilled, brushed with tomato sauce

## Salad (select one)

Garden Salad

Caesar Salad

## Entrees (select two)

### Chicken Options

**Stuffed Chicken Breast** – white meat chicken breast stuffed with crab, lobster, asparagus and old bay beurre blanc sauce

**Chicken Creole**- white and dark meat chicken, creole sausage, crawfish, gulf shrimp, bell pepper, onion, mini corn on the cobb classic creole spices, simmered slow served over dirty rice

**Grilled Chicken Breast with Shrimp Alfredo**- all white meat chicken breast topped with pan seared chicken breast topped with gulf shrimp and finished with a creamy alfredo sauce

**Dijon Chicken Breast with Caramelized Pearl Onions**- pan seared chicken breast finish with a Dijon mustard sauce and caramelized pearl onions

### Pork Options

**Pork Medallions of Cognac**-pan seared pork medallions finished in a cognac cream sauce

**Dijon and Herb Crusted Pork Tenderloin**- pork tenderloin in a rub of Dijon mustard, fresh herbs, roasted and sliced finished with a caramelized trio of onion, red, white, Vidalia's

### Beef Options

**Filet Mignon**- 4.5oz filet seasoned and chargrilled (top with crab or gulf shrimp at an additional cost per head)

**Beef Tenderloin Au Poivre**- Roasted beef tenderloin, sliced and finished with an au poivre sauce (brandy, cracked black pepper, and crema)

**Prime Rib**- marinated prime rib, roasted slow to medium, sliced and served with pen jus and French baguette toasted and sliced

**Grilled Ribeye with Dijon Lump Crab-** grilled ribeye topped with lump crab meat in a Dijon, rosemary sauce

*Seafood Options*

**Jumbo stuffed Gulf Shrimp-** jumbo shrimp stuffed with crab imperial

**Chargrilled Chimichurri Salmon Filet-** Atlantic salmon chargrilled and topped with house made chimichurri sauce

**Salmon and Crab Dijon-** Atlantic salmon pan seared and topped with a cream Dijon lump crab sauce

**Blackened Salmon with Mango Salsa-** Atlantic salmon blackened and topped with mango salsa

**Vegetable (select one)**

**Bundle of Asparagus** – encircled in a ring of yellow squash, olive oil, salt and pepper

**Roasted Honey Glazed Fingerling Carrots** – fingerling carrots roasted and glazed with local honey

**Green Bean Bundle** – snipped green beans encircled with bacon and slow roasted

**Starch (select one)**

**Dijon Rosemary Roasted Potatoes-** roasted Idaho potatoes finished with a rosemary Dijon glaze

**Butter Poached Fingerling Potatoes-** multi colored fingerling potatoes poached in a seasoned butter sauce

**Honey Glazed Roasted Sweet Potatoes-** Sweet potatoes roasted and glazed with local honey

**Duchess Potatoes** – Yukon gold potatoes, blended with heavy cream, butter, egg yolk, salt and pepper piped and baked until golden brown

**Bread with Butter (select one)**

**Yeast Dinner Roll-** fresh baked

**Sesame Dinner Roll** – fresh baked

*Buffet Style*

*Color Coordinated Linens*

*Chinaware*

*\$ 65.00 per person*



KC ELITE  
HOSPITALITY, LLC