

Catering Package - Silver

Appetizers (select two)

Bruschetta – house made with fresh herbs, garlic, served with French baguette toasted with olive oil and salt & pepper

BBQ Meatballs – fresh ground meatballs simmered slow in our BBQ sauce

Sweet & Sour Meatballs – fresh ground meatballs simmered slow in a sweet and sour glaze

Chicken Skewers – chicken skewers marinated in a spicy Thai peanut sauce and pan seared

Market Veggie Platter – baby carrots, colored peppers, cauliflower, and broccoli florets

Fruit Platter – fresh seasonal fruit (varies)

Cheese Platter – assortment of cheeses (imported and domestic)

Salad (select one)

Garden Salad – romaine and spring mix, shredded carrots, English cucumber, red onion, cherry tomato, house baked crouton

Caesar Salad – crisp romaine lettuce tossed in a creamy Caesar dressing topped with grated Romano and croutons

Entrees (select two)

Chicken Options

Chicken Picatta – tender chicken breast pan seared finished with a lemon caper sauce and fresh herbs

Chicken Bruschetta – grilled chicken breast topped with a fresh house made bruschetta and fresh mozzarella

Chicken Marsala – pan seared chicken breast finished in a mushroom marsala sauce and fresh herbs

BBQ Chicken Breast – grilled chicken breast smothered in our house made sweet or Carolina style BBQ sauce

Marinated Chicken Breast – chicken breast marinated in Italian herbs and spices chargrilled

Pork Options

Roast Pork Loin – house marinated pork loin of mustard, spices, and fresh herbs, roasted and sliced

Bone-In Pork Chop – bone in pork chop marinated and chargrilled

Pulled Pork – slow cooked Boston butt with a choice of Northern or Southern style (sauce provided)

Stuffed Pork Loin – Butterflied pork loin stuffed with fresh spinach, feta, sautéed onions, sun dried tomatoes and over roasted

Beef Options

Roasted Top Round – slow roasted top round with pan gravy (cooked to your liking)

Beef Roulade – thin sliced beef stuffed with your choice of traditional stuffing or bacon, spinach, sautéed onion both finished with a mushroom gravy

Pasta Options

Spaghetti and Meatballs – spaghetti noodles top with fresh made meatballs and homemade spaghetti sauce

Entrees Continued

Baked Spaghetti – spaghetti tossed with a house made meat sauce, fresh herbs, mozzarella then baked

Tortellini Alfredo – ricotta and fresh herb stuffed tri color tortellini tossed in a house made Alfredo sauce

Seafood Options

Broiled Tilapia – your choice of blackened, citrus, or garlic herb

Shrimp Scampi – gulf shrimp sautéed in our lemon garlic butter sauce, tossed with angel hair pasta

Vegetable (select one)

House Medley – broccoli florets, baby carrot, green and red peppers, red onion, yellow squash marinated with choice of chargrilled or broiled

Snipped Green Beans – fresh snipped green beans sautéed or chargrilled with olive oil, salt and pepper

Starch (select one)

Baked Potato – baked potato with butter and sour cream

Potatoes Au Gratin – sliced Idaho potatoes layered in a cheesy sauce and baked

Buttered Pasta – any type of noodle buttered with fresh parsley

Roasted Red Bliss Potatoes – red bliss potatoes tossed in butter, house blend of spices, and baked

Creamy Mashed Potatoes – Idaho potatoes, mashed with cream, butter, salt and pepper

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

Bread with Butter (select one)

Cornbread – fresh baked

Yeast Dinner Roll – fresh baked

Sesame Seed Roll – fresh baked

Served Buffet Style

Upscale Disposables

\$ 32.00 per person

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



KC ELITE
HOSPITALITY, LLC