

CATERING/CONCIERGE MENU

10-DAY ADVANCE PRE-ORDERS | 239.887.0050



A STRESS-FREE WAY TO IMPRESS YOUR GUESTS & ENJOY YOUR TIME!
Eliminate menu planning, grocery shopping, prepping and cleaning.

HORS D'OEUVRES



HOT Priced per dozen... many are stocked on our shop freezer for grab & go. However, it's best to call ahead and pre-order if possible as inventory goes quickly!

Chef Jeramie's Secret Recipe!

OUR FAMOUS CHEESE PUFFS

classic \$15
jalapeño \$16

- Petite Beef Wellington \$28
- Asparagus Cigars \$24
Poached asparagus, bleu cheese, sugared pecan, buttered phyllo
- Coconut Shrimp \$29
w/orange marmalade horseradish dipping sauce
- Southwest Crab Cakes \$28
- Crispy Bacon Stuffed Medjool Dates \$22
Chorizo or almond
- Petite Quesadillas \$18
Chicken, 7 cheddar or sweet bbq pork
- Mini Eggrolls w/Dipping Sauce \$22
Pork or veggie
- Crab Ragoon w/Dipping Sauce \$24



COLD Priced per dozen, minimum order 2 dozen

- Watermelon & Basil \$22
- Candied BLT Skewer \$24
- Caprese Skewer \$24
- Curry Chicken Cups \$18
- Deviled Eggs \$18
classic
lobster \$24

PLATTERS & TRAYS

Priced per tray or per person (minimum 8 guests where applicable)

- House Smoked Salmon tray \$140
w/accoutrement
**Poached Salmon tray option also available*
- Fresh Fruit Tray \$8
Strawberries, blueberries, raspberries, blackberries, pineapple, cantaloupe, mango, grapes
- Fresh Veggie Basket \$7
Cherry tomatoes, carrots, green beans, asparagus, celery, cucumbers, tricolored peppers w/choice of cajun ranch, ranch or hummus dip
- Grilled Veggie Tray w/Balsamic Reduction \$7
Zucchini, yellow squash, carrot, portobello mushroom, asparagus, chayote squash
- PFK Guacamole & White Corn Chips \$7
»» OPTIONAL ADD-ON: Salsa add'l per guest \$2
- Chilled Large Shrimp Tray 30 ct \$45
60 ct \$90
120 ct \$180
w/house bloody mary cocktail sauce
- Oven Ready Brie tray \$75
w/choice of jam & crackers
- Tomato Basil Bruschetta Tray per guest \$6
w/olive oil crostini
- Gourmet Cheese & Cracker Tray per guest \$10
- Charcuterie Tray per guest \$12

COCKTAIL SANDWICH TRAYS

NO DELI MEAT ALLOWED!!!

- Beef Tenderloin Tray 20 pcs \$115
Presented on house baked cocktail rolls 40 pcs \$230
Served w/horseradish cream & stone ground mustard 80 pcs \$460
- Chilled Herb Turkey Tray 20 pcs \$60
Presented on house baked cocktail rolls 40 pcs \$120
Served w/herb mayo & honey mustard 80 pcs \$240
**Cranberry chutney (optional/seasonal)*
- PFK Prepared Salad Trays (minimum 10 sandwiches/ flavor) 20 pcs \$60
Presented on house baked cocktail rolls 40 pcs \$120
80 pcs \$240
» PFK Chicken Salad » Karan's Tuna Salad » Classic Egg
» Mermaid Salad* crab, shrimp, lobster, light herb mayo
**add'l per pcs \$1*



LEAF SALADS

*Priced per person (minimum 8 guests);
Substitutions accommodated whenever possible.*

\$8/GUEST UNLESS OTHERWISE NOTED

Summer Berry Salad *(seasonal)*

Spring mix, strawberries, blueberries, blackberries, raspberries, cucumber, dried cranberries, goat cheese, sugared pecans, pomegranate poppy seed vin

Honey Bourbon Poached Pear Salad *(seasonal)*

Spring mix, honey & bourbon poached pear, sugared pecans, dried cherries, blue cheese, candied bacon, balsamic vin

Merlot Poached Pear Salad *(seasonal)*

Spring mix, wine poached pear, sugared pecans, dried cherries, goat cheese, candied bacon, balsamic vin

Autumn/Winter Salad *(seasonal)*

Mixed greens, apples, jicama, dried cranberries, sugared pecans, balsamic vin

Farmers Salad

Field greens, dried dates, grape tomato, sliced red grapes, toasted almonds, shaved parmesan, avocado, sliced green olive, sherry vin

Greek Salad

Mixed greens, cherry tomato, green onion, kalamata olives, tricolor peppers, feta cheese, Mediterranean vin

Classic Caesar Salad

Romaine, House baked focaccia croutons, shredded parmesan, caesar vin

➤➤ **OPTIONAL ADD-ON: Anchovies** *add'l per guest* **\$1**

Baja Salad *Great on Fiesta Taco Bar Night!*

Mixed greens, tomato, avocado, jicama, black olive, red onion, grilled sweet potato, cotija cheese, tequila lime vin

Asian Salad *Great on Chinese Take Out Night!*

Mixed greens, mandarin orange, cabbage, cucumber, avocado, edamame, slivered almond, sesame peanut dressing

➤➤ **OPTIONAL ADD-ON FOR ALL SALADS:**
Grilled Chicken *add'l per guest* **\$4**

Composed Poached Asparagus & Mozzarella Salad

Tomato, mixed green bed, pesto vin, garlic crostini

Paper Fig Cobb

Shrimp, grilled chicken, seared ahi tuna, hard cooked egg, artichokes, blue cheese, pecans, tomato, chopped bacon, dijon vin

per guest **\$15**

SIGNATURE SIDES

*Priced per person (minimum 8 guests);
Substitutions accommodated whenever possible.*

\$6/GUEST UNLESS OTHERWISE NOTED



COLD

PFK Potato Salads

Dill w/Egg or 1950s w/Bacon

Mediterranean Orzo Salad

Thai Noodle w/Peanuts Salad

Watermelon, Cucumber, Basil, Feta *(seasonal)*

Cucumber & Red Onion w/Lemon & Mint Salad

Corn & Black Bean Salad

Bowtie & Grilled Veggies w/Vinaigrette

Mexican Street Corn Salad



HOT

- RICE SELECTIONS

Wild Rice

➤➤ **OPTIONAL ADD-ON: Almonds, Apricots or Dried Cherries** *add'l per guest* **\$2**

Rice Pilaf

Risotto **Available w/chef service only*

Mushroom & herb or boursin & mushroom
➤➤ **OPTIONAL ADD-ON: Asparagus** *add'l per guest* **\$2**

CHECK OUR WEBSITE:
paperfigkitchen.com
for our weekly menu
of entrees, sides,
salads & more!



- POTATO SELECTIONS

Herb Roasted Fingerlings

Roasted Baby Reds

Roasted Red, Purple, Sweet Potato Trio

Roasted or Pan Sauteed Sweet Potato

➤➤ **OPTIONAL ADD-ON:**
Fresh Cherry Salsa *add'l per guest* **\$2**

Yukon Gold Mash

Garlic Red Skin Mash

Loaded Red Skin Mash **\$7**

Au Gratin **\$7**

Layered Pave w/Parmesan & Cream **\$7**

- PASTA SELECTIONS

\$8/GUEST

Bowtie Pasta & Veggies w/Parmesan Cream

Loaded Bowtie Pasta

w/Asparagus, Sundried Tomato, Pine Nuts, Parmesan Cream

➤➤ **OPTIONAL ADD-ONS:**
Chicken *add'l per guest* **\$3**
Shrimp *add'l per guest* **\$5**

Big Kid Mac & Cheese

ENTREES

*Priced per person (minimum 8 guests);
Substitutions accommodated whenever possible.*

BEEF

Filet of Beef Tenderloin 4 oz **\$21**
w/choice of crust or demi-glazed 6 oz **\$32**
*Other cuts available and quoted upon request. 8 oz **\$42**

Whole Stuffed Beef Tenderloin serves **\$240**
w/choice of stuffing and crust or demi-glazed 8-10

Braised Short Ribs **\$24**
Asian inspired; merlot sweet tomato and herb;
red wine mushroom

Skewers of Marinated Beef Tenderloin **\$26**
w/market veggies

Paper Fig Inspired Beef Wellington **\$28**

POULTRY

\$10/GUEST

Client Favorite! **Chicken Marabella.**

Red wine vin, white win, brown sugar, prunes,
green olives, capers, oregano

Coconut Crusted Chicken
w/pineapple orange sauce

Herb Panko Crusted Chicken
w/parmesan cream

Chicken Tagliata
Loads of fresh herbs & olive oil, capers, oregano

>> OPTIONAL ADD-ON: STUFF IT
w/Grilled Seasonal Veggies add'l per guest **\$1**

Skewers of Marinated Chicken
w/market veggies

Mama's Lemon BBQ Sauced Chicken

Chicken w/Lemon Garlic Cream Sauce

Chef's Herb Roasted Turkey Breast w/Gravy

Individual PFK Chicken or Turkey Pot Pies

PORK

Maple BBQ Pulled Pork **\$10**
w/pineapple mango slaw & hawaiian rolls

Dijon Crusted Pork Loin **\$12**

Stuffed Pork Loin **\$14**
w/choice of stuffing and sauce

Bone-In Thick Cut Chop **\$20**
Seasoned & seared chop grilled to perfection w/bourbon glaze
or choice of chef inspired sauce or crust

FROM THE SEA

Crab Stuffed Tail-On Shrimp 3pcs/guest **\$18**
w/choice of sauce

Signature Coconut Shrimp 5pcs/guest **\$15**
w/orange marmalade horseradish sauce

Grilled Lobster Tails market price*
w/clarified butter

Fire Roasted Corn Crab Cakes lunch portion **\$9**
entree portion **\$18**
w/chipotle cream

Fresh Local or Deep Water Caught Fish** market price*

> **Black or Red Grouper** avg price **\$23-25**

> **Snapper** avg price **\$22**

> **Salmon** avg price **\$14**

> **Mahi** avg price **\$19**

> **Swordfish** avg price **\$19**

> **Tuna** avg price **\$21**

> **Sea Bass/Halibut** avg price **\$32**

*Market price ranges from \$15-32 depending on fish. Final pricing pending selection.

**Additional seasonal, local caught fish such as cobia, triple tail, hogfish
may be available; price quoted based upon availability 7 days prior to event.

SEAFOOD PREP OPTIONS

CRUST - COCONUT, DIJON PECAN, OR HERB PANKO
SAUCE/GLAZE - LEMON WHITE WINE CAPER, LEMON GARLIC,
KEYLIME BEURRE BLANC, PINEAPPLE ORANGE, OR PINEAPPLE
MANGO SALSA, TERIYAKI OR SWEET CHILI GLAZE

OR LET US KNOW YOUR FAVORITE PREP!

SOMETHING SWEET

Priced per piece (unless otherwise noted)

PFK Monster Cookies **\$3**

Whole oats, peanut butter, brown sugar, M&Ms,
semi sweet chocolate, egg, butter

Lemon Bar **\$3**

Ghiradelli Fudge Brownie **\$3**

Butter Streusel Coffee Cake **\$3**

Chocolate Croissant **\$3**

Apple or Apple Berry Pie Blossom **\$4.50**

PFK Infamous Key Lime Pie slice **\$5**

whole **\$18**

Cheese Cake whole **\$36**

Choice of keylime, berry, chocolate chip or plain

BREAKFAST/BRUNCH

Quiche, Whole 9" Deep Dish **\$22**
lorraine, veggie, create your own **\$26**
seafood or tenderloin

Polenta Torte whole **\$25**
w/seasonal veggies & cheese

Egg Casserole {GF} half pan **\$60**
choice of sausage, or veggie full pan **\$120**
w/hashbrown crust & cheese,

Baked French Toast half pan **\$60**
Blueberry, banana pecan, or classic cinnamon full pan **\$120**

Breakfast Buritto Great for on the go! each **\$8**
Choice of chorizo, sausage, or bacon

Mini Muffins dozen **\$5**

Fresh Fruit Tray {minimum 8} per guest **\$8**

Pastries each **\$3**

Choice of dark chocolate croissant, cinnamon streusel
coffee cake, monster cookie, apple pie blossom

FOR THE GROUP

...WHO THE FIG WANTS TO COOK FOR THEM ALL!

*Priced by pan size (unless otherwise noted)
Half pan feeds 6-8/Full pan feeds 14-16*

CHEF'S CLASSIC COMFORT FOODS

Turkey Tetrazzini	half pan	\$50
	full pan	\$100
Shepherd's Pie	half pan	\$50
	full pan	\$100
Meatloaf	6 slices	\$42
<i>Thick cut slices w/bbq bacon glaze</i>		
Stacked Chicken Enchiladas	half pan	\$60
	full pan	\$120
Four Cheese Mac	half pan	\$40
	full pan	\$80
Chef Dylan's B.B.Q. Pork Rib	half rack	\$12
Handcrafted Lasagna	half pan	\$60
<i>Beef or veggie</i>	full pan	\$120
>> OPTIONAL ADD-ON: Caesar or Greek Salad & Garlic Bread		
	add'l per guest	\$10

Artisan Flatbread Pizza *An easy option to pass around!*

\$15 EACH / GF Crust = \$16 EACH

- | | | |
|---|--------------------------------------|-----------------------------|
| > Seasonal Roasted Veggie w/Goat Cheese | > Sausage & Smoke Gouda, Vodka Sauce | > Pepperoni w/Mozzarella |
| > Margherita w/Basil & Mozzarella | > Chicken Pesto & Fresh Tomato | > Buffalo or B.B.Q. Chicken |

DELIVERY,
CHEF/DROP-SET
OR FULL
SERVICE EVENT
PRIVATE CHEF



DELIVERY - HOST INSTEAD OF ROAST!

- We deliver your order with detailed labels including heating/assembly/serving instructions.



CHEF/DROP-SET - WE PREP WHILE YOU ENTERTAIN!

- Same perks as delivery, but we handle the heating and preparations of the food before we skip out!



FULL SERVICE EVENT PRIVATE CHEF - WE'VE GOT IT ALL COVERED!

- Accommodated based upon availability. Contact Debra at debra@paperfigkitchen.com to request a planning consultation *(by phone or meeting @ shop)*.

THEMED PACKAGES

Priced per person (minimum 8 guests); Substitutions accommodated whenever possible.



FIESTA TACO BAR

3 tacos
per guest

\$35

CHOOSE FROM THE FOLLOWING PROTEINS:

- > Marinated & Sliced Flank Steak
 - > Marinated & Sliced Chicken Breast
 - > Tequila or Garlic Lime Shrimp
 - > Chorizo & Shrimp
 - > Marinated Whitefish
- add'l per guest \$3
baja or panko crusted w/chipotle cream & slaw

SERVED WITH CORN AND/OR FLOUR TORTILLAS

TOPPINGS: Tricolored peppers & grilled onions, shredded cheese, lettuce, tomato, fresh cilantro, house salsa, sour cream, fresh limes

SIDE ACCOMPANIMENTS INCLUDE: Refried pinto or whole black beans, spanish rice, mexican street corn salad

>> OPTIONAL ADD-ONS:

- Guacamole & Chips
 - Baja Green Salad w/Dressing
- add'l per guest \$7
add'l per guest \$7



CHINESE TAKE OUT

1 protein \$20
2 proteins \$30

CHOOSE FROM THE FOLLOWING PROTEINS:

- > Chicken - General Tso, Sesame Orange, Sweet & Sour, Spicy Szechuan
 - > Pork - Sweet & Sour, Spicy Szechuan, Moo Shu w/Pancakes
 - > Beef - Mongolian, Kung Pao, Orange, Spicy Szechuan
- add'l per guest \$2

SIDE ACCOMPANIMENTS INCLUDE: Veggie fried rice, veggie lo mein, pork egg rolls or veggie egg rolls

>> OPTIONAL ADD-ONS:

- Chicken, Pork or Beef w/Rice
 - Asian Green Salad
 - Crab Ragoon
 - Asian Sticky Ribs
- add'l per guest \$2
add'l per guest \$7
add'l 3 pcs per guest \$7
half rack \$12

{ À LA CARTE PRICING OF MENU ITEMS ALSO AVAILABLE }

ADDITIONAL THEMED PACKAGES
AVAILABLE UPON REQUEST.

ASK US FOR IDEAS!



EST 2018
paper fig
Kitchen