



THE

KINGSLEY

COMPANY

Let us take care of your guests

CHEF DRIVEN CATERING & EVENTS

• *At-Home* •



Special Occasions

What is included?

- Chef and Team Service
- Custom Menu design
- Black linen napkins
- Standard Plateware
- Standard serving glassware
- Professional cooking ware
- Professional kitchen utensils
- Clean-up and sanitation
- Trash removal



What can be added/upgraded?

- Non-alcoholic beverage package
- Liquor, Beer + Wine Pairing Consultation
- Custom Tablescape Design + Decor
- Speciality plateware + stemware



Small Bites

Cranberry Brie

cranberry compote | triple cream brie | candied walnuts
rosemary

Roasted Stuffed Date

california date | maytag blue cheese | chipotle bacon | garlic chives

Choose 1

Beet Hummus

roasted red beets | crispy nann
toasted pine nuts | micro beet greens

Prosciutto Wrapped Shrimp

marinated gulf shrimp | bourbon creole sauce | tomato chutney
lime zest

Short Rib Crostini

braised short rib | pickled red onion | hass avocado | cotija cheese | chile + lime mayo

Lamb Lollipop

dijon + pistachio crusted lamb chop | cherry demi glaze | micro beet greens



Choose 1

Salads

Parmesan Caesar

romaine | shaved parmigiano-reggiano | focaccia croutons
peppercorn caesar

The Hill

romaine | artichoke hearts
tomato | olive | crouton | crispy prosciutto | provel | sweet italian

Garden Chopped

spring mix greens | chick peas
cherry tomatoes | red onion
mozzarella | sweet italian

Roasted Brussels + Beet

spring mix | roasted brussels sprouts
red beets | golden raisins | red onion
almonds | goat cheese | vinaigrette

New Wood Caprese

heirloom tomato | grilled figs
mozzarella pearls | fig balsamic
reduction | micro basil

Soulard Frisée

frisée greens | lardons | fried farm egg | crispy shallot | gournay cheese smear | beer mustard vinaigrette

Savory

Stuffed Chicken

mission fig | chèvre | pistachio
rosemary | fig jam | citrus couscous
molasses glazed carrot

Farm + Sea

cured + seared pork belly | bay
scallop | buttermilk corn tomatillo
poblano cremosa | roasted
parsnip

Choose 1

Bourbon Pork Chop

center cut bone in | sweet bourbon
glaze | smash red skin potato
rosemary | southern greens | lardons

Prime New York Strip

hand cut steak | chimichurri rojo
potato au gratin | shaved fennel
pernod cream spinach

Venison Ravioli

red wine braised | rosemary pasta
mushroom duxelles | spicy bolognese
brown butter roasted mushrooms

Cherry Pistachio Duck

duck breast | sour cherries | spiced
pistachio | citrus marscapone polenta
roasted cauliflower | candied kumquat



Choose 1

Sweets

Donuts + Ice Cream

cider cake donuts | chocolate | salted
whiskey caramel | candied pecans
vanilla bean ice cream

White Chocolate Cheesecake

amaretto | couverture chocolate
neufchâtel cream cheese | graham
cracker crust

Hummingbird Cake

cinnamon spiced cake | banana
pineapple | candied walnut | vanilla
cream cheese frosting

Butterscotch Crème Brûlée

madagascar vanilla bean | farm egg
custard | butterscotch | shortbread
cookie

Chocolate Raspberry Cake

triple chocolate cake | belgian
chocolate mousse | raspberry coulis
chocolate ganache

The King's Pear

poached pear | saigon cinnamon
local honey | puff pastry | whipped
cream