



Breakfast

Morning Break	9.00
Assorted muffins, bagels, cream cheese, jelly & butter served with fresh brewed coffee & chilled assorted juices or bottled water	
Continental Breakfast	14.00
Fresh cut fruit bowl, muffins, bagels, cream cheese, jelly & butter, served with fresh brewed coffee & chilled assorted juices or bottled water	
Yogurt Parfait Bar	7.00
Strawberry & vanilla yogurt, Amish granola, fresh berries & seasonal fruit	
Bagels & Cream Cheese	3.00
Assorted Mini Muffins	1.50
Fresh Cut Fruit Bowl	6.00
Assorted Granola & Nutrigrain Bars	2.50

Sandwiches & Entrées

Deli Tray	10.75
Assorted rolled deli meat & cheese served with assorted breads, green leaf lettuce, sliced tomatoes, condiments, pickles & banana peppers	
Deli Sandwich & Wrap Tray	13.25
Assorted sandwiches & wraps with your choice of deli meats & cheeses. Served with sides of leaf lettuce, tomatoes, condiments, pickles & banana peppers	
Fajita Bar	
Grilled, spice rubbed choice of protein, Spanish rice, flour tortillas, corn tortilla chips, chipotle tomato salsa, guacamole, sour cream, cheddar jack cheese, bell peppers, onions & lettuce	
Grilled Chicken	18.00
Grilled Sirloin Steak	22.00
Grilled Chicken & Steak	28.00
Chicken Parmigiana	19.00
Breaded chicken breast topped with zesty marinara sauce & an Italian cheese blend. Served with a side of pasta, seasonal vegetables & garlic breadsticks	
Grilled Gerber's Chicken	19.00
Marinated natural chicken breast, garlic roasted redskin potatoes & fresh steamed green beans	
Gourmet Salad Bar	17.00
Grilled natural chicken breast, seasonal vegetables, fruits, cheese, nuts, mixed greens & your choice of dressings	
Chicken & Vegetable Stir Fry	19.00
Tender chicken breast & stir fry vegetables tossed with ginger, garlic, scallions & a sesame brown sauce. Served with brown or white rice & vegetable egg roll	

Minimum order of \$100.00.

All menu items are priced per person or quantity.

Custom menu options available upon inquiry.

All orders require notice of five full business days.

Events held after business hours may require an additional fee.

Sides & Snacks

House Salad Platter	6. ⁰⁰
Mixed greens, tomatoes, cucumbers, carrots, black olives, garbanzo beans, croutons, mozzarella cheese & your choice of dressings	
Pasta Salad	4. ⁷⁵
Macaroni Salad	3. ⁵⁰
Potato Salad	3. ⁵⁰
House Fried Potato Chips	1. ⁵⁰
Soup Du Jour	4. ⁷⁵
Fresh Cut Fruit Bowl	6. ⁰⁰
Assorted Granola & Nutrigrain Bars	2. ⁵⁰


Sweets

Assorted Otis Spunkmeyer Cookies	1. ⁵⁰
Chocolate Fudge Brownies	2. ⁵⁰
Bavarian Cream Filled Chocolate Eclairs	2. ⁵⁰

Beverages

Bottled Water, Coke, Diet Coke & Sprite	2. ⁵⁰
Gourmet Coffee Service	5. ⁰⁰





Kitchen 216 is the ideal catering solution for all of your corporate events, meetings and celebrations.



Michael "Mickey" Venditti
Executive Chef, Kitchen 216

Ordering from Kitchen 216 not only provides you with great food and exceptional catering service, but also gives you the chance to work directly with executive chef Mickey Venditti. Mickey has been the head chef at Kitchen 216 since its

opening in 2009. After training at The Culinary Institute of America in New York, he spent five years at Dickie Brennan's Palace Café in New Orleans, expanding his diverse culinary repertoire.

Whether you have questions, want to customize a menu, or you're ready to order, contact Mickey today!

Place your order at
216.755.6897 or
mvenditti@ddr.com