



Welcome to



Hello and Welcome to Events with K & Co.

We appreciate you choosing us to be a part of your special event.

My name is Kristin Garcia, and I am the Owner and Chief Event Officer. I, along with my world-class team, have a passion in creating unforgettable events, and working with our clients to visualize and realize their dream experiences.

With over 25 years of hospitality and catering experience, you can rest assured our dedicated event team will provide you with excellent food, premier service, and help you create memories to last a lifetime.

We are honored that you have chosen us to be an important part of your event and look forward to working with you.

Sincerely,
Kristin Garcia
Owner / Chief Event Officer



1 hour passed | Pick 4
\$16.00 per guest,
each additional appetizer is \$5.00

Artichoke Beignet

Cranberry Gorgonzola Tart

Fig & Cheese Flatbread

Mushroom Chopsticks

Potsticker Kale & Veggie

Spanakopita

Veggie Spring Roll

Tamale Bite

Crab Cake

Shrimp Cocktail

Bruschetta

Melon Wrapped Prosciutto

Teriyaki Chicken Skewers

"One Bite" Scallop and Bacon

Breaded Coconut Shrimp

Beef Empanada

Chicken Empanada

Nashville Hot Chicken Bites

Beef Kabob

Chicken Waffle

Date and Blue Cheese Skewer

Pulled Pork Sliders

Brie and Pear w/ Almond in Phyllo

Pulled Chicken Slider

Mozzarella & Tomato Skewer

Hors D'oeuvre



\$19.95 PER GUEST

Scrambled Eggs, Bacon & Sausage, choice of Pancakes or French Toast, Fresh Garden Salad, Penne

\$20.95 PER GUEST

*Fresh Garden Salad
Assorted Wraps
Macaroni Salad
Cole Slaw*

\$26.95 PER GUEST

*Appetizer Brie With Raspberries In Phyllo
Crudite
Assorted Tea Sandwiches
Salad Bar with Grilled Chicken*

\$15 PER GUEST

Mimosa & Bloody Mary Bar 2 hours

Premium Buffet



Selection 1

Plated \$59.95

Buffet \$65.95

1 Display Station

3 Passed hors d'oeuvres, Salad,
Plated: 3 entree choices with a side

Buffet: 2 Entree Choice, 3 Sides

Complimentary Cake Cutting

Selection 2

Plated \$69.95

Buffet \$75.95

2 Display Stations

4 Passed hors d'oeuvres, Salad,
Plated: 3 entree choices with a side

Buffet: 3 Entree Choice, 3 Sides

Complimentary Cake Cutting

Display Stations

Artisan Cheese
Vegetable Crudite
Charcuterie Board
Fresh Seasonal Fruit

Salads

Mixed Green Salad
Caesar Salad
Strawberry Vinaigrette

Side Choices

Roasted Red Bliss Potato,
Garlic Mashed Potato
Herb Roasted Fingerling
Green Beans

Glazed Baby Carrots
Roasted Root Vegetable
Herb Roasted Cauliflower
Roasted Beets

Premier Plated/Bufferet



Mediterranean Chicken

Stuffed with sundried tomato, artichoke, spinach, and goat cheese, roasted red pepper cream sauce

Chicken Marsala

Fresh mushrooms, marsala wine sauce

Chicken Piccata

Capers, lemon butter sauce

Wild Mushroom Ravioli

Garlic herb alfredo

Butternut Squash Ravioli

Brown sugar sage cream, dried cranberries

Maple Glazed Pork Loin

Apple bourbon demi glaze

Eggplant Rollatini

Ricotta, mozzarella & parmesan filling, topped with marinara

Beef Tips

Steakhouse, honey garlic or teriyaki

Pan-Seared Salmon

Citrus- mango salsa

Baked Haddock

NE Style with cracker crumbs or seafood stuffed with cheese sauce

Seafood Casserole +\$5

Haddock, scallops, shrimp and lobster w/creamy lemon-herb sauce with cracker crumb topping

Farfalle Pasta

Asparagus, spinach, sundried tomatoes, slow roasted heirloom tomatoes, aglio olio

Chicken Alfredo

Asparagus, spinach, sundried tomatoes, slow roasted heirloom tomatoes, aglio olio

Vegan & Vegetarian Options

Mushroom Napoleon

Pasta Primavera

Gluten Free Penne

Filet Mignon +10

Prime Rib +8

Au Jus, Horseradish Crema

Premier Entrees



Slider Bar

Choice of 3: Beef, Grilled Chicken or Crispy Chicken,
Veggie

Pasta Bar

Penne & Linguini, Sauce choices meat, marinara, alfredo,
cheese sauces, Toppings: mushrooms, bacon, broccoli,
scallions, peppers, onions

Potato Bar

Baked and mashed with toppings bacon, scallions, sour
cream, cheese

Add pulled pork or pulled chicken +5 pp

Mac & Cheese Bar

Mac & Cheese choice of 2 toppings bacon, pulled pork,
pulled chicken, crispy chicken, mushrooms, broccoli,

Add shrimp + \$5pp

Flatbreads

House made crust with choice of 3 toppings cheese,
pulled pork, mac n cheese, bbq chicken, buffalo chicken,
veggie, chicken bacon ranch

Pizza

House made crust with choice of 3 toppings cheese,
pulled pork, mac n cheese, bbq chicken, buffalo chicken,
veggie, chicken bacon ranch

Salad

Mixed Green or Romain Salad with croutons, bacon,
cheese, onion, tomato, chicken, cucumber, dressings
choice

Skewers

Chicken or Beef with onion, peppers

Premier Stations





Package Includes

Cups, Ice, Water Station

Specialty Cocktails

Meg's Lemonade: Lavender liquor, cucumber vodka, lemonade, club soda

Orange Pom-tini: Mandarin blossom vodka, pomegranate liquor, pomegranate juice, pineapple juice

Honey Sage Old Fashioned: Bourbon, honey sage simple syrup, orange bitters

Classic Lemon Drop: Lemon vodka, limoncello, lemon juice, simple syrup

Classic Margarita: Silver tequila, triple sec, RIPE margarita mix, lime juice (can add flavor by request)

Coconut Mojito: Coconut rum, RIPE mojito mix, fresh mint, club soda

Island Time: Dark rum, white rum, angostura bitters, orange juice, pineapple juice, grenadine

Bee's Knees: Gin, lemon juice, honey syrup

An additional \$4/pp for custom cocktails not found on this menu will be applied

Prices are listed per person. All prices are subject to CT Meals Tax, 25% Service Gratuity and 3% Credit Card Fee

Signature Cocktails



4 hours	5 hours
\$34/p	\$38/p

Top Shelf Liquors (choose 8):

Tito's, Grey Goose, Ketel One, Stoli Vanilla, Hangar One Mandarin Vodka, Crop Organic Lemon Vodka, Crop Organic Cucumber Vodka, Bacardi, Captain Morgan, Don Q Coconut Rum, Bombay Sapphire, Tanqueray, Hendricks, Exotico Silver, Corralejo Reposado, Jack Daniels, Jameson, Makers Mark, Four Roses Bourbon, Stirrings Triple Sec, Pomegranate Liquor, Kahlua, Bailey's, Limoncello, Sweet Red Vermouth, Dry White Vermouth, Wild Moon Lavender, Wild Moon Cranberry

Signature Cocktails (choose 2): see signature cocktail menu
(additional \$4/pp for custom cocktails)

Top Shelf Beers (choose 4 plus 1 draft Bud Light, Budweiser or Sam Seasonal):

Bud Light, Budweiser, Corona, Miller Lite, White Claw or Truly, Headway IPA, Sierra Nevada Hazy Little Thing IPA, Newcastle, Guinness
(additional \$2/pp for custom beers)

Top Shelf Wines (choose 3 and either Rose or Prosecco)

Cabernet, Pinot Noir, Red Blend, Chardonnay, Sauvignon Blanc, Pinot Grigio, Rosé, Prosecco
(additional \$2/pp for custom wines)

Top Shelf Mixers:

Angostura Bitters, Orange Bitters, Cranberry juice, Orange Juice, Lemonade, Pineapple Juice, Tonic, Club Soda, Grenadine, Coke, Diet Coke, Sprite, Ginger Ale, Margarita Mix, Mojito mix

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Top Shelf Bar



4 hours	5 hours
\$32/p	\$36/p

Premium Liquors (choose 6):

Tito's, Grey Goose, Ketel One, Stoli Vanilla, Hangar One Mandarin Vodka, Crop Organic Lemon Vodka, Crop Organic Cucumber Vodka, Bacardi, Captain Morgan, Don Q Coconut Rum, Bombay Sapphire, Tanqueray, Hendricks, Exotico Silver, Corralejo Reposado, Jack Daniels, Jameson, Makers Mark, Four Roses Bourbon, Stirrings Triple Sec, Pomegranate Liquor, Kahlua, Bailey's, Limoncello, Sweet Red Vermouth, Dry White Vermouth, Wild Moon Lavender, Wild Moon Cranberry

Premium Beers (choose 3 and 1 draft Bud light, Bud or Sam Seasonal):

Bud Light, Budweiser, Corona, Miller Lite, White Claw or Truly, Headway IPA, Sierra Nevada Hazy Little Thing IPA, Newcastle, Guinness
(additional \$2/pp for custom beers)

Premium Wines (choose 3 and either Rose or Prosecco):

Cabernet, Pinot Noir, Red Blend, Chardonnay, Sauvignon Blanc, Santa Pinot Grigio, Rosé, Prosecco
(additional \$2/pp for custom wines)

Premium Mixers (choose 6):

Angostura Bitters, Orange Bitters, Cranberry juice, Orange Juice, Lemonade, Pineapple Juice, Tonic, Club Soda, Grenadine, Coke, Diet Coke, Sprite, Ginger Ale, Margarita Mix, Mojito mix

Premium Bar





4 hours	5 hours
\$30/p	\$34/p

Basic Liquors (choose 4):

Tito's, Grey Goose, Ketel One, Stoli Vanilla, Hangar One Mandarin Vodka, Crop Organic Lemon Vodka, Crop Organic Cucumber Vodka, Bacardi, Captain Morgan, Don Q Coconut Rum, Bombay Sapphire, Tanqueray, Hendricks, Exotico Silver, Corralejo Reposado, Jack Daniels, Jameson, Makers Mark, Four Roses Bourbon

Basic Beers (choose 3 and 1 draft Bud light, Bud or Sam Seasonal):

Bud Light, Budweiser, Corona, Miller Lite, White Claw or Truly, Headway IPA, Sierra Nevada Hazy Little Thing IPA, Newcastle, Guinness
(additional \$2/pp for custom beers)

Basic Wines (choose 4 and either Rose or Prosecco):

Cabernet, Pinot Noir, Red Blend, Chardonnay, Sauvignon Blanc, Santa Pinot Grigio, Rosé, Prosecco
(additional \$2/pp for custom wines)

Basic Mixers (choose 6):

Angostura Bitters, Orange Bitters, Cranberry juice, Orange Juice, Lemonade, Pineapple Juice, Tonic, Club Soda, Grenadine, Coke, Diet Coke, Sprite, Ginger Ale, Margarita Mix, Mojito mix

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Basic Bar



4 hours	5 hours
\$25/p	\$27/p

Beers (choose 3 and 1 draft Bud light, Bud or Sam Seasonal):

Bud Light, Budweiser, Corona, Miller Lite, White Claw or Truly, Headway IPA, Sierra Nevada Hazy Little Thing IPA, Newcastle, Guinness
(additional \$2/pp for custom beers)

Wines (choose 4 and either Rose or Prosecco):

Cabernet, Pinot Noir, Red Blend, Chardonnay, Sauvignon Blanc, Santa Pinot Grigio, Rosé, Prosecco
(additional \$2/pp for custom wines)

Soft Drinks:

Coke, Diet Coke, Ginger Ale, Club Soda, Iced Tea, Lemonade

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Beer & Wine



Milk & Cookies \$5pp

Warm homemade cookies served with white and chocolate milk

Ball Park Party \$6pp

Popcorn variety, flavored salt sprinkles, honey roasted nuts, pretzels

Energy Builder \$5pp

Granola, raisins, candy coated chocolate, assorted nuts, yogurt drops, coconut

Snack Attack \$6pp

Chip variety, pretzels, popcorn

Candy Buffet \$6pp

Candy Display with a variety of 9-12 candy selections

Nacho Bar \$7pp

Blue and white corn chips, cheese sauce, jalapeños, tomatoes, black olives, sour cream

Flatbreads \$14pp

Variety of Margherita, Meatlovers, Vegetable

Dessert / Late Night



Servers & Bartenders

\$30.00 per server/bartender per hour
6 hour minimum includes travel and setup

Linens

Table Clothes \$20 per table
Linen Napkin \$4 pp
Beige Runners \$6 per table

Rentals

(Plates, Silverware, Linen Napkin)
All Inclusive Basic Settings \$10pp
All Inclusive Gold Settings \$12pp
Glassware for bar \$8pp

Coordination

Day of Coordinator - 8 hours \$800
Full Planning Coordinator \$2500

Vendors

We require that meals be purchased for your vendors working at your event. We will charge you a flat \$20 rate for their meal rather than the full package price. Vendors will have a separate area designated for them for eating so there is no need to worry about them in your seating chart.

Dietary Restrictions / Allergen Concerns

Be sure to mention to your coordinator any dietary restrictions or needs when providing your menu selections. Please be sure to ask your guests when requesting RSVPs from them.

Additional Fees & Charges

Tax | 25% service fee | 3% credit card fee

Service Fees

