CATERIN

Apps, Dips, and Platters Feed 25.

%18 gratuity applied to final food bill

HOT APPS

Smoked Chicken Wings \$125 Santa Fe Eggroll \$100 **Stuffed Mushrooms** \$84 Choice of Chicken or Vegetable

Pork boneless wings \$80 Fried Ravioli \$54 Potato Skin

Boneless Chicken Wings \$123 Firecracker Shrimp **Bourbon Glazed** \$175 \$63

Meatballs Smoked Salmon Devil \$85

Eggs

HOUSE DIPS

Deconstructed Chili \$105

Relleno

Fire Roasted poblanos and jalapenos, blended with a 4-cheese base, finished with chipotle-ranchero sauce and limes (house fried tortilla chips)

Greek Hummus \$95

Greek Dip is layered with hummus and garlic-lemon Greek yogurt and topped with cucumbers, tomatoes, red onions, feta, and kalamata olives served with pita.

Crab Rangoon

Sweet cream cheese and crab dip; Fried egg roll skin with Thai zesty chili sauce

Spinach and Artichoke Dip

\$91

\$105

Santa fe Smoked beef \$189

KITCHEN 63

1265 Sandusky 217-602-0533

chili and cheese dip

Smoked ground beef with chilies and cheddar cheese, cream cheese and white American

cheddar, served with house made tortilla chips.

Homemade Guacamole \$129

PLATTERS

\$78 Mr. Green Platter

Fresh Vegetables, Garlic Hummus, and Dipping sauce. Served with Crostini.

Cheese Platter

Assorted Cheese and Crackers

Tropical Fruit Board

\$58

\$3 per

shrimp

Slice Fresh Fruits and berries. Served with Raspberry Dipping sauce.

Shrimp Cocktail

\$150

White Wine Tiger Poached Shrimp servved with Fresh Cocktail Sauce

Charcuterie Board

\$180

Hand Selected Cured Meats and Cheeses, Fresh dried fruits, pickled vegetables, Served with

Homemade jam, preserved Assorted

Breads and Crackers



SATAY

Thai Lemongrass Marinated Chicken, lime, and cilantro sauces w/ garlic peanut sauce

Smoked BBQ Beef with Firecracker sauce

Pork Belly with sweet chili lime sauce \$5

Tomato Caprese \$5

DESSERTS

CHEESECAKE \$6 CARROT CAKE \$5 CHOCOLATE CAKE \$5

CHEESECAKE W/ \$7 HOMEMADE ICE \$4 RED VELVET CAKE \$7 BERRY COMPOTE CREAM

BREAKFAST CATERING MENU

All prices are per person- Minimum of 25 people \$%18\$ gratuity applied to final food bill

KITCHEN 63 1265 Sandusky 217-602-0533

\$25

BREAKFAST BUFFET SELECTIONS

includes tea, water and lemonade

K's Continental \$15
Assorted Juices, Seasonal
Fruit Board with yogurt and
granola. Assorted breads,
muffins, bagels, & pastries
acompnied with peanut
butter, jelly, and flavored
cream cheeses.

Kitchen 63 Signature \$20 Yukon roasted breakfast potatoes, scrambled eggs, French Toast, Bacon, Sausage, Parfait Station:Fresh Fruits BoardSundried Cranberry, Almonds,Granola, Yogurt, Dipping Sauce.

Assorted Juices, Seasonal Fruit Board, Hash Browns, Scrambled Eggs, Biscuits,

Gravy, Choice of 2 Meats:

Horseshoe Bar

Sausage, Pork Sausage, Ham,

Bacon

Breakfast Ugrades

Tex Mex Scrambled Eggs (\$3 per person)
Banana Foster French Toast (\$5 per person)
Waffles (\$5 per person)
Biscuits & Gravy (\$4 per person)
Greek Yogurt (\$2 per person)
Oatmeal-Includes: Brown Sugar, Raisins, Sun Dried
Cranberries, Nuts, Diced Roasted Apples and Butter
Roasted Turkey (\$5 per person)

Homemade Cinnamon Rolls (\$5 per person)

Breakfast Drink Options

Honey Glazed Ham (\$5 per person)

Bloody Mary Bar \$6 Mimosa Bar \$6 Legends Signature \$8 Cocktails

TO-GO BOXED LUNCHES

All prices are per person- Minimum of 25 people %18 gratuity applied to final food bill KITCHEN 63 1265 Sandusky 217-602-0533

Maximum choice of 3 options

Crispy Caesar Wrap \$15 Classic Club Sandwich \$15 K's Signature Salad \$15

with Grilled Chicken

Breaded Tenderloin \$15 Caesar Salad \$15 Cheeseburger \$15

Add Chicken or Shrimp \$5 Cooked Medium Well

All include- condiments, Chips & Cookie, Lunches can only be ordered "To Go".

Upgrade to Fries \$3 OR Caesar Salad \$5

Catering Buffet Menu can be delivered as a lunch option Bottled Water Included only

CATERING MENU

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Main Courses

includes tea, water and lemonade

Stuffed Pork Tenderloin \$18

Stuffed pork loin with roast apples and Spinach, mushrooms Bordelais sauce . Choice of 2 sides

Signature Chicken and \$28 Chop

Butterfly Cut Chicken Breast and Pork Chop. Signature House Made Glazes. Choice of 2 sides

Santa Fe Chicken Pasta \$22

Penne Pasta, chili rub Chicken, spinach sun dry tomato, corn, black beans, Garlic and Onion, in a Chipotle Parmesan Cream Sauce

K's Signature BBQ

\$22

Grilled chicken & Pulled pork, Brioche Bunn, House made BBQ Sauce and condiments. Choice of 2 sides.

Prime Rib \$35

Served medium rare – medium, Au Jus and Horseradish sauce.
Choice of 2 sides.

Deluxe Fajitas & Tacos \$16

Includes two tacos (hard, soft shell, or both), seasoned ground beef or chicken fajitas, cheese, lettuce, sour cream, salsa, tomato, onion, jalapeños, tortilla chips, refried or black beans, Spanish rice.

NY Strip Dianne

\$32

Perfectly seared NY Strip Steak topped with a rich creamy dijon sayce made with shallots dijon mustard worcerstershire and a hintof Brandy. choice of 2 sides.

Italian Pasta

\$20

Choice of two pastas: fettuccine, spaghetti, or penne marinara, Alfredo or meat sauce. , breadsticks.

Burger and Brat

\$15

Choice of burger or brat. 2nd meat \$2 per person

We'll deliver your favorites, hot off the grill, along with all the condiments (pickles, ketchup, mustard, sauerkraut) and bakery fresh buns.

Brat Choices: 1. Beer 2. Italian 3. Original 4. Brat Patty

Choice of 2 Side Options

K's Green Beans- sautted with onion and bacon, Sante Fe Corn, Mashed Potato, Baked Beans, Chips, Breadsticks.

Signature Side Enhancements

Price per person

K's Side Salad	\$3	Caesar Salad	\$3	Asparagus	\$4
Baked Potato Upgrade to Loaded Baked Potato Bar \$5	\$2	Vegetable Medley	\$3	Butter Pasta Upgrade to choice of Sauce \$5	\$3
Baked Mac & Cheese	\$4	Orzo	\$3	Brocollini	\$4

Protein Enhancements

Price per person

Grilled or Crispy Chicken	\$6	Grilled or Baked Salmon	\$10	Grilled or Fried Shrimp	\$8
8 oz cut		8 oz cut		6 per person	