

EVENT CATERING MENU

Hot Apps

All prices are per person - Minimum 25 people.

K's Special Rubbed Smoked Chicken Wings (3 per wing) House Smoked wings tossed in your choice of sauce or Dry Rub

Santa Fe Chicken Eggroll or Vegetable (2) Stuffed with Chicken mozzarella cheese, Corn, Black beans, and chopped Peppers Served with your Choice of Dipping Sauce

Coconut Shrimp (3) Coated in Coconut cream batter and roll in coconut & deep fried. Served with your choice of Sauce.

Pork boneless wings (2) Crispy batter mini-Pork Tenderloin served with your Choice of Sauce **Stuffed Mushroom (2)**

Fried Ravioli (3)

Fried Arancini (1.50)

Fried Pork, Chicken, Vegetable Pot Sticker (2.50)

Smoked bacon Jalapeno Poppers (3)

Boneless Chicken Wings (3)

Smoked Salmon Devil Eggs (2)

Potato Skin (2)

Firecracker Shrimp (3)

Bourbon Glazed Meatballs (2)

Hawaiian Ahi Nachos (4) per - Poke style ahi on top of fried wontons

Mexican al pastor (4) per - Roast pork with grilled pineapple on a mini tostada

<u> House Dips</u>

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Deconstructed Chili Relleno (3)

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

Crab Rangoon (4)

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

Santa fe Smoked beef chili and cheese dip (4)

Smoked ground beef with chilies and cheddar cheese, cream cheese and white American cheddar, served with house made tortilla chips.

Greek Hummus (3)

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.

(5) per person

Thai lemon grass marinated chicken, lime, and cilantro sauces with Garlic peanut Sauce

Smoke BBQ beef Satay with firecracker sauce

Pork Belly Satay with sweet chili lime sauce

Tomatoes Caprese - Grape tomato, sweet basil, fresh mozzarella ball drizzle Balsamic glaze satay

<u>Platters</u>

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Antipasto Tray (9)

Hand Selected Cured Meats and Cheeses, Fresh dried fruits, pickled vegetables, Served with Homemade jam, preserved Assorted Breads and Crackers

Mr. Green Platter (3)

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

White Wine Shrimp Cocktail (2.50) per shrimp

Tiger Poached Shrimp Served with Fresh Cocktail Sauce

Tropical Fruit Tray (3)

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

Steak and Pesto Parmigiano (5) per

Seared steak, Pesto, sautéed onions, Parmigiano Reggiano cheese, Crostini Balsamic glaze



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Stuffed Pork Tenderloin [18]

Stuffed pork loin with roast apples and Spinach, mushrooms Bordelais sauce sweet potato, mashed and K's Green beans Dinner rolls, butter. Add Garden salad or Caesar salad (3). Served with roast chili tomatillo sauce.

K's Signature BBQ Bar [22]

Grilled chicken & Pulled pork, Brioche Bunn, House made BBQ Sauce and condiments station. K's Green beans, Chips

Japanese Chicken Katsu and Teriyaki Pork Loin [28]

Crispy chicken and grilled pork tenderloin with house made yum yum sauce and Teriyaki sauce, homemade mashed potatoes, and Asian green beans. Add Garden salad or Caesar salad (3).

Signature Chicken and Chop [28]

Butterfly Cut Chicken Breast and Pork Chop. Signature House Made Glazes. Deluxe Mashed Potato Bar & Corn. Add Garden salad or Caesar salad (3).

Prime Rib [35]

Served medium rare – medium, Baked Potato Bar, Seasonal Vegetables, Dinner Rolls, Au Jus and Horseradish sauce. Add Garden salad or Caesar salad (3).

Naples Lasagna [16]

Layer of Pasta, parmesan, mozzarella, Ricotta cheese, marinara and ground beef, baked and served zucchini and squash, breadsticks. Add Garden salad or Caesar Salad (3). **(Vegetarian lasagna also available)**

Italian Pasta Bar [19]

Choice of two pastas: fettuccine, spaghetti, or penne with two of the following sauces: marinara, Alfredo or meat sauce. Includes meatballs, chicken, or Italian sausage, breadsticks. Add Garden salad or Caesar salad (3). Add second meat for \$2.00 per person.

Santa Fe Chicken Pasta [17]

Penne Pasta, chili rub Chicken, spinach sun dry tomato, corn, black beans, Garlic and Onion in a Chipotle Parmesan Cream Sauce, Dinner rolls and butter. Add Garden salad or Caesar salad (3).

Deluxe Fajita and Taco Bar [14]

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.

Add guacamole or second meat for \$2.00 per person.

Burger and Brat Bar [13]

Choice of burger or brat. 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

Select 2 sides: House baked beans, Bacon ranch potato salad, Coleslaw, Fresh fruit salad.

Add Second Meat – (2)



Cheesecake (6) Homemade Ice Cream (4) Carrot Cake (5) Chocolate Cake (5)

Customizable Breakfast Menu Available Upon Request