



Catering &  
Special Event  
Menu 2022

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## **Themed Per Person Packages**

(Packages Include any one of our beverages and filtered water)

### **Traditional American**

(\$25.99 Per Person Chicken Only) (1Entree)

(\$32.99 Per Person) (2 Entree)

#### **Salad**

Your Choice of Any One of Our Salads

#### **Entrees**

Oven Roasted Chicken With Herbed Garlic Butter  
&

#### **Choice of**

Grilled Atlantic Salmon Topped With Fresh Herbs

**or**

Seared and Sliced NY Strip Steak

#### **Sides (Choose 2)**

Sauteed Zucchini and Summer Squash

Garlic Whipped Potatoes

3 Cheese Mac and Cheese

Roasted Honey Sriracha Brussel Sprouts

Sauteed Haricot Vert With Blistered Cherry Tomatoes and Red Onion

(Includes Complimentary Dinner Rolls)

(Package is served with Oven Roasted Chicken and Choice of 1 other Entree)

## **Food Truck**

(\$350 base fee + \$11.99 per person)

### **Choose 2**

Brisket Nachos  
Brisket Sandwiches  
Brisket Street Tacos

Includes:  
Wagyu Fried Potatoes  
**or**  
Chips and Queso

**(Great for a late-night snack before your send-off!)**

## **Italian**

(\$25.99 Per Person)

### **Salad**

Your Choice of Any One of Our Salads

### **Entrees (Choose 2)**

Traditional Lasagna  
(Chicken or Shrimp) Fettuccine Alfredo  
Shrimp Scampi  
Traditional Italian Spaghetti and Meatballs  
Tuscan Chicken Rigatoni

(Includes Complimentary Garlic Bread)

## **Barbeque**

(\$29.99 Per Person)

### **Salad**

Your Choice of Any One of Our Salads

### **Entrees (Choose 2)**

Smoked St. Louis Style Ribs

Barbeque Smoked Chicken

Smoked Sausage

**(Add Whole Sliced U.S.D.A. Prime Brisket Avg. 8-10 Lbs.)**

**(7 Days' notice required for Brisket)**

### **Sides (Choose 2)**

3 Cheese Mac and Cheese

Sauteed Haricot Vert with Blistered Tomato and Red Onion

Tangy Coleslaw

BBQ Baked Beans

(Includes Complimentary Dinner Rolls)

## **Steakhouse**

(\$54.99 Per Person)

### **Salad**

Your Choice of Any One of Our Salads

### **Entrees (Guests Choose One)**

8 oz Filet Mignon

10 oz. Ribeye

Grilled Atlantic Salmon Filet Topped With Shrimp Skewers and Garlic-Herb Butter

### **Sides (Choose 2)**

Steamed Broccoli With Lemon Butter

Au Gratin Potatoes

3 Cheese Mac and Cheese

**(Add A Grilled Shrimp Skewer To Any Steak for \$12)**

(Includes Complimentary Dinner Rolls)

## **Tex-Mex**

(\$26.99 Per Person)

### **Salad**

Your Choice of Any One of Our Salads

### **Entrees (Choose 2)**

Taco Bar Set-up With Choice of:

- Picadillo Ground Beef
- Green Chile Shredded Chicken
  - Beef Fajita
  - Chicken Fajita

Hand-Rolled Enchiladas (Beef or Chicken)

Pollo Adobado (Adobo-Marinated Roasted Chicken In A Tomato-Guajillo Sauce)

(Includes: Cilantro-Lime Rice, Refried Beans, and Tortillas)

(Taco-Bar Set-up Includes: Lettuce, Tomato, Onion, Cilantro, Sour Cream, Salsa, and Shredded Cheese)

(Taco Bar Entrees Count Individually As One Entree)

## **Brunch**

(\$20.99 Per Person)

### **Entrees (Includes All Listed Below)**

Chicken and Waffles (Smoked or Fried)

Our Famous Shrimp and Grits

Roasted Breakfast Potatoes

Scrambled Eggs

Seasonal Fruit Platter

### **Choice of Protein**

Bacon

Sausage

Turkey Bacon

## **Hors D'oeuvre Package**

(\$14.99 Per Person)

(Add to any package for \$10.99 per person)

### **Choose 3**

Shrimp Cocktail

Bourbon-Glazed Porkbelly

Charcuterie Skewers

Strawberry, Goat Cheese Crostini

Fresh Bruschetta

Brie, Fig and Prosciutto Crostini

Meatball Marinara

Caprese Skewers

Shrimp Ceviche

Lox and Bagel Crisps

**We Now Offer Convenient Financing with Promotional  
Rates as Low as 0% APR!**

(Scan the QR code below to get more information)



**(See Full Menu Below)**

## Starter Salads

### Spinach Strawberry and Goat Cheese Salad

Fresh Baby Spinach, Sliced Strawberry, and Red Onions Tossed In A Light Raspberry Walnut Vinaigrette and Garnished With Glazed Walnuts and Goat Cheese Crumbles  
(\*Most Popular)

### Southwest Caesar Salad

Crisp Romaine Tossed With Corn, Black Beans, and Diced Tomatoes Drizzled in a Caesar Dressing and Finished with Tortilla Strips and Monterey-Jack Cheese

### Garden Salad

Mixed Greens tossed in a Buttermilk Ranch and topped with Carrots, Tomatoes, Cucumber and Radish Served with Garlic-Herb Croutons and Shredded Cheese

### Traditional Caesar Salad

Crisp Romaine Tossed in a Traditional Caesar Dressing and Finished With Garlic-Herb Croutons and Fresh Shaved Parmesan

# Starters

(30 Piece Minimum)

## Shrimp Ceviche

Traditional Ceviche With Marinated Shrimp  
Served in a Crispy Tostada Shell. Light,  
Delicious, and Tropical Favorite

## Chopped Beef Street Tacos

Slow Smoked Chopped Beef on a Flour  
Tortilla Garnished with Cilantro and Onions  
and Finished with a Fresh Salsa Verde

## Meatball Marinara

Roasted Meatballs with homemade  
marinara and topped with grated parmesan  
and fresh herbs.

## Brie, Fig & Prosciutto Crostini

A Buttery Crostini topped with Fig Jam,  
Sliced Brie, and Shaved Prosciutto

## Jumbo Shrimp Cocktail

Traditional Shrimp Cocktail with Fresh  
Steamed and Chilled Shrimp. Garnished  
with Cocktail Sauce and a Squeeze of  
Lemon.

## Bourbon-Glazed Pork Belly Bites

Savory Pork Belly Bites tossed in a  
house-made bourbon glaze.

## Charcuterie Skewers

Artisan Pepperoni, Salami, Mozzarella, and  
Cheddar Cheese. Served on a Skewer and  
Capped with a Green Olive

## Fresh Bruschetta

Thin Sliced and Toasted Baguette Topped  
with Finely Diced Tomato, Onion, and Basil  
and Finished with a Balsamic Reduction.  
(Vegan)

## Strawberry & Goat Cheese Crostini

Buttery Crostini Topped With Herbed Goat  
Cheese, Sliced Strawberry Drizzled With a  
Balsamic Reduction and Garnished With  
Fresh Torn Basil  
(Vegetarian)

## Caprese Skewers

Fresh Mozzarella, Basil, and Cherry  
Tomatoes Layered On A Skewer and  
Drizzled with A Balsamic Reduction  
(Vegetarian)



## A la Carte Entrees

### Traditional

#### Herb-Roasted Chicken

(8) (White or Dark) Chicken Roasted to Perfection and Topped with herbed Garlic Butter.

#### Atlantic Salmon

(8) Filets of Sushi Grade Atlantic Salmon Grilled to Perfection and Garnished with a Lemon Wheel  
(Also Available Cajun Style)

#### Cabernet Braised Short Ribs

(12) Beef Short Ribs Seared and Slow Roasted and Served with a Red Wine Reduction

#### Traditional Herb Roasted Prime Rib Roast

Prime Rib Roasted to perfection Served Med. Rare with Au Jus and Creamy Horseradish (Avg. 10 lb)

#### Oven Roasted Beef Tenderloin Roast

Tender Filet Mignon Roast, Salt and Pepper Crusted, Oven Roasted and Sliced into Medallions. Served Med. Rare with Garlic Herb Butter (Avg 5 lbs)

### Pasta Dishes

#### Cajun Seafood Pasta

Fettuccine Pasta Tossed in Our Signature Alfredo Sauce with Cajun Sausage, Blackened Shrimp, and Grilled Salmon.

#### Traditional Lasagna

Housemade Meat Sauce Layered with Ricotta, Fresh Herbs, and Mozzarella Cheese

#### Fettuccine Alfredo

Grilled Chicken or Steak over Fettuccine Noodles Tossed in Our Signature Alfredo Sauce and Garnished with Parmesan and Italian Spices

#### Homemade Meatball Marinara and Angel Hair

Hand Rolled Meatballs in a Scratch-Made Marinara Sauce Served over Angel Hair Pasta

#### Tuscan Rigatoni

Rigatoni Noodles Mixed in a Cashew Cream Sauce with Sun-Dried Tomatoes, Spinach, Minced Garlic and Garnished with Fresh Chopped Basil  
(Vegan Friendly)

## A la Carte Entrees

### Barbeque

(Served with BBQ Sauce, Pickles, and Onions)

#### Smoked Chicken

(12) Dark Meat Chicken Brined for 24 Hours and Smoked to Perfection.

#### Smoked St. Louis Style Ribs

(3) Full Racks of St. Louis Style Ribs Made with Our Signature BBQ Rub

#### Smoked Whole Wings

(25) Brined Whole Wings made with Our Signature Spice Rub and Smoked Over Fruit Wood

#### Smoked Sausage

3 lbs of Sliced Smoked Sausage

#### BBQ Pulled Pork

Pork Shoulder, Slow Smoked Texas-Style  
(Avg 8-10 lbs)

#### Smoked Brisket

U.S.D.A. Prime Smoked Brisket  
(14 Hours over Pecan Wood)  
(Avg 8-10 lbs)  
(7 Days' notice for Brisket)

### Brunch

#### Shrimp and Grits

Cheddar Grits, Topped with Cajun Shrimp, Chopped Bacon, and Green Onion

#### Chicken and Waffles

(Smoked or Fried) Whole Chicken Wings Served With Belgian Waffle Triangles and Maple Syrup

#### Famous Fluffy French Toast Platter

A Platter of Light and Fluffy French Toast Dusted with Powdered Sugar Garnished with Fresh Berries and Maple Syrup

#### Classic Quiche Lorraine

(2) Classic Quiche in a Buttery Crust

#### Seasonal Fruit Platter

Assorted Seasonal Fruits

#### Bacon and Sausage

Bacon Slices and Sausage (Links or Patties)

#### Oven Roasted Breakfast Potatoes

Diced Potatoes and Onions, Oven Roasted with Fresh Herb

## **AlaCarte Sides**

**Garlic Whipped Potatoes**

**Sauteed Zucchini and Summer Squash**

**3 Cheese Mac and Cheese**

**Sauteed Haricot Vert With Cherry Tomato and Red Onions**

**Roasted Honey Sriracha Brussel Sprouts**

**Homemade Potato Salad**

**Barbeque Baked Beans**

**Steamed Broccoli With Lemon Butter**

**Tangy Coleslaw**

# **Desserts**

(7 days' notice required for Dessert Orders)

## **Cakes**

Chocolate Ganache, Red Velvet, Grand Marnier Berry, Lemon-Raspberry

## **Cupcakes**

Chocolate, Vanilla, Red Velvet

## **French Macarons**

Birthday Cake, Salted Caramel, Pistachio, Vanilla

## **Cheese Cakes**

Classic, Chocolate, Key Lime

## **Cookies**

Chocolate Crackle, Oatmeal Raisin, Chocolate Chip, Sugar

## **Cake Balls**

Italian Creme, Chocolate, Red Velvet, Vanilla, Birthday Cake, Strawberry

## **Petite Fours**

Strawberry, Lemon, Chocolate, Vanilla

## **Tarts**

Bourbon-Pecan, Key Lime, S'mores, Apple Crumble

## **Molten Cakes**

Red Velvet, Chocolate, Caramel, Lemon

## **Others**

Peach-Blackberry Cobbler  
 Chocolate Chunk Blondies  
 Fudge Brownies  
 Chocolate Chip Bread Pudding

## **Beverages**

Filtered Water  
Cucumber-Lemon Water  
Unsweetened Ice Tea  
Sweetened Tea  
Peach Sweet Tea  
Lemonade  
Strawberry-Mint Lemonade  
Can or Bottled Soda

## **The Fine Print**

- All Prices are for Buffet Style Service, Slight Upcharge for Plated Meals
- Tastings are offered at \$75 per person, half of that amount goes towards the deposit should you choose to book with us.
  - 20% Service, Delivery, and Setup Charge Will be added to All Orders.  
(Only 10% for food truck customers)
- 25% of the Estimated Total is Due as a Down Payment to Reserve your Date.
  - Must Meet a \$1,500 Food and Beverage Minimum
- Food Truck Service is 4 hours total with a 2-hour food service window. Additional time can be added.

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