



Catering &
Special Event
Menu 2023

admin@kcihospitality.com ♦ (214)551-4783 ♦ www.kcihospitality.com

Themed Per Person Packages

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

Traditional American

*****(most popular)*****

(\$24.50 Single Entree)

(\$27.99 2 Entree)(Per person)

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)

(2 entree 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, Shrimp, or Salmon) Fettuccine Alfredo
Shrimp Scampi
Traditional Italian Spaghetti and Meatballs
Tuscan Chicken Rigatoni

(Includes Complimentary Garlic Rolls)

Southern

\$23.50 (1 entree) 26.99 (2 entree) Per Person

Salad

Your Choice of Any One of Our Salads

Entrees

Creamy Garlic Smothered Chicken

Shrimp N' Grits

Blackened Catfish

Cabernet-Braised Beef Roast

Sides (Choose 2)

3 Cheese Mac and Cheese

Sauteed Haricot Vert with Blistered Tomato and Red Onion

Garlic Whipped Potatoes

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

(\$24.99 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

Orange Chicken Skewers

Caprese Skewers

Shrimp Ceviche

Lox and Bagel Crisps

Filet, Fig, and Blue Cheese Crostini

**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 is required for all dessert orders)

Fruit Tarts
Cheesecake Shooters
Chocolate Dipped Pretzels
French Macarons
Brownie Bites
Tiramisu Shooters
Mini Churros (Cinnamon or Chocolate)
Banana Pudding (Individual)
Cake Pops
Dipped Rice Crispies
Caramel Tarts
Chocolate Tarts
Assorted Cookies
Mini Cupcakes
Mini Bundt Cakes
Cheesecake Bar Bites
Cake Cups

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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