



Catering &
Special Event
Menu 2022

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Themed Per Person Packages

(Packages Include Iced Tea or Lemonade and Filtered Water)

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

(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)

Traditional American

(\$32.99 Per Person)

Salad

Your Choice of Any One of Our Salads

Entrees (Choose 2)

Oven Roasted Chicken With Herbed Garlic Butter
Grilled Atlantic Salmon Topped With Fresh Herbs
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)

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)

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

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.
- 25% of the Estimated Total is Due as a Down Payment to Reserve your Date.
 - Must Meet a \$1,500 Food and Beverage Minimum

www.kcihospitality.com

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 and 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 herb.

Brie, Fig & Prosciutto Crostini

A Buttery Crostini topped with a 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 and 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)

Ala 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)

Ala 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