



2025
CATERING &
SPECIAL
EVENT MENU

WE CAN'T WAIT TO SERVE YOU!

At KCI Hospitality LLC, we are committed to providing our clients with only the finest service, quality, and value.

Our professional staff will be sure to exceed your expectations. With over 20 years of experience in the industry, we have learned exactly how to make your wedding or corporate event more than just memorable but a once-in-a-lifetime experience!

Why Us?

- The absolute **EASIEST** catering experience from start to finish!
- World-class customer service
- Multiple Award Winning
- Fully Insured
- Better Business Bureau Accredited
- 5-star rating on Google, Wedding Wire, and The Knot





HORS D'OEUVRE PACKAGE

Adds a touch of elegance to any event!
(\$15.99 Per Person)

Perfect for cocktail hours and mixers. Passed butler style by our uniformed & professional service staff.

Choose 3: Shrimp Cocktail | Bourbon-Glazed Pork Belly | Charcuterie Skewers | Roasted Corn Elote Bites | Fresh Bruschetta | Brie, Fig and Prosciutto Crostini | Orange Chicken Skewers | Caprese Skewers | Shrimp Ceviche | Teriyaki Chicken Satays | Meatball Marinara Crostini

Add to any package for \$12.99 per person (3) / 9.99 per person (2)

BREADS & SPREADS APPETIZER STATION

(\$6.99 Per Person)

A charcuterie-style appetizer display that includes the following:
Queso-Blanco | Spinach & Cheese Dip | Hummus | Salsa Verde | Pimento Spread |

Served with: Tortilla Chips | Pita Bread | Crostinis

DESSERT TABLE (DESSERT CHARCUTERIE SPREAD)

(\$8.50 Per Person) (Choose 3)

Arranged Charcuterie style with filler sweet treats and candies.

Shooters: Banana Pudding | Strawberry Cheesecake | Tiramisu | Key Lime Pie | Biscoff Cookie Butter | Oreo Nutella Cheesecake

Others: Cheesecake Bar Bites | Frosted Brownie Bites | Assorted Macarons

Fried Oreos Station - \$6.75 Per Person) Includes Chef Attendant and Self-Serve Topping Bar

OUR SIGNATURE “STRESS-FREE” PACKAGE

- Full ceramic place setting rental w/ glass water goblets & cloth napkins.

Rental includes:

- Delivery & and set-up by our staff,
- All of your napkins folded,
- Ice water in all goblets w/ tableside refills
- Place setting bussing
- Return to our rental partner.
- We also take full liability if anything is damaged or broken so no surprise bills for you later!

- Our “Breads & Spreads” appetizer station, is set up charcuterie style and displayed during cocktail hour.

- Any one of our cuisine packages including our traditional American package with our famous “Seared & Sliced NY Strip” (Buffet Service)

-- Non-alcoholic drink station set-up with all necessary garnishes, cups, and straws

- Complimentary coffee station set-up for your guests during cake-cutting/dessert service.

- Uniformed Professional Service Staff - Elevate your big day with our impeccable, uniformed professional banquet servers. Count on us to flawlessly assist and ensure a truly successful and unforgettable event!

- Includes all service fees and gratuities. Just multiply the number of guests you anticipate and bam! You're done. Catering checked off your list!

\$71.95 per guest

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THEMED PER PERSON PACKAGES

PACKAGES INCLUDE FILTERED WATER, ICED TEA, AND LEMONADE STATION

(PLATED SALADS & BREAD +\$3.50 PER GUEST)

(PRESET BREAD AND BUTTER +\$1.99 PER GUEST)

Traditional American

MOST POPULAR

(\$29.25 Single Entree p/p)

(\$32.95 2 Entree p/p)

Salad

Your Choice of Any One of Our Salads

Entrees

Oven Roasted Chicken With Herbed Garlic Butter
&

Entree Choice of

Grilled Atlantic Salmon Topped With Fresh Herbs

or

Cabernet Braised Short Ribs

Sides (Choose 2)

- Sauteed Zucchini and Summer Squash
- Garlic Whipped Potatoes
- 5 Cheese Mac and Cheese
- Roasted Honey Sriracha Brussel Sprouts
- Sauteed Haricot Vert With Blistered Cherry Tomatoes & Red Onion

(Includes Complimentary Dinner Rolls)

(2 entree package is served with Oven Roasted Chicken and Choice of 1 other Entree)

Substitute a Prime Rib or Filet Mignon Carving Station for only \$7.99 per guest!

Southern

GUEST FAVORITE

(\$28.25 Single Entree p/p)

(\$31.95 2 Entree pp)

Salad

Your Choice of Any One of Our Salads

Entrees

- Creamy Garlic Chicken
- Shrimp N' Grits
- Blackened Catfish
- Barbeque Roasted Chicken

Sides (Choose 2)

- 5 Cheese Mac and Cheese
- Sauteed Haricot Vert with Blistered Tomato & Red Onion
- Garlic Whipped Potatoes
- Sauteed Zucchini and Summer Squash

(Includes Complimentary Dinner Rolls)



THEMED PER PERSON PACKAGES

PACKAGES INCLUDE FILTERED WATER, ICED TEA, AND LEMONADE STATION

(PLATED SALADS & BREAD +\$3.50 PER GUEST)
(PRESET BREAD AND BUTTER +\$1.99 PER GUEST)

Italian

(\$29.99 per person)

Salad

Your Choice of Any One of Our Salads

Entrees (Choose 2)

Traditional Lasagna
(Chicken, Shrimp, or Salmon) Fettuccine Alfredo
Chicken Florentine
Classic Baked Ziti
Tuscan Chicken Rigatoni

(Includes Complimentary Garlic Rolls)

Tex-Mex

(\$28.99 per person)

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

Salad

Your Choice of Any One of Our Salads

Entrees (Choose 2)

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

Taco bar Set-Up With Choice of:

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

(Taco-Bar Set-up Includes: Pico de Gallo, Sour Cream, Salsa, and Shredded Cheese)

(Taco Bar Entrees Count Individually As One Entree)

Steakhouse

Guest Favorite
(\$65.95 pp)

Salad

Your Choice of Any One of Our Salads

Entrees (Guests Choose 1)

8 oz Prime Filet Mignon
10 oz Prime Ribeye
Grilled Atlantic Salmon Filet Topped With Shrimp Skewers & Garlic-Herb Butter

Sides (Choose 2)

Steamed Broccoli With Lemon Butter
Au Gratin Potatoes
5 Cheese Mac and Cheese

(Includes Complimentary Garlic Rolls)

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

Brunch

(\$25.99 per person)

Entrees (Includes All Listed Below)

Chicken and Waffles
Our "Famous" Shrimp and Grits
Roasted Breakfast Potatoes
Scrambled Eggs
Seasonal Fruit Platter

Choice of Protein

Bacon
Sausage
Turkey Bacon



We say SKIP THE WEDDING FAVORS and thank your guests after a long night of celebration on the dance floor with our mouth-watering brisket options.

Food Truck

****Guest Favorite****

(\$350.00 Truck Rental + \$15.99 per person)

Entrees(Choose 2):

Brisket Nachos
Brisket Sliders
Brisket Street Tacos

Includes:

Wagyu Fried Potatoes
or
Chips and Queso

This is the PERFECT late-night snack before your send-off!

Also Available for Corporate Bookings!



STARTER SALADS

Strawberry & Goat Cheese Salad

Fresh Field Greens | Strawberry | Red Onions
| Raspberry Vinaigrette | Glazed Walnuts |
Goat Cheese Crumbles
(*Most Popular*)

Southwest Caesar Salad

Crisp Romaine | Corn | Black Beans | Diced
Tomatoes | Caesar Dressing | Tortilla Strips |
Monterey Jack Cheese

Garden Salad

Mixed Greens | Buttermilk Ranch | Carrots
Tomatoes | Cucumber | Radish |
Garlic- Herb Croutons | Shredded Cheese

Traditional Caesar Salad

Crisp Romaine | Caesar Dressing
Garlic-Herb Croutons | Fresh-Shaved
Parmesan

STARTERS

Shrimp Ceviche

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

Orange Chicken Skewers

Diced Grilled Chicken tossed in a Housemade
Orange Glaze. Served on a skewer and garnished
with sesame Seeds and Fresh Orange Zest!

Teriyaki Chicken Satays

Tender Chicken grilled on a skewer with a
house made teriyaki glaze. Garnished with
sesame seeds and green onions.

Brie, Fig & Prosciutto Crostini

Buttery Crostini topped with Fig Jam, Sliced
Brie, Shaved Prosciutto & Garlic Confit

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.

Roasted Corn Elote Bites: Roasted Corn
served Elote style in a tortilla crisp.
Garnished with cotija cheese and a valentina
drizzle.

Fresh Bruschetta

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

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

Roasted to Perfection and Topped with herbed Garlic Butter.

Atlantic Salmon

Sushi Grade Atlantic Salmon Grilled to Perfection and Garnished with a Lemon Wheel.

(Also Available Cajun Style)

Cabernet Braised Short Ribs

Beef Short Ribs Seared and Slow Braised 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

Oven Roasted Beef Tenderloin Roast

Beef Tenderloin, Salt & Pepper Crusted, Oven Roasted, and Sliced into Medallions.

(Served Med. Rare with Garlic Herb Butter)

PASTA DISHES

Traditional Lasagna

House-Made Meat Sauce Layered with Ricotta, Fresh Herbs, and Mozzarella Cheese

Fettuccine Alfredo

Grilled Chicken, Salmon, or Steak over Fettuccine Pasta 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 Pasta 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

SOUTHERN

Blackened Catfish

American Catfish Blackened Seasoned, Seared to Perfection and Finished With Herb Garlic Butter

Shrimp N Grits

Creamy Cheddar Grits topped with Chopped Bacon, Grilled Shrimp and Green Onions

Barbeque Roasted Chicken

Tender Chicken Marinated in our House-Made Honey-BBQ Sauce and Roasted to Perfection!

Creamy Garlic Smothered Chicken

Chicken Simmered in a Creamy Garlic Sauce

BRUNCH

Shrimp and Grits

Creamy Cheddar Grits topped with Chopped Bacon, Grilled Shrimp and Green Onions

Chicken and Waffles

Crispy Chicken Tenders 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



SIDES

- Garlic Whipped Potatoes
- Sauteed Zucchini and Summer Squash
- 5 Cheese Mac and Cheese
- Sauteed Haricot Vert With Cherry Tomato and Red Onions
- Hot-Honey Roasted Rainbow Carrots
- Roasted Honey Sriracha Brussels Sprout
- Steamed Broccoli With Lemon Butter
- Hot-Honey Roasted Carrots

BEVERAGES

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

THE FINE PRINT

All Prices are for buffet-style service, Slight Upcharge for Plated Meals.

Tastings are offered at \$75 per person, half of which goes towards the deposit should you choose to book with us.

20% Service, Delivery, and Setup Charge Will be added to All Orders.

A down payment and signed contract are necessary to reserve your date/event.

Weddings Must Meet a \$5,000 Event Minimum

Food Truck Service is a 2-hour food service window. Additional time can be added, additional fees may apply.