



KCI Hospitality

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

Award Winning Service



OUR SIGNATURE "STRESS-FREE" EXPERIENCE

Full ceramic place setting rental w/ glass water goblets.

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 "Cabernet Braised Short Ribs"

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 & Delivery Fees. Just multiply the number of guests you anticipate and bam! You're done. Catering checked off your list!

Rental includes:

- Delivery & set-up by our staff
- 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

\$79.15 per guest



CHEF-CURATED EXPERIENCES

CURATED EXPERIENCE INCLUDE FILTERED WATER, ICED TEA, AND LEMONADE STATION

Traditional American ★

INCLUDES:

Salad

Your choice of either the traditional Caesar or classic garden salad

Entrees

- Herb-roasted chicken
- &

Pick one of the following:

- Grilled Atlantic Salmon Topped With Fresh Herbs
- Cabernet Braised Short Ribs

Two Sides

- Hot-Honey Roasted Rainbow Carrots
- Garlic Whipped Potatoes
- 5 Cheese Mac and Cheese
- Sauteed Haricot Vert with Blistered Cherry Tomatoes and Red Onions

(Includes Complimentary Dinner Rolls)

\$32.25 Single Entree Per Person

\$35.95 Two Entree Per Person

2 entree experience 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 ★

INCLUDES:

Salad

Your choice of either the traditional Caesar or classic garden salad

Entrees

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

Two Sides

- Hot-Honey Roasted Rainbow Carrots
- Garlic Whipped Potatoes
- 5 Cheese Mac and Cheese
- Sauteed Haricot Vert with Blistered Cherry Tomatoes and Red Onions

(Includes Complimentary Dinner Rolls)

\$31.25 Single Entree per person

\$34.95 Two Entree per person

Plated Salads & Bread +\$3.50 Per Guest
Preset Bread & Butter +\$1.99 Per Guest

CHEF-CURATED EXPERIENCES

CURATED EXPERIENCE INCLUDE FILTERED WATER, ICED TEA, AND LEMONADE STATION

Italian

Salad

Your Choice of Any One of Our Salads

Choose two Entrees

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

(Includes Complimentary Garlic Rolls)

\$29.99 per person



Tex-Mex

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

Salad

Your Choice of Any One of Our Salads

Choose two Entrees

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

Fajita Style Set-Up With Choice of:

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

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

(Entrees Count Individually As One Entree)

\$31.99 per person

CHEF-CURATED EXPERIENCES

CURATED EXPERIENCE INCLUDE FILTERED WATER, ICED TEA, AND LEMONADE STATION

Steakhouse★

Salad

Your Choice of Any One of Our Salads

Choose one Entrees

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

Two Sides

- 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)

\$75.95 per person

Brunch

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

\$28.99 per person





ADDITIONAL OPTIONS

Hors D'oeuvre Experience

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

\$18.99 Per Person

Add to any experience for \$15.99 per person (3) / \$12.99 per person (2)

Breads & Spreads Appetizer Station

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

\$9.99 Per Person

Dessert Charcuterie Table

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

\$11.50 Per Person (Choose 3)

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



FOOD TRUCK ★

WE SAY SKIP THE WEDDING FAVORS AND THANK YOUR GUESTS WITH OUR MOUTH-WATERING BRISKET OPTIONS.

Choose two Entrees

- 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!

\$350.00 Truck Rental + \$18.99 per person

Also Available for Corporate Bookings!

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STARTER SALADS

Strawberry & Goat Cheese Salad ★

Fresh Field Greens | Strawberry | Red Onions | Raspberry Vinaigrette | Glazed Walnuts | Goat Cheese Crumbles

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.

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.