

KEMP'S KITCHEN & BAKERY
HOLIDAY CATERING

\$170 SPECIAL

SERVED WITH A 10 ROLLS, 16oz CRANBERRY SAUCE & 32oz GRAVY

—YOUR CHOICE OF 1 MEAT—

TURKEY N DRESSING
HAM N DRESSING

CHICKEN N DRESSING
CHICKEN TENDERS

—YOUR CHOICE OF 2 SIDES—

GREEN BEAN CASSEROLE
SWEET POTATO CASSEROLE
MASHED POTATOES

MAC N CHEESE
GREEN BEANS
COLESLAW

—YOUR CHOICE OF 1 DESSERT—

PUMPKIN PIE
PECAN PIE
CHOCOLATE PIE
CHEESECAKE

PEANUT BUTTER PIE
COCONUT PIE
APPLE PIE
KEY LIME PIE

CALL OR EMAIL DANIEL TO ORDER
205-842-8551 or daniel@kempskitchens.com

Pricing is before tax and delivery fees. Please provide 72-hour notice for all orders. Holiday menu is only available for events that occur 10/1/23 - 12/24/23.

KEMPS CATERING & BAKERY

HOLIDAY CATERING

MEATS

WHOLE BAKED TURKEY: \$60 AVG 15-20LB

SMOKED TURKEY BREAST BONELESS : 10LBS FOR \$60 OR 1LB FOR \$10

HONEY BAKED HAM : \$6/LB

SIDES (Feed 10-12)

DRESSING: \$25

GREEN BEAN CASSEROLE: \$22

SWEET POTATO CASSEROLE: \$22

12 ROLLS: \$6

QT CRANBERRY SAUCE: \$5

HOMEMADE PIE

PEANUT BUTTER PIE: \$35

COCONUT PIE: \$35

APPLE PIE: \$35

KEY LIME PIE: \$35

PUMPKIN PIE: \$35

PECAN PIE: \$35

CHOCOLATE PIE: \$35

CHEESECAKE: \$35

CALL/EMAIL DANIEL OR ORDER ONLINE
205-842-8551 or daniel@kempskitchens.com



HOW TO REHEAT A KEMPS KITCHEN HAM OR TURKEY

IN THE OVEN:

- **Preheat oven to 325o F.**
- **Wrap ham or turkey completely & tightly in aluminum foil.**
 - **Place turkey or ham in the oven and heat until an internal temperature of 165o F is reached. This will take approximately 1 hour for the turkey and 2 - 2 1/2 hours for the ham depending on your oven.**
- **Allow turkey or ham to rest at room temperature for 15 - 20 minutes to allow the juices in the meat to settle.**
 - **Slice your smoky holiday treat and serve.**

Thoughts from our pit to your party:

- **Our smoked hams and turkeys are sure to pair well with your favorite recipes or make it even easier by picking up our scratch- made Southern sides.**