

K's Catering & Event Center



Welcome to K's Catering and Event Center

We offer in-house and off-premise catering.

For in-house events, we have an event center equipped with a private bar, bathroom and staff. The room can accommodate up to 80 people; however, we are able to accommodate more if your event is on Sunday or Monday.

*A \$300.00 non-refundable room fee is required.
20% gratuity will be added to the bill.*

For off-premise events, we will do our best to accommodate your needs. Whether that be a customer pick-up or a complete set-up. A complete set-up includes traveling to the event site, set-up and tear-down of the buffet line, and staying the duration of the dinner service. For a complete set-up event, a 20% gratuity will be added to your bill.

*If your event is further than 15 miles away,
a travel fee will be charged.*

Prices are subject to change

Please let us know of any food allergies

If what you're looking for is not listed, we can discuss alternatives

Appetizers

Charbroiled Rosemary Lamb Lollipops.....	\$12.00/piece
Bacon Wrapped Scallops.....	\$7.00/piece
Shrimp Cocktail with Cocktail Sauce.....	\$7.00/piece
Cocktail Meatballs with Red Sauce (GF).....	\$2.50/piece
Tyropita Triangles.....	\$4.00/piece
Spanikopita Triangles.....	\$4.00/piece
Stuffed Mushrooms (GF).....	\$5.00/piece
Tomato Caprese Skewers.....	\$4.00/piece
Gyro Bites.....	\$3.00/piece
Hummus Bites.....	\$2.50/piece
Cheese and Cracker Tray with Pepperoni.....	\$5.00/person
Vegetable Tray with Ranch.....	\$5.00/person



Basic Buffet

Chicken Thighs

Baked Ziti with Ground Beef

Salt Potatoes

Broccoli

Salad with Ranch & Italian Dressing

Sliced Italian Bread

Total Cost is \$23.00 per person + tax

Protein Options

¼ Chicken + \$3.00/person

Chicken French + \$4.00/person

Chicken Marsala + \$4.00/person

Chicken Parmesan + \$4.00/person

Italian Sausage with Peppers and Onions + \$6.00/person

Roast Beef Nest (thinly sliced in 'Nest' piles in Au Jus) + \$6.50/person

Salmon Wrapped in Bacon with Maple Glaze + \$10.00/person

Carved Prime Rib + \$12.00/person

6oz Filet Mignon + \$35.00/person

Pasta Options

- Penne Pasta with Alfredo +\$3.00/person
- Penne Pasta Primavera +\$4.00/person
- Penne Pasta with Pesto +\$3.00/person
- Penne Pasta with Vodka Sauce +\$4.00/person
- Mac and Cheese +\$3.00/person
- Mac and Cheese with Truffle Oil +\$4.00/person
- GF Pasta +\$3.00/person

Side Options

- Mashed Potatoes +\$3.50/person
- Roasted Potatoes +\$3.00/person
- Asparagus +\$4.00/person
- Vegetable Medley +\$3.00/person
- Zucchini and Summer Squash +\$4.00/person
- Macaroni Salad +\$3.00/person
- Potato Salad +\$3.00/person
- Italian Pasta Salad +\$4.00/person
- Caprese Pasta Salad +\$4.00/person
- Tomato, Cucumber, Onion Salad +\$4.00/person
w/ Feta +\$4.50/person

Pizza & Wing Buffet

4 slices of pizza per person

Your choice of toppings

4 wings per person

Your choice of sauce

Total Cost is \$14.00 per person + tax

Piggy Plate Buffet

Macaroni Salad

Cubed Fries

Choice of 2 meats: Hamburgers, Cheeseburgers, or Hot Dogs

Hot Sauce

Diced Onion

Mustard and Ketchup

Sliced Italian Bread

Total Cost is \$20.00 per person + tax

Open Bar

Well Drinks \$18.00/person

*Recipe 21: Vodka, Gin, Tequila, and White Rum,
Clan MacGregor Scotch, Domestic Beer and House Wines*

Call Drinks \$22.00/person

*Jack Daniels, Jim Beam, Tito's, Three Olives Vodka, Jameson,
Jose Cuervo, Espolon, Captain Morgan, Bacardi,
Ecco Domani Pinot Grigio, Mark West Pinot Noir, IPAs,
Ciders, and Imported Beers*

Top Shelf \$27.00/person

*Johnny Walker Black, Grey Goose, Gran Coramino Tequila,
Gentleman Jack, Zack Brown Cabernet, Hess Chardonnay, Ciders,
IPAs and all Beers*

