

Katie's Kitchen

Buffet Package

Includes choice of one entree and three sides.

Extra entree can be served for extra charge per person.

Poultry Entrées

Chicken Breast

Champagne

lightly floured chicken breast seasoned, sautéed and served with a sauce of rich chicken stock, cream and champagne

Chicken Marsala

chicken breast sautéed and served with a savory marsala and mushroom sauce

Chicken Parmesan

breaded chicken breast, seasoned, pan-fried and finished in the oven with mozzarella cheese and marinara sauce.

Chicken Picatta

sautéed breast lightly floured with a white wine lemon caper sauce

Pork Entrées

Pulled BBQ Pork with

Potato Rolls

smoked pulled pork served with our bbq sauce

Roasted Bone-In

Chicken

grecian, BBQ or vesuvio

Beef Entrées

Barbeque Beef Brisket

slow-cooked beef brisket in a tangy barbeque sauce

Beef Tenderloin

tenderloin tips sautéed with butter and garlic, simmered in brandy, finished with a flavorful demi-glaze,

Braised Beef Short Ribs

slow cooked with port wine demi and roasted onions

Marinated Skirt Steak

Pepper Steak

with bell peppers, tomatoes, onions

Sliced Honey Dijon

Glazed Ham

Cranberry Orange

Chutney Pork Tenderloin

Seafood Entrées

Bourbon Smoked Salmon

char-grilled smoked salmon with a bourbon bbq honey glaze

Pistachio Crusted

Whitefish

served with a lemon butter sauce.

Parmesan Crusted

Tilapia

served with a lemon wine sauce

Pasta Entrées

Baked Lasagna: Meat or Cheese

Baked Penne with

Sausage

baked penne pasta with cream sauce, sausage and ricotta cheese, topped with mozzarella cheese

Rigatoni Katie

Rigatoni, mushroom, sun-dried tomatoes, chicken breast, asparagus in a mascarpone cheese tomato sauce.

Mushroom Ravioli

Mixture of mushrooms and ricotta cheese served with a marsala cream sauce.

Fettuccini Alfredo

fettuccini topped with your choice of grilled chicken or shrimp with a creamy alfredo sauce

Salad Selections

dressings on the side

Chopped Salad

Dried cranberries, goat cheese, diced apples and celery with raspberry vinaigrette.

Arugula Salad

arugula, cranberry, candied walnuts, and crumbled goat cheese tossed in a raspberry, lemon, and olive oil vinaigrette

Caesar Salad

romaine lettuce, parmesan cheese, and seasoned croutons with homemade caesar dressing

Caprese Salad

fresh mozzarella, tomatoes, and basil drizzled with extra virgin olive oil and balsamic glaze.

Fresh Spinach Salad

fresh baby spinach, eggs, red onion, and crumbled bacon with warm bacon dressing

Tossed Mixed Greens

romaine, head, and leaf lettuce, tossed with cucumber, carrot, tomatoes, and red cabbage with your choice of two dressings

Vegetable Selections

Crispy Brussel Sprouts

roasted brussel sprouts with cherry tomatoes, red onion and applewood bacon tossed in a light honey mustard sauce

Green Beans Amandine

blanched and seasoned green beans, mixed with toasted almonds

Grilled Asparagus

lightly seasoned and grilled to perfection

Herb Grilled Vegetables

fresh seasonal vegetables grilled and topped with olive oil and light seasoning

Roasted Confetti Corn

oven roasted corn with peppers, chives and red onion

Roasted Parmesan

Tomatoes

tomatoes halved and baked with parmesan cheese

Sautéed Baby Carrots

baby carrots sautéed with brandy glaze

Steamed Broccoli

steamed and seasoned with salt and pepper

Starch Selections

Au Gratin Potatoes

sliced potatoes blanched then baked in a cheese sauce

Baked Potato with Sour Cream

potato roasted then center-split and garnished with sour cream, chives, and cheese

Baby Red Potatoes

seasoned, and roasted

Roasted Garlic Mashed Red Potatoes

mashed red potatoes with butter, cream and roasted garlic

Traditional Mashed Potatoes

mashed potatoes with butter and cream

Twice Baked Potatoes

potato skins piped with mashed potatoes, bacon, cheese, sour cream, and parsley

Vesuvio Potatoes

potato wedges sautéed and roasted in olive oil, garlic, onions, and oregano, simmered in chicken stock and white wine

Rice Pilaf

carrots, celery, onions, red pepper, and parsley cooked in a chicken broth

Mediterranean Orzo

Sautéed orzo pasta tossed with diced mixed vegetables, spinach, sundried tomatoes, feta cheese and light vinegar

Steamed Rice

steamed and seasoned with salt and pepper

Couscous

Plated

Plated meals are served with choice of salad and two sides.

Beef & Veal

Beef Tenderloin Medallions

served with your choice of béarnaise sauce, red-wine reduction, or mushroom demi glaze

Braised Beef Short Ribs

boneless beef short ribs, slow cooked with port wine demi and roasted pearl onions

New York Strip Steak

grilled to perfection and served with butter

Petite Filet Mignon

tender filet mignon grilled and topped with red-wine sauce

Rib Eye

10 oz. ribeye grilled and topped with onion bacon jam

Veal Fellini

thin sliced veal, prosciutto, eggplant fresh mozzarella, served in a white wine sauce.

Veal Scaloppini

thinly sliced veal, lightly floured, served with a brown butter caper sauce

Poultry

Stuffed Chicken

Chicken breast stuffed with spinach, sun-dried tomatoes and fresh mozzarella.

Chicken Marsala

sautéed boneless breast with mushroom marsala sauce

Chicken Picatta

sautéed boneless breast with lemon caper sauce

Duck a l'orange

Pork Tenderloin

Cranberry, almond, apple chutney with a brandy orange sauce

Seafood

Parmesan Crusted Tilapia

cooked with parmesan cheese and pan-seared, topped with a lemon wine sauce

Pistachio Crusted Whitefish

served with a lemon butter sauce.

Pesto Salmon

Marinated pesto salmon served with pesto cream sauce.

Pan Seared Scallops

Pan seared scallops served with champagne cream sauce.

Vegetarian

Mushroom Ravioli

Mixture of mushrooms and ricotta cheese served with a marsala cream sauce.

Mushroom & Asparagus Risotto

Hot Hors D' Oeuvres

Arancini

italian fried risotto ball with ground beef and peas.

Bacon Wrapped Dates

Bacon Wrapped Scallops

Macaroni and Cheese Bites

Mini Sliders

black angus beef, bbq pulled pork, or beef brisket on a mini brioche bun

Mini Tacos**

Bite size corn tortilla taco with seasoned beef or chicken topped with fresh cabbage and guacamole

Petite Gourmet Flatbread Pizzas

bite-sized cheese, pepperoni, or sausage pizzas on flatbread

Chicken Empanadas

Crab Cakes

BBQ Meatballs

Chicken or Pork Quesadilla

Italian Sausage and Peppers

Stuffed Mushrooms

Coconut Shrimp

Beef Wellington

tenderloin of beef with mushrooms and onion wrapped in a puff pastry

Fried Calamari

Gourmet Potato Skins

baby red potatoes stuffed with cheddar cheese, chives, sour cream, and bacon

Cold Hors D' Oeuvres

Antipasto Skewer

genoa salami, artichokes hearts, olives, cherry tomatoes, and provolone

Bruschetta

Prosciutto with Melon

thinly sliced prosciutto wrapped around a melon ball

Herb Grilled Shrimp Skewers

marinated shrimp with fresh herbs and olive oil

Marinated Tortellini Skewers

cheese tortellini skewered with olive oil and italian spices

Fresh Mozzarella & Tomato Skewers

fresh mozzarella skewer with cherry tomatoes and fresh basil

Mini Deli Sandwiches

an assortment of deli meats on petite rolls with assorted condiments

Shrimp Cocktail