



Small Bites (1-2 bites)

COLD/ROOM TEMP

Shrimp Ceviche Shots \$36 dozen

Smoked Salmon Crepe Rolls with Dill Crème Fraiche \$36 dozen

Caprese Skewers; cherry tomatoes tossed in basil pesto, mozzarella and cheese tortellini \$21 dozen

Artichoke Bruschetta Crostini \$18 dozen

Fruit Kabobs \$24 dozen

Veggie Cups with Creamy Herb Dip \$21 dozen

Salsa Shots; Avocado Salsa, Fruit Salsa, Pico de Gallo, Corn Chips \$5 pp/\$6.50 1/2 pint

HOT

Pastry dough pocket filled with Brie and orange marmalade \$24 dozen

Goat Cheese stuffed Figs wrapped in Bacon \$24 dozen

Blue Cheese and Chives stuffed Baby Potatoes \$18 dozen

Fried Bacon Mac and Cheese Bites \$30 dozen

Cream Cheese and Bacon Stuffed Jalapenos \$21 dozen

Roasted Vegetable Frittata Squares (crustless quiche) \$18 a dozen

Meatlovers Frittata Square \$18 dozen

Homemade Pigs in a Blanket with Spicy Mustard \$18

Crab Cakes with Zesty Aioli \$36 dozen

Traditional Stuffed Mushrooms with Parmesan \$21 dozen

Prosciutto wrapped Asparagus \$24 dozen

Big Bites (3-4 bites)

Chicken Sundried Tomato Meatballs with Parmesan Dipping Sauce \$21

Chicken Parmesan Bites with Tomato Basil Sauce \$24 dozen

Marinated Chicken Satay's with Peanut Sauce \$24 a dozen

Italian Meatballs with Homemade Marinara \$18

Garlic Herb Beef Tenderloin Mushroom Skewers \$36 dozen

Bacon wrapped Shrimp Skewers \$36 dozen

SLIDERS

Ground Chicken, Sundried Tomato, Feta Cheese and Basil Crème Fraiche \$24 dozen

Southwest Ground Turkey Burger with Mango Salsa and Cilantro Aioli \$24 dozen

Beef and Cheddar Slider \$18 dozen

BBQ Pulled Pork Sliders \$24 a dozen



DIPS

Guinness Beer Dip; cream cheese, cheddar cheese, Guinness beer and seasonings served with Pretzels \$21 pint *serves 10*

Artichoke Dip; artichoke hearts, cream cheese, mayo, sour cream, parmesan cheese and seasonings served with Assorted Crackers \$21 pint *serves 10*

Traditional Onion Dip and Potato Chips \$18 pint *serves 10*

Avocado Salsa; avocado pieces mixed with tomatoes, red onion, cilantro and seasonings in a light vinaigrette served with Corn Tortilla Chips \$24 pint *serves 10*

Fruit Salsa; strawberries, mango, cilantro, lime and seasonings served with Flour Tortilla Chips \$21 *serves 10*

Pico de Gallo; tomatoes, cilantro, red onion, garlic with lime and seasonings served with Corn Tortilla Chips \$21 *serves 10*

Southwest Black Bean Salad; black beans, bell peppers, corn, tomatoes, cilantro, rice wine vinaigrette with Homemade Tortilla Chips \$24 pint *serves 10*

Roasted Red Pepper Hummus; garbanzo beans puree with roasted peppers and seasonings served with Pita Chips \$24 pint *serves 10*

Pumpkin Dip; pumpkin puree with pumpkin spice and whipped cream with Homemade Cinnamon Pita Chips \$22 pint *serves 10*

Buffalo Chicken Dip; chicken breast chopped and seasoned with creamy buffalo sauce served with Bread Bites \$22 pint *serves 10*

Tips for Choosing your Menu:

4-6 small bites per person per hour for cocktail parties, if you mix in satays and sliders these are more filling and I would recommend 2 small bites and 1 satay/slider per person per hour

Less than 45 people 6-7 different types of appetizers

More than 45 guests 8-10 different types of appetizers



Italian Buffet

Minimum 20ppl Maximum 150 ppl

Meat Lasagna; *ground beef, mild Italian sausage, homemade tomato sauce layered with noodles, seasoned ricotta and mixed cheeses baked until golden*

Chicken Alfredo; *seared chicken breast pieces tossed with Alfredo sauce and fettucine pasta*

Pasta Primavera; *Sauteed bell pepper, mushrooms, zucchini, yellow squash and tomatoes in a lemon garlic sauce*

Tossed Salad with Kim's Dressings

Garlic Bread

\$9.50 per person

Asian Buffet

Minimum 10ppl Maximum 50 ppl

Mongolian Beef; *strips of skirt steak seared in a tangy sweet brown sauce with green onions*

Chicken Satay with Peanut Sauce; *soy sauce marinated chicken breast pieces on skewers with homemade peanut sauce on the side*

Steamed Rice; *white or brown*

Peanut Noodle Salad; *long noodles tossed with bell peppers, green onions, carrots, snap peas and sprouts in homemade peanut dressing*

Garlic Sugar Snap Peas; *fresh sugar snap peas sautéed with fresh garlic*

Ginger Carrots; *baby carrots sautéed with sesame oil and fresh ginger*



“Thanksgiving” Buffet

Minimum 10ppl Maximum 50 ppl

Roasted Turkey Breast; brined Turkey Breast seasoned and roasted until tender!

Traditional Stuffing

Buttery Mashed Potatoes

Crunchy Sweet Potatoes

Green Bean Casserole

Cranberry Sauce

Turkey Gravy

\$18 a person

Add Roast Beef or Ham \$5 pp

Slider Buffet

Minimum 20ppl Maximum 150 ppl

Beef and Cheddar with Special Sauce and Pickles on Butter Rolls

BBQ Pulled Pork on Sweet Roll

Southwest Ground Turkey with Mango Salsa and Cilantro Aioli on White Roll

Ground Chicken, Sundried Tomato and Feta Cheese with Basil Crème Fraiche on Whole Wheat Roll

\$9 pp includes 2 sides

Additional side \$2 pp

Sides:

Creamy Potato Salad

Warm Bacon Potato Salad

Tangy Cole Slaw

Roasted Vegetable Pasta Salad with Homemade Balsamic Vinaigrette

Fresh Fruit Salad Bowl

Black Bean Salad with Corn Tortilla Chips

Beer Dip with Pretzels



Single Entrée

buffet or plated

Minimum 10 servings

Chicken Parmesan, Pasta, Tossed Salad and Garlic Bread \$9.50pp

Boneless skinless chicken breast breaded, pan fried and baked in the oven with tomato sauce and mozzarella cheese on top. Pasta tossed with Kim's homemade sauce, freshly tossed green salad with Balsamic Vinaigrette, Crispy Garlic Bread

Bruschetta Chicken, Tomato Basil Pasta, Ceasar Salad, Warm Chibatta Bread \$9.50pp

Grilled seasoned Chicken Breast with Balsamic drizzle, pasta tossed with fresh diced tomatoes, basil and garlic, ceasar salad; romaine, parmesan cheese, homemade croutons and dressing on the side, warmed chibatta bread and butter

Chicken Cordon Bleu, Chicken Gravy, Mashed Potatoes, French Beans and Dinner Rolls \$9.50pp

Boneless, skinless chicken breast pounded thin layered with ham and swiss cheese, rolled up, breaded and baked. Chicken Gravy, Kim's Real Mashed Potatoes, Thin green beans steamed, seasoned and tossed with butter, warm dinner rolls with butter on the side

Bacon Cheddar Chicken Breast with Ranch Mashed Potatoes, Mixed Vegetables and Dinner Rolls \$9pp

Boneless, skinless chicken breast crusted with crushed crackers, bacon and sharp cheddar cheese and oven baked. Kim's Real Mashed Potatoes with butter, cream and ranch seasonings, Seasonal Veggies steamed, seasoned and tossed with butter, warm dinner rolls with butter on the side

Jalapeno Cheddar Chicken, Rice, Honey Carrots and Cornbread \$ 9pp

Chicken Breast with a Medium Spiced Jalapeno, cheddar, cream cheese cilantro stuffing baked in the oven served with steamed rice and baby carrots in a honey butter sauce. Homemade Cornbread on the side with butter



Single Entrée cont'

buffet or plated

Minimum 10 servings

Italian Stuffed Pork Loin, Tomato Basil Pasta OR Soft Polenta, Green Beans, Crispy Bread \$18pp

Whole pork loin stuffed with fresh herbs, prosciutto, fresh grana parma cheese and fresh herb. Rolled and roasted whole and ready to slice served with tomatoes, garlic and basil tossed with gremelli pasta, fresh green beans sautéed and tossed in Balsamic Reduction, crispy bread and butter on the side

Roasted Beef Tenderloin, Parmesan Twice Baked Potatoes, Bacon Brussel Sprouts, Dinner Roll \$28pp

Whole beef tenderloin roasted to medium-medium rare ready to slice served with a baked potato skin filled with homemade parmesan mashed potatoes and baked until golden on top, Brussel sprouts tossed with yummy Bacon jam, warm rolls with butter on the side

Beef Stroganoff, Egg Noodles, Seasonal Veggies and Rosemary Garlic Bread \$9pp

Slow cooked stew meat with seasonings in a beef gravy finished with sour cream. egg noodles and seasonal veggies steamed until tender, rosemary garlic bread

Chipotle Maple Glazed Salmon, Sweet Potatoes, Green Beans \$10pp

Roasted 5-ounce salmon filet with a sweet and spicy glaze, mashed sweet potatoes and sautéed green beans traditional Mashed potatoes available

Pasta Primavera with Baby Spinach Salad and Whole Wheat Rolls \$9pp

*Sauteed bell pepper, mushrooms, zucchini, yellow squash and tomatoes in a lemon garlic sauce, Baby Spinach Salad with Tomatoes, Red Onion, Feta Cheese and Honey Mustard Dressing **ADD CHICKEN \$2pp ADD SHRIMP \$3pp***

Add Side Salad to Any Meal: \$1.75 pp

Add Ceasar Salad to Any Meal: \$2 pp



Brunch

SUNRISE BUFFET

Minimum 10 ppl

Vanilla French Toast OR Bailey's French Toast

Buttermilk Silver Dollar Pancakes OR Banana Pancakes

Scrambled Eggs

Apple Smoked Bacon

Homemade Sausage Patties

Breakfast Potatoes

Seasonal Fresh Fruit

Whipped Butter and Syrup

\$12 adult

\$7 kids 10 and under

Eggs Benedict \$3.00 each minimum 10

Egg Casseroles

Bacon, potato and cheddar

Asparagus, red onion, red potato and goat cheese

Roasted veggies, sweet potato and brie

Italian sausage onions, red potato, parmesan and seasonings

Chorizo, peppers, onions, tomatoes, cheddar topped with Salsa

Individual \$24 a dozen

8x8 serves 4-6 \$20

9x11 serves 10-12 \$35

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Morning Baked Goods

Blueberry Sour Cream Bundt Cake \$28 each

Snickerdoodle Loaf sm \$5, Lg \$8

Chocolate Chip OR Walnut Banana Bread sm \$5, Large \$8

Pumpkin Loaf with Pecan Strudel Topping sm \$5, Large \$8