



CK Catering

attractive, professional, and affordable



Step 1. Choose Entrées & Style of Service (see 2nd page)

Choose 2 entrées from Group A

- Buffet \$43.00
- Family Style \$46.25
- *Plated Dual Entrées \$48.50 *CHOICE OF DUAL OR SINGLE ENTRÉE

IF YOU DO NOT SEE WHAT YOU ARE LOOKING FOR CALL FOR A CUSTOM QUOTE.

Choose 1 entrée from Group A and 1 entrée from Group B Or 2 entrées from Group B

- Buffet \$45.75
- Family Style \$49.00
- *Plated Dual Entrées \$50.25 *CHOICE OF DUAL OR SINGLE ENTRÉE

Choose 1 entrée from Group A or B and 1 entrée from Group C

- Buffet \$53.00
- Family Style \$56.25
- *Plated Dual Entrées \$58.50 *CHOICE OF DUAL OR SINGLE ENTRÉE

Choose 1 entrée from Group A or B and 1 entrée from Group D

- Buffet \$56.00
- Family Style \$59.25 (our most popular package)
- *Plated Dual Entrées \$61.50 *CHOICE OF DUAL OR SINGLE ENTRÉE

Choose 1 entrée from Group A or B and 1 entrée from Group E

- Buffet \$56.50
- Family Style \$59.75
- *Plated Dual Entrées \$62.00 *CHOICE OF DUAL OR SINGLE ENTRÉE

LISTED PRICING IS BASED ON 120+ ADULT GUESTS, IF LESS ADULTS THAN...

- (119-75 ADULTS) +\$2/PERSON,
- (74-60 ADULTS), +\$5/PERSON,
- (59-35 ADULTS), +CUSTOM PRICING

*Plated service not available at all venues.

WE GRILL YOUR FOOD ON-SITE!

At CK Catering fresh hot food is as important to us as it is to you.

To ensure this type of service, we provide complimentary grilling and on-site chefs, allowing your guests to savor the aroma and sights that grilling affords.

Our talented on-site chefs have years of grilling experience and knowledge to achieve an impressive meal you are proud to serve at your special event.

2024 Signature Menu

Step 2. Passed Hors D'oeuvres or Stationed Appetizers - Choose 3

- Vegetable Tray (gf, vegan) with Ranch Dip (gf)
- Fresh Fruit Tray (gf, vegan)
- Cheese Tray (gf) & Cracker Tray
- BBQ Meatballs
- Bruschetta
- Bacon-Wrapped Dates (gf)
- Caprese Bites (gf) (pictured)
- Pear & Goat Cheese Tartlet, Honey (pictured)
- Roasted Artichoke & Goat Cheese Crostini
- Apple Cranberry Crostini, Honey (pictured)
- Stuffed Mushroom Caps (gf)
- Balsamic Roasted Grape Crostini (pictured)
- Thai Spring Rolls with Peanut Sauce (gf, vegan) (pic)
- Pulled Pork on Chip with Vinegar Slaw
- Seared Ahi Tuna Nacho (gf)
- Tomato Bisque Shooters, Mini Grilled Cheese (pic)



Additional Apps +\$1/ person. (gf) = Gluten Free.

Stationed Apps served on Bamboo/Clear plates. China upon request +\$.50/person.

Passed Hors D'oeuvres included with Family-Style & Plated dinner service.

Passed Hors D'oeuvres +\$1/person with Buffet style dinner service.

A TASTE OF CK CATERING! We offer four to five **GROUP TASTINGS** per year. **PRIVATE TASTINGS** are available year round by appointment. Contact CK Catering to learn more.

CK Catering's Dinner Packages Include:

- 3 Appetizers, 2 Entrées (any combination), 2 Sides, Family Style Salad & Rolls
- Plated Salad (optional upgrade) +\$1.00 per guest
- China (venue provides)
- Flatware (venue provides)
- Water Service (spring water, ice, water glasses, & carafes)
- Coffee Station (ceramic mugs, 100 cups regular coffee, & condiments)
- Table Linens (venue provides)
- Linen Napkins (venue provides)
- Wait Staff, Kitchen Staff, & On-site Chef
- Includes Grill & All Equipment needed to complete your event!

+ 6% sales tax & service fee (includes gratuity/ancillary fees):
12% Buffet, 15% Family-Style and Stations, & 18% Plated service

Step 1. Entrées. Choose 1, 2, or 3 Entrées

Group A - Entrées

Chicken Imperial; parmesan & garlic breaded chicken breast
 Champagne Chicken
 Chicken Marsala
 Fried Chicken (Bone-in), Baked or BBQ Chicken (Bone-In or Breast)
 Fettuccini Alfredo with Chicken & Vegetables
 Lasagna
 Italian Sausage and Mostaccioli
 Baked Ham with Brown Sugar Glaze (gf)

KID'S MEALS
 (2-10 YRS
 OLD) - CHICKEN
 TENDERS, MAC-
 N-CHEESE, &
 GREEN BEANS.
 PRICED AT A
 REDUCE COST.

Group A - Vegetarian & Vegan - Entrées

Creamy Spinach Pasta
 Portobello Mushroom Stuffed with Quinoa (gf, vegan)
 Vegetable Lasagna Roll-Ups
 Tuscan Pasta (can also be made vegan)
 Eggplant Parmesan
 Tortellini Primavera

INDIVIDUAL
 SPECIAL DIETARY
 MEAL(S) ARE AVAILABLE
 AT NO
 ADDITIONAL COST
 ABOVE MEAL PRICING.

Group B - Entrées

Cherry Balsamic Chicken (gf) (Grilled)
 Maple Whiskey Chicken (gf) (Grilled)
 Citrus Chicken (gf) (Grilled)
 Lemon Herb Marinated Chicken (gf) (Grilled)
 Carved Roast Beef with Au Jus
 Caribbean Pork Tenderloin (gf) with Mango Salsa (gf) (Grilled)
 Pork Tenderloin (gf) with Cranberry Apple Glaze (gf) (Grilled)
 Pulled Pork; plain (gf) or BBQ (gf)
 Pork Loin (gf) with Red Wine Reduction Sauce (gf)
 Tilapia (gf) with Mango Salsa (gf) (Grilled)

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Group C - Entrées

BBQ Brisket (gf) served with BBQ sauces (gf)
 Flank Steak (gf) with Chimichurri (gf) (Grilled)
 Pig Roast (gf) served with BBQ sauces (gf)
 Rainbow Trout (gf) (Grilled)

Group D - Entrées

Sirloin Tri Tip (gf) with Bourbon Glaze (gf) or Horseradish Sauce (gf)
 Salmon (gf) Honey Glaze (gf), Bourbon Glaze (gf) or Mango Salsa (gf)
 Sirloin Kabobs (gf) basted with Bourbon Sauce (gf) (add \$1)
 Asian Sea Bass (gf) (Grilled)

Group E - Entrées

Beef Tenderloin (gf) with Bourbon Glaze (gf) or Horseradish Sauce (gf)
 Prime Rib (gf) with Horseradish Sauce (gf)



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CHARCUTERIE & CHEESE BOARD

Choose your own adventure story filled with Artisan meats, various cheeses, assorted crackers, dried fruits, & more!



Charcuterie Table (6')

- No additional charge if replacing 3 appetizers with charcuterie table.
- Or add \$4.00 per person if including the charcuterie table with the 3 appetizers.

Charcuterie Trays

- No additional charge if replacing 2 out of the 3 appetizers with charcuterie tray.
- Or add \$2.00 per person if including the charcuterie tray with the 3 appetizers.



Cheese Boards

- No additional charge if replacing 1 out of the 3 appetizers with a cheese board.
- Or add \$1.50 per person if including the cheese board with the 3 appetizers.



Step 3. Sides - Choose 1 (each section below)

Sides - Starch - Choose 1

Garlic Smashed Potatoes (gf)
Horseradish and Parmesan Smashed Red Potatoes (gf)
Roasted Red Potatoes (gf) (add \$.25)
Steamed Yukon Gold with Dill Butter (gf)
Roasted Fingerling Potatoes (gf) (add \$.25)
Roasted Sweet Potato (gf)
Macaroni and Cheese
Rice Pilaf
Wild Rice Blend

Sides - Vegetables - Choose 1

Fresh Green Beans (add Almonds) (gf)
Asparagus; Roasted or Steamed (gf) (seasonal)
Roasted Vegetables (gf); zucchini, squash, assorted peppers, carrots, & red onions (add \$.25)
Roasted Root Vegetables (gf); includes parsnips, beets, rutabaga, carrots, & onion
Baby Glazed Carrots (gf)
Corn on the Cob (gf) with Butter (gf)
Roasted Brussel Sprouts (gf) (add \$.25)

Sides - Salad - Choose 1

Mixed Greens, Craisins, Pecans & Feta (gf)
Mixed Greens, Apples, Walnuts & Goat Cheese (gf)
Arugula, Watermelon with Balsamic Vinaigrette (gf) (add \$.50)
Spinach, Strawberries & Feta (gf)
Mixed Greens, Craisins, Roasted Butternut Squash, Shaved Parmesan with a Cider Vinaigrette Dressing (gf)

The above salads are gluten free and include a choice of 1 Dressing.

Garden Salad, (Pick Up to 4 toppings: Tomato, Assorted Peppers, Carrot, Cucumber, Onion, Crouton, & Radish) *(Includes the choice of 2 Dressings)*

Dressing - Choose 1

Most Popular dressings...Raspberry Vinaigrette, Ranch, Balsamic Vinaigrette, Caesar, Poppy Seed, French, Italian, Thousand Island, Vinegar & Oil, Bleu Cheese & Honey Mustard

Sides - Bread - Choose 1 (Baked Fresh Daily)

Assorted Dinner Rolls

- White and Wheat Rolls (included)
 - » *add* Cheddar Garlic Biscuits (+ \$.35 per person)
 - » *OR add* Cornbread Muffins (+ \$.35 per person)
-

Additional Sides \$1.00 per guest | (gf) = Gluten Free



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Step 4. Choice of Desserts (Optional)

DESSERTS

Make CK Catering's desserts be your primary sweet treat or provide your own cake, cupcakes, pies, etc to compliment our assorted desserts!



DESSERT TRIO - \$3.95 per person (pick 3)

Individual desserts served in your choice of served in your choice of ½ pint Mason Jars, Martini Glasses, Coupe Champagne Glasses, or Shooters. Includes display and set up.



- Caramel Apple Cheesecake (pictured)
- Pumpkin Cheesecake
- Cherry Cheesecake
- Mississippi Mud Pies
- Blueberry Buckle
- Peach Cobbler
- Apple Cobbler



- Strawberry Shortcake (pictured)
- Chocolate Oreo Cream Pie (pictured)
- Banana Cream Pie (pictured)
- Peanut Butter Pie (pictured)



COOKIES & BARS TRIO - \$2.50 per person (pick 3)

- Milk Shots with Homemade Chocolate Chip Cookies
- Double Chocolate Brownies featuring Ghirardelli Chocolate
- Lemon Bars
- Blondies
- Assorted Cookies (pick 3 flavors)

BITE-SIZE FAVORITES - \$1.25 each

- Hand-Dipped Chocolate Strawberries (pictured).
- Best served in cool weather or in an indoor venue with a/c.



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CAKE CUTTING (Included) We will cut your dessert (cake, pies, etc)! The dessert will be placed on clear acrylic plates with a clear fork. Guest will come to the dessert table to make their selection.

PLATED CAKE SERVICE (+\$2.00 per person with family-style or plated meal service). CK Catering staff will cut cake and place it on china plates. The plated pieces of cake are placed at the guest's tables with a stainless steel fork.

DESSERT STATIONS - \$2.50 per person or as marked

ICE CREAM SUNDAE BAR (popular) (*limited availability due to lack of freezers at venues*) - Vanilla & Chocolate Ice Cream, Chocolate Syrup, Caramel, Whipped Cream, Maraschino Cherries, Heath Bar bits, Sprinkles, Mini Chocolate Chips, M&M's & Oreo bits.



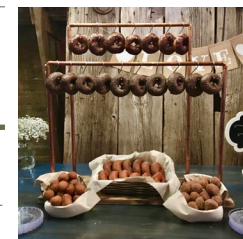
FRUIT PIES A'LaMode - Homemade assorted pies (pick 3 flavors) topped with vanilla ice cream. (There maybe an additional cost for berry pies). (pictured)

APPLE CARAMEL DIPPING STATION - An attendant will wedge locally grown apples for guests to dip into warm caramel and roll in an assortment of candy and nut toppings. Toppings: Heath Bar bits, bits of M&M's, chocolate chips, & sprinkles.

S'MORE STATION - Graham Crackers, Marshmallows, Hershey & Ghirardelli Chocolates with our Marshmallow Roasting Station. *Due to open flame, this station is not available at all venues.*

DONUTS AND CIDER BAR - (\$2.75 per person) Fresh & local Apple Cider (popular) Donuts or assorted flavors with a fun display! (pictured)

CHEESECAKE STATION - (\$3.50 per person) Plain cheesecake will be served by an attendant and placed into a martini glass. Toppings: Graham Cracker Crumbles, Cherry, Strawberry, Blueberry pie filling, Chocolate Syrup, or Salted Caramel.



INCLUSIONS

Pricing includes set up, display items, clear acrylic plates & forks, napkins, & cutting of dessert. After dessert, staff will tidy up the table & box up top of cake, provided by your baker.

If desired or needed, at no extra cost, CK Catering staff will set up your dessert station. Please let us know if this is your desire. Then, at a specified time, we will set out napkins on the dessert table, cut the tasty treats and place it on clear acrylic plates with a clear fork. Guests will select their own piece. Afterwards, staff will tidy up and box up uncut leftovers.

Step 5. Choice of Late Night Snacks (Optional)

LATE NIGHT SNACKS

Revive your dancing guests with a delicious late night snack.
Pick a 2nd Late Night Snack for an additional \$1 per person!

CK Catering provides enough late-night snack for 75% of your total guest count. With this assumption, the listed price per person is at a discounted rate. The price per person is for your total guest count.

POPCORN MACHINE - CK Catering supplies the popcorn, the popcorn box, the popcorn machine, an attendant to pop the popcorn, all seasoning. (\$300.00 flat fee)

WALKING TACOS – bags of Frito's. Choice of pulled pork, chili or taco meat. Top with shredded lettuce, shredded cheese, tomato, sour cream, & salsa. (\$3.00)

FLATBREAD PIZZAS - Margherita, BBQ Chicken, Steak & Gorgonzola, & more! (pick 3) Grilled on site. (pictured) (\$3.75)



HOT DOG STATION - Choice of Chicago or Coney dog. (\$3.25)

- Chicago Style Hot Dog - All beef hot dog, poppy seed bun, yellow mustard, white onion, bright green sweet pickle relish, dill pickle spear, tomato wedges, sport peppers & celery salt.
- Coney Island Hot Dog - All beef hot dog, hot dog bun, yellow mustard, chili, white onion, & shredded cheese.



CHARCUTERIE TRAY & CRACKER TRAY - Assorted meats, cheeses, olives, & almonds. (pictured) (\$3.50)



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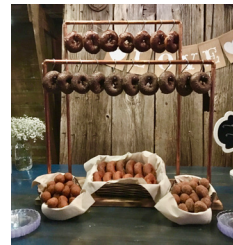
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SLIDERS – Seasoned ground beef, bleu cheese & grilled onions (pictured) (\$3.00)



NACHO BAR – Tortilla chips, seasoned ground beef, cheese, lettuce, tomato, sour cream, & salsa (\$3.00)

ASIAN TAKE-OUT – Lo Mein served in Chinese take-out boxes with chopsticks. (\$3.00)



DONUTS AND CIDER BAR – Fresh & local Apple Cider (most popular) Donuts or assorted flavors with a fun display. (pictured) (\$2.75)

SOFT PRETZELS – Soft pretzels, (3) toppings: (pick 3) Cheese Dipping Sauce, Jalapeno Cheese, Queso, Cinnamon Cream Cheese or Honey Mustard with a fun display. (pictured) (\$2.00)

TOMATO BISQUE SHOOTERS & MINI GRILLED CHEESE - Warm Tomato Bisque Shooters topped with a mini grilled (pepper jack) cheese. (pictured) (\$2.25)



MILK & COOKIES SHOTS – Chocolate Chip Cookies & Milk Shooters. (\$2.00)



PULLED PORK SLIDERS – Pretzel rolls & sweet pickles (pictured) (\$2.75)

CHEESE TRAY & CRACKER TRAY - International & domestic cheeses served with gourmet crackers. (\$2.25)

QUESADILLAS – Chicken & cheese with guacamole & sour cream. (\$3.25)

SUB SANDWICH – Layered with assorted meats, cheeses, lettuce, tomato, & mayonnaise. Served with potato chips. (pictured) (\$3.25)



HEAVY HORS D'OEUVRES MENU

Select from this menu when hosting an Hors D'Oeuvres ONLY event or if you are looking for additional choices for Appetizers.



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Gold	44.00 per person	Platinum	\$51.00 per person	Station Dinner	\$54.00 per person
Choose:	3 items Group A 3 items Group B 3 items Group C 3 items Group D 1 Standard Station	Choose:	3 items Group A 3 items Group B 2 items Group C 2 items Group D 2 Standard Station	Choose:	2 items Group B 1 item Group C 4 Standard Station
<i>+ Service fee (includes gratuity/ancillary fees) 15% Stations + 6% sales tax</i>					

GROUP A | STATIONED

- Vegetable Tray (gf) with Ranch Dip (gf) or Red Pepper Hummus (gf)
- Fresh Fruit Tray (gf, vegan)
- Cheese Tray (gf) & Cracker Tray
- BBQ Meatballs
- Sourdough & Spinach Dip with cut cubed bread
- Bruschetta
- Pita & Red Pepper Hummus (gf)
- Hot Spinach & Artichoke Dip with Crackers

GROUP B | PASSED OR STATIONED

- Caprese Bites (gf) - cherry tomato, fresh mozzarella, basil, olive oil, salt & pepper
- Crostini - beef tenderloin with horseradish mayonnaise sauce and/or pork tenderloin with chipotle mayonnaise sauce
- Thai Spring Rolls (gf, vegan) - Asian noodles wrapped in rice paper, served with peanut sauce
- Apple Cranberry Crostini - baguette bread, brie butter, apple slices & cranberry chutney with honey
- Roasted Artichoke & Goat Cheese Crostini
- Toasted Butternut Squash Ravioli - brushed with sage butter
- Cheese & Grape Skewers
- Tri-Colored Tortellini Skewers - with sundried tomatoes and basil
- Crab Puffs - made with crab and cheese soufflé set on top of a baguette slice
- Pear & Goat Cheese Tartlet - Pears & goat cheese, puff pastry drizzled with honey

GROUP C | PASSED

- Bacon Wrapped Water Chestnut & brushed with BBQ Sauce
- Bacon Wrapped Date
- Gazpacho or Tomato Bisque Shooter - topped with mini pepper jack grilled cheese
- Chicken Satay - marinated in coconut & lime, served with peanut dipping sauce
- Stuffed Mushroom Caps - Spinach & Cheese, Seafood, Italian Sausage & Bleu Cheese or Chorizo

GROUP D | PASSED

- Bacon Wrapped Shrimp or Scallops with Garlic Butter
- Bacon Wrapped Steak - topped with bleu cheese then wrapped in bacon
- Coconut Shrimp - served with our citrus marmalade
- Mini Crab Cakes - topped with Remoulade sauce
- Shrimp Cocktail Shooter - jumbo shrimp served with cocktail sauce
- Sirloin Bundle – sliced sirloin tri tip, carrot, onion & ginger brushed with hoisin sauce
- Mini Tacos - A fish tacos with mango salsa or braised beef with avocado salsa
- Petite Philly Cheese Steak - sliced ribeye, cheese peppers & onions on baguette roll

STANDARD STATION

- Quesadilla Station - Chicken and/or Ground Beef Quesadillas grilled on site, chips, salsa, & sour cream
- Slider Station - Mini Slider stuffed with bleu cheese topped with sautéed onions
- Pad Thai (gf) - Served in mini Chinese take out boxes & chop sticks.
- Mashed Potato (gf) - Served in Martini Glasses. Toppings: cheddar & bleu cheese, bacon, green onions, broccoli, sautéed onions & roasted mushrooms
- Macaroni & Cheese - Served in Martini Glasses (with lobster add \$3.00). Toppings: Cajun sausage, bacon, green onions, tomatoes & sour cream
- Pork Tenderloin Sliders - petite rolls and chipotle mayo
- Guacamole Station (gf) - chips and salsa. Staff will make guacamole at station
- Fajita Station – Grilled chicken, peppers, & onions. Toppings: cheddar, sautéed onions & green peppers, tomato, lettuce & sour cream
- Taco Station – Grilled fish, grilled chicken, flour tortilla, corn tortillas. Toppings: cheddar, sautéed onions & green peppers, tomato, lettuce & sour cream

PREMIUM STATION

- Beef Tenderloin Sliders (add \$4.00). Petite rolls & sauces

Packages Include:

- China (venue provides)
- Flatware (venue provides)
- Water Service (spring water, ice, water glasses, & carafes)
- Coffee Station (ceramic mugs, 100 cups regular coffee, & condiments)
- Table Linens (venue provides)
- Linen Napkins (venue provides)
- Wait Staff, Kitchen Staff, & On-site Chef
- Includes Grill & All Equipment needed to complete your event!