

C&K Catering & Personal Chef Services



Dinner & Dining Menu

Formal Occasions & Dinner Service

Service Times 4pm - 9pm

"An Elegant Dining Experience With A Soulful Twist"

Prices and Menu are Subject to Change Without Notice

Thank You For Your Consideration



PH: 888.484.5111 Fax: 888.472.6729
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Banquet & Reception Guide

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Dinnerware

Nice clear plastic dinnerware products & napkins are provided with all meal packages. China or glassware is provided for an additional fee. Substitutions: Additional Fees Will Apply

Also Inquire About Our

Executive-Chef "Specialty" Hors D Oeuvres Package

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Hors D' Oeuvres (25 Person Minimum)

Cocktail Hour

Seasonal Fruit and Imported & Domestic
Cheese Display (pg 6)
Gourmet Chip & Dip Display (pg 6)
Fresh Vegetable Display with Herb Dips
Choice of 1 meat from List A
*Your Choice of Salad
*Your Choice of Beverage
\$15.95 per guest

Silver Bon Appétit

Gourmet Chip & Dip Display (pg 6)
Seasonal Fruit and Imported & Domestic Cheese
Display (pg 6)
Choice of 4 meats total from List A or B
*Your Choice of Beverage
\$21.95 per guest

List 'A' Meat

Honey BBQ Meatballs
Assorted Pinwheels
(Ham Or Turkey)
Bite-Size Cocktail Shrimp
Vegetable Canapé's Topped w/ Chicken Salad
Lemon Pepper Chicken
Drumettes
Chicken Wingettes

List 'B' Meats

Large Chilled Shrimp
Bite Size Cocktail Shrimps
Herb Chicken Breast on Ciabatta Bread
Bite Size Salmon Croquettes w/
Remoulade sauce Tomatoes
Cherry Stuffed Tomatoes w/ Chicken Salad

Celebration Delight

Seasonal Fruit and Imported &
Domestic Cheese Display (pg 6)
Gourmet Chip & Dip Display (pg 6)
Fresh Vegetable Display with Herb
Dips
Choice of 2 meats total from list A
*Your Choice of Salad
*Your Choice of Beverage
\$17.95 per quest

***Salad Choices**

Fresh Spring Salad with Feta Cheese, Strawberries, Pine nuts and Strawberry
Vinaigrette
Greek Feta Salad w/Olives and Balsamic Vinaigrette
Cucumber, Tomatoes and Onion Salad
Mandarin Spinach Salad
Fresh Garden Salad
Mexican Corn Salad
Rotini Pasta Salad
Carrot Salad
Pea Salad

***Beverage Choices**

Southern Style Sweet Tea (Un-Sweetened Also)
Sparkling Tropical Lime Punch
Ginger Iced Tea
Lemonade
Tea Punch

List 'C' Meats

Sliced Ham served w/ warm Honey Mustard
Sauce & Min Rolls
Carved Turkey w/ Mini Rolls
Bacon Wrapped Shrimp
Roast Beef served w/ warmed Yeast Rolls &
Horseradish or Substitute 2 selections from
selected specialty Hors D Oeuvres List

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Exquisite Gold

Seasonal Fruit and Imported & Domestic
Cheese Display (Pg 6)
Gourmet Chip & Dip Display (pg 6)
Choice of 5 Meats total from List A, B, Or C
*Your Choice of Salad
*Your Choice of Beverage
Assorted Mini Cupcakes
\$26.95pp

Diamond Du Jour

Seasonal Fruit and Imported &
Domestic Cheese Display (Pg 6)
Gourmet Chip & Dip Display (pg 6)
Fresh Vegetable Display with Herb Dip (pg6)
Choice of 3 Meats total from List A, B, or C
1 Choice of Entrée from Themed Station (pg 5)
*Your Choice of Beverage
Fondue Volcano (pg 6)
\$35pp

**Salad Choices*

Fresh Spring Salad with Feta Cheese, Strawberries, Pine nuts and Strawberry Vinaigrette
Greek Feta Salad w/Olives and Balsamic Vinaigrette
Cucumber, Tomatoes and Onion Salad
Mandarin Spinach Salad
Fresh Garden Salad
Mexican Corn Salad
Rotini Pasta Salad
Carrot Salad
Pea Salad

**Beverage Choices*

Southern Style Sweet Tea (Un-Sweetened Also)
Sparkling Tropical Lime Punch
Ginger Iced Tea
Lemonade
Tea Punch

Substitutions: Additional Fees Will Apply

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Themed- Stations

(Prices Are Per Person)

Pasta Station: (Choice of 1 Pasta Dish)

Angel Hair Pasta with Shrimp (Marinara or Alfredo)

Stuffed Manicotti in Meaty Marinara Sauce / Pasta Only - \$10.95 pp Entrée - \$16.95 pp *

Baked Ziti w/Meaty Marinara Sauce

Creamy Chicken Alfredo with bell peppers and onions

Lasagna (Meaty or Vegetarian)

Pasta Entrée Only- \$8.95pp

1 Pasta Entrée w/Choice of Salad, 1 side & Bread- \$14.95pp

Fiesta Station: Choose from Grilled Chicken pieces, Pepper steak pieces, Ground Beef or Cheese Only. Served with Pico de Gallo, Sour Cream, Salsa, Guacamole, Chopped Tomatoes, Black Olives, Jalapenos, Shredded Cheese and Peppers & Onions. Choose from soft Flour Tortilla, hard Corn Tortilla or Tortilla Chips (Pick 1) - Quesadilla Entrées are served with refried beans and rice

Ala Carte Selections- Cheese only- \$4.50pp w/1 Meat only- \$5.50pp (Bite-size portions)

Vegetarian Entrée- \$11.95/pp - Entrée w/1 Meat- \$13.95pp - Entrée w/ 2 Meats \$15.95pp Entrée w/ 3 Meats- \$17.95pp

Asian Station: 1 Choice of Salad- Chicken Lettuce Wraps or Thai Salad with snow peas, zucchini, bell peppers, broccoli and bok choy, 1 Choice of Rice or Noodles, Vegetable stir fry, 1 choice of meat (Mongolian Chicken or Pepper Steak)

Entrée w/ Meat - \$12.95pp

Vegetarian- \$10.95pp

Add Chef to Man Station- Additional Fees will apply.

Fruit Carvings & Ice Sculpture Designs

Our fabulous fruit carvings and ice sculptures are the highlight of any event. We take pride in creating any design for your event whether it's a birthday party, anniversary, wedding or corporate gala. Special designs, logos, initials, etc can be created on ice.

Prices vary, ask for quote

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Display Tables and Carving Stations

(Prices Per Person)

Seasonal Fruit and Imported & Domestic Cheese Display: This display includes assorted fresh or seasonal fruits. Next we add a variety of imported and domestic cheeses such as Havarti Dill, Gouda, Brie, Smoked Cheddar, Swiss, Pepper Jack, and Monterrey Jack or seasonal Cheeses.

Under 50ppl- \$5.75 Less than 100ppl- \$4.75 More than 100ppl- \$4.00

Fresh Vegetable Volcano with Herb Dip: Enjoy an assortment of seasonal vegetables cascading from bowls served with delicious herb dips.

Under 50ppl- \$4.25 Less than 100ppl- \$4.00 More than 100ppl- \$3.75

Gourmet Chip & Dip Display with Cascading Tri-colored Tortilla Chip and Pita Chips: Served with Tomato and Basil Salsa OR California Greek Dip and Warm Crawfish and Cheese Dip

Under 50ppl- \$6.75 Less than 100ppl- \$6.25 More than 100ppl- \$5.75

Chef Carving Stations

Service Fees Added for Chef Manned Stations

Roasted Turkey Breast: Served with Mini Croissants and Mayonnaise

Less than 100ppl- \$4.75 More than 100ppl- \$3.75

Southern Baked Honey Ham: Served with Mini Yeast Rolls and Honey Mustard Sauce

Less than 100ppl- \$4.50 More than 100ppl- \$3.50

Roast Beef: Served with Yeast Rolls, Gravy and Horseradish Sauce

Less than 100ppl- \$7.50 More than 100ppl- \$6.50

Dessert Display Stations

Fondue Volcano: Delicious Melted White and Milk Chocolate, Display of Strawberries, Pineapples, Apples, Bananas, Pound Cake, Angel Food Cake, Marshmallows, Kettle Potato Chips, Graham Crackers, Candies, Mini Cheesecakes and More...

Less than 100ppl- \$6.50 More than 100ppl- \$5.50

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Entrée Selections

All Entrees below are served with Rolls and Butter, Choice of salad, 1 Vegetable and 1 Starch.

Beverages- \$1.45pp Soft Drinks & Bottled Water- \$1.75pp Coffee w/condiments- \$.50 Coffee w/glassware- \$1.50pp

Refer to Page 9 for Vegetable and Side Choices.

Wonderful Vegetarian Options are Always Available for your Guests.

Clear Plastic Dinnerware - \$14.95 per person

Clear Plastic plates, forks, spoons or
knife & paper dinner napkins

China or Glass and Silver- \$21.95 per person

White porcelain or clear glass plates, fork, spoon
and /or knife, 1 water glass, 1 beverage glass &
paper dinner napkins

Choose 1 Entree

Succulent Southern Fried Chicken or Smothered Chicken
Roast Beef with Roasted Potatoes, Carrots and Celery**

Pulled BBQ Pork

Turkey & Homemade Cornbread Dressing with
Cranberry Sauce**

Pork Chops Fried, Smothered, or Grilled with
Gravy and Onion

Smoked Sausage with Onions and Bell Peppers

Smothered Turkey Wings

Cubed Steak with Gravy

Meatloaf with Honey Tomato Glaze

Liver & Onions

English Sheppard's Pie**

Honey or Mesquite BBQ Chicken

Chicken and Broccoli Rice Casserole**

Second Entrée-ask for quote

**Items That Count as One Entrée and One Starch

**Salad Choices*

Fresh Spring Salad with Feta Cheese, Strawberries, Pine nuts and Strawberry Vinaigrette
Greek Feta Salad w/Olives and Balsamic Vinaigrette
Cucumber, Tomatoes and Onion Salad
Mandarin Spinach Salad
Fresh Garden Salad
Mexican Corn Salad
Rotini Pasta Salad
Carrot Salad
Pea Salad

**Beverage Choices*

Southern Style Sweet Tea (Un-Sweetened Also)
Sparkling Tropical Lime Punch
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Lemonade
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Clear Plastic Dinnerware - \$17.95 per person

Clear Plastic plates, forks, spoons or knife & paper dinner napkins

Choose 1 Entree

China or Glass and Silver – \$24.95 per person

White porcelain or clear glass plates, fork, spoon and /or knife, 1 water glass, 1 beverage glass & paper dinner napkins

- Italian Lemon Pepper Chicken Breast*
- Orange Glazed Cornish Hen*
- Roasted Chicken (1/2 of whole chicken)*
- Baked Tilapia with Vegetables*
- Cajun Fried Turkey with Tomato Sauce*
- Ole' Fashioned Shrimp & Lobster Boil***
- Fried Catfish with hushpuppies and choice of Fries*
- Oxtails & Rice with Gravy*
- Second Entrée- ask for quote**

Clear Plastic Dinnerware - \$22.95 per person

Clear Plastic plates, forks, spoons or knife & paper dinner napkins

Choose 1 Entree

China or Glass and Silver – \$29.95 per person

White porcelain or clear glass plates, fork, spoon and /or knife, 1 water glass, 1 beverage glass & paper dinner napkins

- Pepper Encrusted Sirloin Steaks with Shitake Mushrooms & Onions*
- Italian Pork Shoulder*
- Airline Chicken Breast*
- Jumbo Salmon Croquettes with Aioli Sauce*
- Savory Beef Short Ribs with Sweet & Sour Sauce or BBQ Sauce*
- 4oz. Prime Rib in Au Jus Sauce*
- Second Entrée- \$15pp**

****Items That Count as One Entrée and One Starch**

- *Salad Choices**
- Fresh Spring Salad with Feta Cheese, Strawberries, Pine nuts and Strawberry Vinaigrette
 - Greek Feta Salad w/Olives and Balsamic Vinaigrette
 - Cucumber, Tomatoes and Onion Salad
 - Mandarin Spinach Salad
 - Fresh Garden Salad
 - Mexican Corn Salad
 - Rotini Pasta Salad
 - Carrot Salad
 - Pea Salad
- *Beverage Choices**
- Southern Style Sweet Tea (Un-Sweetened Also)
 - Sparkling Tropical Lime Punch
 - Ginger Iced Tea
 - Lemonade
 - Tea Punch

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Vegetable & Side Choices

Vegetables

Collard, Turnips or Mustard Greens
Spinach
Boiled Okra
Baked Apples
Italian Cut Green Beans
String Beans
Okra & Tomato Stew
Sweet Peas
Asparagus
Black-Eyed Peas
Seasoned Cabbage
Butterbeans & Corn Succotash
Lima Beans
Pinto Beans w/ ham hocks
Corn
Squash
Glazed Carrots
Sliced Tomatoes & Onions
Meaty Baked Beans

Starches

Home Fried Potatoes & Onions
Mashed Potatoes w/ Gravy
Baked Potato
Baked Sweet Potato
Potato Salad
Sweet Potato Soufflé
Parmesan & Chives Red Potatoes
Rice Pilaf- White, Wheat, Wild
Macaroni & Cheese
Heavenly Eggs aka Deviled Eggs
*Squash Casserole
*Cheesy Broccoli & Rice Casserole
*Corn Casserole
*Corn Bread Dressing w/ Giblet Gravy
*Corn Bread Stuffing w/ Oysters
*Red Beans & Rice

****These Items Count as One Vegetable and One Starch****

Quote Provided for Additional Side Choices

Custom menus can be arranged upon request and may acquire additional fees.

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Desserts

(Prices are Per Guest)

Specialty Desserts

Carrot Cake- \$4.95

Key Lime Cheesecake- \$4.95

New York Style Cheesecake with Strawberry Topping- \$5.95

Tiramisu- \$5.95

Assorted Desserts

Dinner-\$2.50 per guest

Assorted Gourmet Cookies

Gourmet Cupcakes- \$1.75pp

Mini Gourmet Cupcakes- \$1pp

Chocolate Layer Cake

Red Velvet Cake

Pound Cake

Coconut Cake

Blackberry Cobbler

Apple Cobbler

Sweet Potato Pie

Country Chess Pie

Banana Pudding

Pistachio Pudding

Brownies Assorted Fruit

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Call C&K at 888.484.5111 or email us at catering@chefcorey.com to place an order. Visit website www.chefcorey.com to fill out questionnaires.

Prices are based upon minimum orders. Parties that are smaller are invited but will be priced accordingly.

Other Services

C&K Catering Can Provide Professional Contracted Services For Your Event

Wait Staffing
Linen Equipment Rental
Event Planning
Entertainment

C&K Professional **Wait staff** services can entail *buffet line service*, **table side services**, and **beverage services**. **Bartending services** are available upon request. Contracted bartenders are ABC certified. We can order **linen** and assist you with color schemes. We can also plan your event from beginning to end with a professional **event planner** and meet your design needs such as **floral, table & chair rentals, special decorations and props**. We can also provide you with a **professional DJ or Singer/Musician for special music**. **Price quotes are available upon request.**

A fee will be charged for parties with less than 48 hours notice to cover last minute food purchases from a retail markets as well as rescheduling our staff to cover your event.

Service Prices

<i>Disposable Drop Off</i>	<i>10% with a \$55.00 minimum</i>
<i>Buffet Set Up, Return to Pick Up</i>	<i>15% with a \$120.00 minimum</i>
<i>Dinner Buffet Line Service – Includes 2 Servers (No Tableside Service)</i>	<i>18% with a minimum of \$155.00</i>

<i>Service using Paper & Plastic- (4 hr Party)</i>	<i>\$140.00 for a Manager, \$100 for each Server</i>
<i>Formal Service using China & Silver- (4-hr Party)</i>	<i>\$180.00 for Floor Manager, \$140.00 for each Server</i>

Sale Tax will be applied as applicable

We strive in rendering excellent services. So if you feel that we provided that, a tip would be appreciated

Thank You For Your Consideration

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