



*Thank you for considering Kenny's Catering for your next catered affair. From a Cocktail Party to Wedding Reception, Kenny's will customize a menu that will compliment the theme of your event. We take pride in delivering quality food and professional service for any occasion. Our menu options are designed for customization.*

*Offered Services:*

*Birthday Parties  
Corporate Breakfasts  
Corporate Luncheons  
Cocktail Parties  
Platters  
Rehearsal Dinners  
Showers  
Wedding Receptions*

*Once the date has been established, a credit card guarantee form will need to be completed and returned to confirm your event. A 20% deposit will be charged once the guarantee form has been received, and the remainder of the balance will be charged on the day of the event. A final headcount of guests and menu selections are required 1 week prior to your event.*

*We look forward to planning your next event and getting to know you.*

*Thank you,*

***Nomi Marcos***  
*Catering Manager*  
*catering@kennysfood.com*  
*214.886.1559*



## **Cocktail Reception**

*Appetizers can be stationed or passed*

*For parties before 6:00 pm, 2-6 pieces of appetizers are recommended per person.  
Between 6:00 pm – 9:00 pm, 6-10 pieces of appetizers are recommended per person.*

## **Cold Appetizers**

### ***\$2.50 per Appetizer***

*Sundried Tomato and Goat Cheese Crostini  
Smoked Salmon Toast Points  
Tomato, Basil Bruschetta*

### ***\$3.50 per Appetizer***

*Ahi Tuna Nachos  
Lime and Cilantro Shrimp  
Santa Fe Nachos*

## **Hot Appetizers**

### ***\$2.50 per Appetizer***

*Prosciutto Wrapped Asparagus  
Mushroom Ravioli  
Ancho Chicken Skewers  
Mini Tostada with Tarragon Chicken  
Spareribs  
Spanakopita*

### ***\$3.50 per Appetizer***

*Bacon Wrapped Shrimp  
Mini 2.5 oz Crab Cake  
Beef Skewers  
Beef Tenderloin Crostinis  
Pork Spring Rolls  
Lamb Lollipop*

## **Fruit & Cheese Display**

### ***\$3.00 per person***

*Seasonal Fruit  
Domestic Cheeses  
Crackers*

### ***\$4.00 per person***

*Seasonal Fruit  
Imported Cheeses  
Honey  
Crackers*



## *Kenny's Italian Lunch ~ Buffet Style Catering*

### ***Buffet 1 (\$14.99 per person)***

*Traditional Salad, Carrots, Cucumbers, Tomatoes, Balsamic Vinaigrette  
Spaghetti and Meatballs (1 meatball per person)  
Fettuccini Alfredo  
Grilled Seasonal Vegetables  
Bread served with Balsamic Vinegar and Olive Oil*

### ***Buffet 2 (16.99 per person)***

*Caesar Salad, Shaved Parmesan, Croutons  
Mushroom Ravioli, Smoked Gouda Cream Sauce  
Chicken Picatta, White Wine, Lemon Butter Caper Sauce over Spaghetti  
Green Beans  
Bread served with Balsamic Vinegar and Olive Oil*

### ***Buffet 3 (\$18.99 per person)***

*Gorgonzola Salad, Iceberg, Gorgonzola, Tomato, Onions, Gorgonzola Dressing  
Eggplant Parmigiana, Mozzarella, Red Sauce over Spaghetti  
Tilapia Picatta, white wine, Lemon Butter Caper Sauce over Spaghetti  
Broccolini  
Bread served with Balsamic Vinegar and Olive Oil*

### ***Buffet 4 (\$20.99 per person)***

*Tomato & Mozzarella Salad, Basil Pesto, Balsamic Reduction  
Meat Lasagna, Ground Beef, Ricotta, Parmesan and Mozzarella Cheese, Red Sauce  
Baked Ziti, Meatballs, Sausage, Ricotta, Mozzarella, Red Sauce & Alfredo  
Asparagus  
Bread served with Balsamic Vinegar and Olive Oil*



*Kenny's Italian  
Dinner ~ Buffet Style Catering*

***Buffet 1 (\$16.99 per person)***  
*(choose 2 entrees)*

*Traditional Salad, Carrots, Cucumbers, Tomatoes, Balsamic Vinaigrette*  
*- Spaghetti and Meatballs (1 meatball per person)*  
*- Fettuccini Alfredo*  
*- Gnocchi, Tomato Vodka Sauce or Pesto Cream*  
*- Meatballs (2 Meatballs per person)*  
*Grilled Seasonal Vegetables*  
*Bread served with Balsamic Vinegar and Olive Oil*

***Buffet 2 (\$18.99 per person)***  
*(choose 2 entrees)*

*Caesar Salad, Shaved Parmesan, Croutons*  
*- Mushroom Ravioli, Smoked Gouda Cream Sauce*  
*- Chicken Picatta, White Wine, Lemon Butter Caper Sauce over Spaghetti*  
*- Cheese Ravioli, Red Sauce or Alfredo*  
*- Chicken Parmigiana, White Wine, Lemon Butter Caper Sauce over Spaghetti*  
*Green Beans*  
*Bread served with Balsamic Vinegar and Olive Oil*



**Buffet 3 (\$20.99 per person)**  
(choose 2 entrees)

*Gorgonzola Salad, Iceberg, Gorgonzola, Tomato, Onions, Gorgonzola Dressing*  
- *Eggplant Parmigiana, Mozzarella, Red Sauce over Spaghetti*  
- *Tilapia Picatta, White Wine, Lemon Butter Caper Sauce over Spaghetti*  
- *Salmon, Artichoke Hearts, Tomatoes, Mushrooms, Lemon Butter, Spaghetti*  
- *Grilled Shrimp Parmigiana, Mozzarella, Red Sauce over Spaghetti*  
*Broccolini*  
*Bread served with Balsamic Vinegar and Olive Oil*

**Buffet 4 (\$22.99 per person)**  
(choose 2 entrees)

*Tomato & Mozzarella Salad, Basil Pesto, Balsamic Reduction*  
- *Meat Lasagna, Ground Beef, Ricotta, Parmesan and Mozzarella Cheese, Red Sauce*  
- *Baked Ziti, Meatballs, Sausage, Ricotta, Mozzarella, Red Sauce & Alfredo*  
- *Vegetable Lasagna, Seasonal Vegetables, Red Sauce*  
- *Chicken Marsala, sautéed Mushrooms, Marsala Wine Sauce over Spaghetti*  
*Asparagus*  
*Bread served with Balsamic Vinegar and Olive Oil*

***Whole wheat or gluten free pasta options available***



*Kenny's Woodfired Grill  
Cold Lunch ~ Buffet Style Catering*

***Buffet 1 (\$14.99 per person)***

*Traditional Salad, Mixed Greens, Cucumber, Tomatoes, Carrots, Balsamic Vinaigrette  
Turkey Croissants  
Ham and Cheese Sandwiches  
Coleslaw  
Fresh Fruit Salad  
Dessert Tray*

***Buffet 2 (\$16.99 per person)***

*Caesar Salad - shaved Reggiano, croutons  
Roast Beef Sandwiches  
Chicken Salad Croissants  
Bow Tie Pasta Salad – artichokes, sun dried tomatoes, olives  
Fresh Fruit Salad  
Dessert Tray*

***Buffet 3 (\$19.99 per person)***

*Chopped Wedge Salad - iceberg lettuce, tomato, onion, bacon, blue cheese dressing  
Beef Tenderloin Sandwiches  
Maryland Crab Salad Sandwiches  
Baked Potato Salad with Bacon, Cheese, Sour Cream  
Fresh Fruit Salad  
Dessert Tray*



*Kenny's Woodfired Grill  
Hot Lunch ~ Buffet Style Catering*

***Buffet 1 (\$17.99 per person)***

*Traditional Salad, Mixed Greens, Cucumber, Tomatoes, Carrots, Balsamic Vinaigrette  
Herb Crusted Tilapia with lemon butter  
Wood Grilled Chicken, Artichoke Hearts, Mushrooms and Tomatoes  
Wild Rice  
Roasted Corn  
Bread and butter*

***Buffet 2 (\$19.99 per person)***

*Caesar Salad, Shaved Reggiano, Croutons  
St. Louis Style Ribs served with Kenny's famous BBQ sauce  
Roasted Cornish Game Hen with Au Jus  
Garlic Whipped Potatoes  
Wood Grilled Seasonal Vegetables  
Bread and butter*

***Buffet 3 (\$24.99 per person)***

*Chopped Wedge Salad - iceberg lettuce, tomato, onion, bacon, blue cheese dressing  
Miso Glazed Sea Bass  
Short Ribs with Asian BBQ Marinade  
Herb Roasted Potatoes  
Wood Grilled Asparagus  
Bread and Butter*



*Kenny's Woodfired Grill  
Dinner ~ Buffet Style Catering*

**Buffet 1 (\$30.00 per person)**  
*(choose 2 entrees)*

*Traditional Salad, Carrots, Cucumbers, Tomatoes, Balsamic Vinaigrette*  
*- Pecan Crusted Tilapia with Lemon Butter Sauce*  
*- Wood Grilled Chicken, Artichoke Hearts, Mushrooms and Tomatoes*  
*- St. Louis Ribs – Hickory Smoked served with Kenny's Famous BBQ Sauce*  
*Wild Rice*  
*Creamed Spinach*  
*Bread and Butter*

**Buffet 2 (\$40.00 per person)**  
*(choose 2 entrees)*

*Caesar Salad, Shaved Parmesan, Croutons*  
*- Wood Grilled Salmon – 6 oz Filet with Caper Dill Beurre Blanc*  
*- Roasted Cornish Game Hen with Au Jus*  
*- Beef Tenderloin Tips, Mushroom and Demi-glace*  
*Garlic Mashed Potatoes*  
*Grilled Vegetable*  
*Bread and Butter*

**Buffet 3 (\$50.00 per person)**  
*(choose 2 entrees)*

*Chopped Wedge Salad, Iceberg, Bacon, Tomato, Onions, Blue Cheese Dressing*  
*- Jumbo Lump Crab Cake, ½ pound with Remoulade Sauce*  
*- Grilled Seabass, Basil Butter*  
*- Braised Short Ribs, Sesame Asian BBQ*  
*Herb Roasted Potatoes*  
*Asparagus*  
*Bread and Butter*



## ***Delivery & Service Fees***

### ***Disposable***

*\$1.50 per person for plastic plates, plastic ware and napkins*

### ***Drop off***

*\$40 delivery fee, no equipment or service included*

### ***Rentals***

*\$20 per chafer (includes sternos)*

*\$2 per stainless steel serving utensils*

### ***China***

*Plate ware - \$1.00 per piece*

*Silverware - \$1.00 per piece*

*Stemware - \$2.00 per piece*

*Water Goblet - \$1.00 per piece*

*Champagne Flute - \$1.00 per piece*

*Linen Napkins - \$0.75 per piece*

### ***Full service***

*1 server is recommended for 20 people*

*\$25 per server with a 4 hour minimum (lunch 10:00 am – 4:00 pm)*

*\$40 per server with a 4 hour minimum (dinner after 4:00 pm)*



***Menu Selection***

*The menu for the event will be determined a minimum of one week prior to the event in order to guarantee the availability of the items selected. A meeting will be scheduled to determine the final menu selection. An event order will be created detailing the menu selection, and pricing.*

***Payment Arrangements***

*Kenny's Wood Fired Grill accepts payment in the form of a check or cash for services. A 3% processing fee will be added if paying by Credit Card. Once the final menu is determined a 20% deposit is required with the remaining balance due on the day of the event.*

***Guaranteed Attendance***

*A guarantee of the number of guests attending the event must be received no later than one week prior to your event. This count is not subject to reduction, and will be the basis of a minimum catering charge. This number can be raised but not lowered. The last day to increase your guest count is 1 week prior to your event. .*

***Cancellation***

*Cancellation within (14) days prior to the event will result in cost of the service staff and the deposit. Cancellation within (72) hours of the event will result in a charge equal to the full cost of the food and service.*

*Thank you,*

***Nomi Marcos***

*Catering Manager*

*catering@kennysfood.com*

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