



Sample Hot Buffet Menus

Kate's Catering and Personal Chef Services
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Soup, Salad, and Sandwich Bar: \$15 per person

(Includes: 1 sandwich half, 8 ounces of soup, and side salad per person)

Salad (Choice of 1):

- Green Salad Featuring Seasonal Flavors with Vinaigrette
- House Salad with Housemade Ranch and Croutons
- Caesar Salad with Parmesan Cheese

Assorted Sandwich Halves (Choice of 3):

- Turkey, Roasted Red Pepper, and Swiss
- Ham, Cheddar, and Apple
- Roast Beef, Gouda, and Caramelized Onion Aioli
- Avocado BLT on Whole Wheat
- Grilled Vegetable Wrap with Feta and Balsamic
- Chicken Caesar Ciabatta

Soup (Choice of 1):

- Tuscan Vegetable Soup with Barley and Basil Pesto
- Loaded Baked Potato Soup with Bacon and Cheddar
- Classic French Onion Soup
- Hearty Chicken Noodle Soup

Build-Your-Own Salad Bar: \$15 per person

Salad Green: Spring Mix

Proteins: Grilled and Diced Chicken Breast, Seared Salmon Filet

Add-Ins: Chopped Cucumber, Halved Cherry Tomatoes, Shredded Carrot, Shredded Cheddar Cheese, Croutons, Craisins, Toasted Walnuts, Sliced Strawberries, Hard Boiled Eggs, Blue Cheese, Crumbled Bacon

Dressings: Balsamic Vinaigrette, Buttermilk Ranch

Build-Your-Own Pasta Bar: \$16 per person

Pastas: Penne and Bowtie

Sauces: Marinara, Alfredo, Basil Pesto

Toppings: Sautéed Vegetables, Meatballs, Italian Sausage, Shredded Chicken

Garnishes: Parmesan Cheese, Fresh Basil, Red Pepper Flakes, Olives, Marinated

Artichoke Hearts, Sun Dried Tomatoes

House Made Garlic Bread

Classic Caesar Salad with Parmesan and Croutons

Build-Your-Own Taco Bar: \$18 per person

(Average 2 tacos per person)

Flour Tortillas and Chopped Romaine (for salads) and Spicy Ranch Dressing

Proteins: Chicken Asada, Seasoned Ground Beef, Adobo Vegetables

Toppings: Shredded Lettuce, Shredded Cheddar Cheese, Guacamole, Pico de Gallo,

Pickled Red Onions, Pickled Jalapenos, Green Onion

Corn Tortilla Chips with Trio of Dips

Dips: Tomatillo Salsa, Queso, Mild Roasted Tomato Salsa

Black Bean and Corn Salad with Lime Vinaigrette and Shaved Radish

Build-Your-Own Barbecue Plate: \$18 per person

Pulled Pork with Smoky Coca Cola Barbeque Sauce

Pulled Chicken with Smoky Coca Cola Barbeque Sauce

Hamburger Bun, Kosher Pickles, Pickled Jalapenos

Grilled Barbecue Vegetable Wraps

Classic Mac n' Cheese

Blue Cheese and Bacon Grilled Potato Salad

Classic All American Cole Slaw

Chinese Buffet: \$17 per person

Twice Fried Szechuan Pork with Peppers and Onions

Chicken and Broccoli in Garlic Sauce

Vegetable Fried Rice

Asian Mixed Steamed Vegetables

Miso Soup with Green Onion

Breakfast Buffet: \$14 per person

Bacon, Egg, and Cheddar Homestyle Biscuit Sandwich

Sausage, Egg, and Cheddar Homestyle Biscuit Sandwich

Egg and Cheddar Homestyle Biscuit Sandwich

Seasonal Fruit Presentation

Assorted Muffins, Scones, and Quickbreads

Housemade Baked Donuts

Italian Buffet: \$16 per person

Chicken Piccata with White Wine and Caper Pan Sauce
Spaghetti Aglio e Olio (Spaghetti with Garlic, Parmesan, Parsley, and Garlic)
Sautéed Green Beans with Shallot Citrus Butter
Classic Caesar Salad with Croutons
Assorted Cookie and Brownie Tray

All American Buffet: \$16 per person

All American Meatloaf with House Coca-Cola Barbecue Sauce
Garlic Confit Mashed Potatoes
Steamed Seasonal Vegetable Medley
House Salad with Balsamic Vinaigrette and Ranch
Assorted Cookie and Brownie Tray

Red, White, and Blue BBQ: \$18 per person

Assorted Grilled Sausages and Brats
Toppings: Yellow Mustard, Ketchup, Sautéed Peppers and Onions, Pickle Relish,
Sauerkraut, Hotdog Buns
Bourbon and Bacon Baked Beans
Creamy Cucumber Salad
Corn and Edamame Succotash
Seasonal Fruit Salad

Lettuce Wraps: \$19 per person

Crisp Bibb Lettuce Cups
Proteins: Soy and Ginger Chicken, Marinated Grilled Flank Steak, Crispy Tofu
Toppings: Steamed Broccoli, Shredded Carrot, Green Onions, Zucchini, Kimchi, Sweet
Chili Sauce, Sweet and Sour Sauce
Vegetable Fried Rice
Pork and Vegetable Egg Rolls
Vegetable Spring Rolls

French Quiche and Fruit Tartlets: \$17 per person

Assorted Savory Quiche (Choice of 2)
Traditional Quiche Lorraine
Spinach, Sautéed Mushroom, and Feta Quiche
Italian Sausage, Pepper, and Onion Quiche
Quiche with Leeks, Potatoes, and Bacon
Roasted Broccoli, Caramelized Shallots, and Country Ham Quiche
Bistro Salad with Red Wine Vinaigrette
Torn Baguette with Whipped Butter
Assorted Seasonal Fruit Tartlets with Vanilla Pastry Cream

Gourmet Flank Steak Buffet: \$21 per person

Red Wine and Onion Flank Steak
Parmesan Risotto with Peas
Green Beans with Caramelized Shallots
Crispy Salt and Vinegar Roasted Potatoes
Iceberg Wedge Salad with Cherry Tomatoes, Bacon, and Blue Cheese Crumbles
Housemade Buttermilk Ranch
Tuscan Ciabatta Bread with Whipped Butter

Gourmet Pork Loin Buffet: \$21 per person

Roasted Pork Loin with Dijon and Herbed Breadcrumbs
Brussels Sprouts with Bacon and Apples
Roasted Butternut Squash with Onions and Sage
Garlicky Mashed Cauliflower
Seasonal Green Salad with Apple Cider Vinaigrette
Tuscan Ciabatta Bread with Whipped Butter

Build Your Own Power Bowl: \$17 per person

Lemon Quinoa, Stewed Lentils
Proteins: Grilled Diced Chicken, Roasted Chickpeas
Toppings: Crumbled Feta Cheese, Halved Cherry Tomatoes, Shredded Carrot, Diced Red Onion, Black Olives, Grilled Zucchini, Roasted Broccoli, Grape Halves, Almonds, Cucumber, Walnuts, Avocado Cream
Sauces: Balsamic Vinaigrette, Tahini Garlic Sauce
Seasonal Fruit Salad with Fresh Berries

Build Your Own Mexican Burrito Bowl: \$17 per person

Steamed White Rice, Steamed Brown Rice
Proteins: Lime Marinated Grilled Chicken, Seasoned Ground Beef, Adobo
Vegetables
Toppings: Black Beans, Diced Tomatoes, Corn, Mexican Crema, Sour Cream, Shredded Cheddar Cheese, Pickled Cilantro, Fresh Lime Wedges, Green Onions, Pickled Jalapenos, House Corn Tortilla Chips with Trio of Dips
Tomatillo Salsa
Roasted Tomato Salsa
Housemade Guacamole

Build Your Own Burger: \$18 per person

All American Beef Hamburgers
Southwest Black Bean Burgers
Toppings: Mixed Greens, Sliced Red Onions, Sliced Tomatoes, Assorted Sliced Cheeses, Crumbled Blue Cheese, Goat Cheese, Crispy Bacon, Dijon Mustard, Ketchup, Kosher Pickles, Avocado, Mayo, Classic Hamburger Buns, Pretzel Buns
Classic Potato Salad

All American Cole Slaw
Italian Pasta Salad with Red Wine Vinaigrette

Build Your Own Baked Potato Bar: \$18 per person

Baked Idaho Potatoes, Baked Sweet Potatoes

Proteins: Grilled Diced Chicken, Coca-Cola Barbecue Pulled Pork, Assorted Grilled
Vegetables

Toppings: Sour Cream, Whipped Butter, Shredded Cheddar Cheese, Steamed Broccoli,
Chives, Crumbled Bacon, Halved Cherry Tomatoes, Mild Roasted Tomato Salsa,
Brown Sugar, Candied Pecans, Sautéed Mushrooms and Onions, Buttered Corn

House Salad with Toasted Croutons

Buttermilk Ranch

Balsamic Vinaigrette

Tuscan Ciabatta Bread with Whipped Butter

Build Your Own Bagel Bar: \$16 per person

Toasted Assorted Bagels

Assorted Whipped Cream Cheeses:

Vegetable Cream Cheese

Strawberry Cream Cheese

Classic Cream Cheese

Toppings: Tomatoes, Capers, Radishes, Red Onions, Smoked Salmon, Honey, Peanut
Butter, Raisins, Hardboiled Egg Slices, Crispy Bacon, Sliced Ham, Avocado, Sliced
Cheddar Cheese, Fruit Jam, Bourbon Bacon Jam, Bourbon Pimento Cheese
Spread

Seasonal Fruit Salad with Fresh Berries

Individual Fruit and Granola Yogurt Parfaits

A La Carte Items to Complete Your Order:

Assorted Cookie and Brownie Tray - \$1 per person

House Salad with Housemade Buttermilk Ranch - \$2 per person

Classic Caesar Salad with Parmesan and Croutons - \$2 per person

Seasonal Field Greens Salad with Housemade Vinaigrette - \$2 per person

Seasonal Fruit Salad with Fresh Berries - \$2 per person

Italian Pasta Salad with Red Wine Vinaigrette - \$2 per person

Assorted Coke Products and Bottled Water - \$1.50 per person

Bottled Iced Tea and Lemonade - \$2 per person

Build Your Own Coffee and Hot Tea Bar - \$6 per person

Clear Disposable Entrée Plates, Napkins, and Disposable Flatware - \$1 per person

China-like White Disposable Entrée Plates with Silver Trim, Napkins, and Silver

Disposable Flatware - \$2 per person