## CATERING

## BEEF SELECTIONS

Prime
Prime Rib (10oz)
Ribeye (6oz)
Tenderloin (6oz)
Filet Mignon (6oz)
T-Bone ( 10 oz )
MARKET PRICE

## Classic Beef Selections

Chicken Fried Steak
Beef Pot Roast
Meatloaf
Brisket
MARKET PRICE

## Select

Sirloin Steak with Homemade
Worcestershire Sauce
MARKET PRICE

All selections above include 2 side items, your choice of mixed field green salad or

Caesar salad, bread or dinner rolls.

## GATERING

PORK SELECTIONS
Pork Tenderloin (7oz)
Pulled Pork
Pork Roast
Market Price

Bone-In Pork Chop (8oz)
Butterfly Pork Chop (6-7oz)
Pork Ribs
Market Price

All selections above include 2 side items, your choice of mixed field green salad or Caesar salad, bread or dinner rolls.

## CHICKEN SELECTIONS

Chicken and Dumplings
$\$ 12.95$ per person

Fried Chicken
Cornmeal Crusted Chicken Fingers
BBQ Chicken
Chicken Fried Chicken
Roasted Whole Chicken
$\$ 14.95$ per person

Grilled Chicken Breasts with White Wine and Mushrooms

Chicken Paillard with Lemon-Caper Sauce
Herbed Chicken (skin on) breast, legs, thighs
Grilled, Seasoned Chicken Breasts
$\$ 14.95$ per person

All selections above include 2 side items, your choice of mixed field green salad or

Caesar salad, bread or dinner rolls.

## GATERING

## PASTA SELECTIONS

Mac \& Cheese
$\$ 10.95$ per person

Chicken Spaghetti
Beef Lasagna
Vegetable Lasagna
Chicken Fettuccini Alfredo
$\$ 14.95$ per person

Chicken Parmesan with Fettuccine \& Marinara

$$
\$ 13.95 \text { per person }
$$

Tortellini with Basil Pesto
Spinach and Cheese Ravioli with Basil Pesto
Spaghetti \& Meatballs with Marinara

$$
\$ 13.95 \text { per person }
$$

All selections above include 1 side items, your choice of mixed field green salad or Caesar salad, bread or dinner rolls.

## SOUP \& SALADS

Spinach Salad with Red Onions, Mushrooms, Feta Cheese tossed with Balsamic Vinaigrette Caesar Salad with Parmesan Cheese and Garlic Croutons

Mixed Field Green Salad with Candied Pecans, Blue Cheese, Tomatoes tossed with Herbed Vinaigrette
Entrée: $\$ 10.95$ per person
Side: $\$ 5.95$ per person

Potato Salad<br>Cole Slaw<br>Chicken Salad<br>Cranberry - Strawberry Salad Ham Salad<br>Egg Salad

Tomato Basil Bisque
Black Bean Soup
Vichyssoise
Tortilla Soup
Bowl: \$8.50 per person
Cup: $\$ 6.00$ per person

## CATERING

## SIDES

Roasted New Potatoes with Garlic \& Herbs
Mashed Potatoes
Scalloped Potatoes
Hashbrowns
Green Beans

## Creamed Spinach

Spinach Salad (red onion, mushrooms with balsamic vinaigrette)
Caesar Salad or Mixed Field Green Salad
Roasted Vegetables
Sausage
Potato Salad
Baked Beans
Cole Slaw
Corn on the Cob
Fried (or stewed) Okra
Onion Rings
Garlic Fries
Wild Rice/White Rice/Basmati Rice/Spanish Rice
Quinoa or Cous Cous
(All additional sides are $\$ 2.75$ per person)

## EGG SELECTIONS

Onion Quiche
Spinach Quiche
Ham \& Gruyere Quiche
Egg Casserole
$\$ 12.95$ per person

All selections above include your choice of breakfast potatoes or fresh fruit

Bacon \& Egg Tacos
Potato \& Egg Tacos
Sausage \& Egg Tacos
$\$ 9.95$ per person

## CATERING

## BUFFET BREAKFAST OPTION 1

Eggs (scrambled or egg casserole)
Bacon
Sausage (patties or links)
Fresh Fruit
Biscuits/Gravy
Toast
Coffee/OJ
$\$ 12.95$ per person

## BUFFET BREAKFAST

OPTION 2
Bacon \& Egg, Sausage \& Egg or Potato \& Egg Tacos
Hashbrowns
Picante Sauce
Cheese
Fresh Fruit
Coffee/OJ
$\$ 12.95$ per person

CONTINENTAL BREAKFAST
OJ/Coffee
Croissants
Assorted Jams
Bagels
Assorted Cream Cheeses
Fresh Fruit
$\$ 10.95$ per person

ASSORTED TEA SANDWICHES
Ham Salad
Cucumber \& Strawberry
Goat Cheese \& Pecan
Egg Salad
Pimento Cheese
$\$ 12.95$ per dozen

## CATERING

## SANDWICHES

Hamburgers
Beef Sliders (3)
Grilled Chicken Sandwiches
Chicken Salad Sandwiches
$\$ 11.95$ per person

All selections above include one side item.

## GARVING STATIONS

Inside Round Roast<br>Ham<br>Turkey<br>Pork Tenderloin<br>Market Price<br>Beef Tenderloin<br>Market Price

All selections above include assorted condiments \& rolls.

MEXICAN BUFFET
CHOOSE TWO OF THE FOLLOWING
Taco Bar - ground beef, lettuce, cheese, sour cream
Enchiladas - chicken enchiladas with cheese, verde or red sauce

Fajitas - beef or chicken, peppers, onions, cheese, tomatoes \& sour cream

Spinach \& Cheese Quesadillas
$\$ 17.95$ per person

All selections above include Spanish rice, beans (refried, pinto, black or Charro style), picante sauce \& chips
Guacamole additional charge

## GATERING

## BBQ BUFFET

CHOOSE TWO OF THE FOLLOWING
Brisket
Chicken (legs, thighs, breast)
Pork Ribs
Sausage
Pulled Pork

CHOOSE 3 SIDES
Potato Salad
Baked Beans
Cole Slaw
Corn on the Cob
Fried Okra
Fresh Green Beans
Texas Toast
Garden Salad
$\$ 18.95$ per person
(All additional sides are $\$ 2.75$ per person)

## ITALIAN BUFFET

Tortellini with Basil Pesto
Cheese and Spinach Ravioli with Basil Pesto
Spaghetti \& Meatballs with Marinara
Chicken Parmesan with Fettuccini \& Marinara
Beef Lasagna
Baked Ziti with Tomato Ragu
Chicken Fettuccine Alfredo
Vegetable Lasagna
$\$ 17.95$ per person

All selections above include
Caesar Salad, Garlic Bread or Rolls.

## CATERING

## LADIES LUNGH

## CHOOSE THREE OF THE FOLLOWING

Tomato \& Basil Bisque
Chicken Salad Sandwiches (or just the salad)
with Apples \& Pecans
Cranberry-Strawberry Salad
Onion Quiche
Field Green Salad
Cheddar Cheese Biscuits
$\$ 15.95$ per person

SELF SERVE BARS
CHOOSE ONE OF THE FOLLOWING
Taco Bar
Mac \& Cheese Bar
Potato Bar
Pasta Bar
Omelet Bar
\$11.95 per person

## CATERING

## HORS D' OEUVRES

## Hot Selections

(Priced per 100 pieces)
Fried Ravioli with Marinara Dipping Sauce
$\$ 175.00$
Spiced Meatballs in Tomato Dipping Sauce
$\$ 180.00$
Mini Crab Cakes
$\$ 225.00$
Stuffed Mushrooms
$\$ 200.00$
Assorted Spring Rolls with Dipping Sauce
$\$ 170.00$
Chicken Drumsticks
$\$ 175.00$
Cheese or Chicken Quesadillas
$\$ 250.00$

HORS D' OEUVRES
Cold Selections
(Priced per 100 pieces)
Cheese Tortellini Skewers with Basil Pesto
$\$ 175.00$
Tomato/Mozzarella Skewers
$\$ 200.00$
Shrimp with Cocktail Sauce
$\$ 375.00$
Smoked Salmon Board
$\$ 225.00$
Deviled Eggs
$\$ 175.00$
Domestic Cheese \& Crackers
$\$ 200.00$
Antipasto Platter
$\$ 350.00$
International Cheese Board
$\$ 350.00$
Crudites with Horseradish Crème
$\$ 175.00$

## GATERING

## DESSERTS

Assorted Fresh Baked Cookies/Brownies

$$
\$ 24.00 \text { dozen }
$$

Assorted Pies/Cobblers
$\$ 8.95$ slice $/ \$ 32.00$ whole

Assorted Cheesecake Slice
$\$ 8.95$ each

Fresh Strawberries Dipped in Chocolate

$$
\$ 24 \text { per } 1 \text { dozen }
$$

White Chocolate Mousse with Apricot Crème

$$
\$ 7.95 \text { per person }
$$

Chocolate Mousse with Fresh Raspberries

$$
\$ 7.95 \text { per person }
$$

## GATERING

Please note that $20 \%$ gratuity and tax are not included.
Prices and availability are subject to change.

An approximate guest count is required at the time of booking. A final guarantee guest count will be required 14 days prior to the scheduled event. Any change in the guest count will not be accepted after the guarantee has been confirmed. If a guarantee is not received, the original attendance figure will be used as the guarantee. Should your event exceed your guarantee figure, the KayCee Club will endeavor to serve all your guests the same entrée at an additional charge.

The KayCee Club must supply all food and beverages with the exception of cakes and favors. If you have any special requests, please notify the Catering Manager at least 14 days prior to the event. All alcoholic beverages must be supplied by the KayCee Club and in accordance with all state and local laws. Responsible use of alcohol is expected. No food or beverages can leave the premises.

For more information or to schedule a tour of the KayCee Club, please call David Salazar at 214.348.7940.

