



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,

Stephanie Foo
Catering Manager
s.foo@kennysfood.com
214.282.1710



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

Truffle Lobster Deviled Eggs

Smoked Salmon Toast Points

Whipped Ricotta and Pear Crostini

\$3.50 per Appetizer

Ahi Tuna Nachos

Mexican Shrimp Cocktail

Prosciutto Wrapped Asparagus

Hot Appetizers

\$2.50 per Appetizer

Shrimp and Pork Potstickers

Jalapeno Spinach Artichoke Tartlets

Braised Short Rib with Green Apple Kimchi

\$3.50 per Appetizer

Mini 2.5 oz Crab Cake

Pork Belly Buns

Beef Tenderloin Crostinis

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 (\$15.99 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 (17.99 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 (\$19.99 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 (\$22.99 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 (\$19.99 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 (\$22.99 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 (\$24.99 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 (\$26.99 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 (\$15.99 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 (\$18.99 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 (\$21.99 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 (\$18.99 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 (\$21.99 per person)

*Caesar Salad, Shaved Reggiano, Croutons
St. Louis Style Ribs served with Kenny's famous BBQ sauce
Seared Duck with Fig Port Wine Demi Glace
Garlic Whipped Potatoes
Wood Grilled Seasonal Vegetables
Bread and butter*

Buffet 3 (\$28.99 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 (\$32.00 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 (\$44.00 per person)

(choose 2 entrees)

*Caesar Salad, Shaved Parmesan, Croutons
- Wood Grilled Salmon – 6 oz Filet with Caper Dill Beurre Blanc
- Seared Duck with Fig Port Wine Demi Glaze
- Beef Tenderloin Tips, Mushroom and Demi-glaze
Garlic Mashed Potatoes
Grilled Vegetable
Bread and Butter*

Buffet 3 (\$56.00 per person)

(choose 2 entrees)

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



Kenny's Smoke House

Passed Appetizers

\$2.50 per Appetizer

*Mini Pulled Pork Tostadas
Jalapeno Cheddar Sausage
Fresh Mozzarella & Tomato
Skewers*

\$3.50 per Appetizer

*Smokehouse Shrimp Cocktail
Ahi Tuna Nachos
Smoked Prime Rib Sliders*

Family Style

SMOKED MEATS

*Brisket.....17.98/LB
Pulled Pork.....15.98/LB
Turkey.....15.98/LB
Pork Ribs.....2.75/Bone
Beef Ribs.....7.50/Bone
Jalapeno Cheddar Sausage.....4.99/Link
Smoked Prime Rib Carving Station available upon request*

SIDES by the pint all 4.99

*Traditional Potato Salad
Cole Slaw
Smoked Gouda Mac N Cheese
Boston Baked Beans
Loaded Mashed Potatoes
Collard Greens*

*Jalapeno Cornbread.....5.99/Loaf
TX Toast.....6.00/Loaf*



Delivery & Service Fees

Disposable

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

Drop off

\$50 delivery fee, no equipment or service included

Rentals

\$20 per chafer (includes sternos)

\$2 per stainless steel serving utensils

China

Plate ware - \$1.50 per piece

Silverware - \$1.50 per piece

Stemware - \$2.50 per piece

Water Goblet - \$1.50 per piece

Champagne Flute - \$1.50 per piece

Linen Napkins - \$1.00 per piece

Full service

1 server is recommended for 20 people

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

\$30 an hour per server with a 5 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,

Stephanie Foo

Catering Manager

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