








# *I.K. Catering*

## *"Catering with Class"*



### *Step One: Select your food service method*

-  Buffet- Drop Off Only with Set-up (18% of food and beverage Charge)
-  Buffet- Monitoring Service with attendants to replenish catered food and beverage  
Staff-(1 Event Manager, 1 server per 50 guests, 1 kitchen staff)- Rates vary by hours of event  
Service Charge- 15% (Includes set-up & breakdown of catered food & beverage delivery, all equipment, linens for food tables, decor, cake cutting service, & first class service)
-  Buffet- Full Service with Servers including set-up and breakdown  
Staff-(1 Event Manager, 1 server per 30 guests, 1 kitchen staff per 100)- Rates vary by hours of event  
Service Charge- 15% (Includes set-up & breakdown of catered food & beverage delivery, all equipment, linens for food tables, decor, cake cutting service, & first class service)
-  Sit Down Service- Full Service with Servers at each table  
Staff-(1 Event Manager, 1 server per 10 guests, 1 kitchen staff per 50 guests)- Rates vary by hours of event  
Service Charge- 15% (Includes set-up & breakdown of catered food & beverage delivery, all equipment, linens for food tables, decor, cake cutting service, & first class service)
-  Reception Style with Servers passing Hors D'oeuvres



### *Step Two: Select your menu based on service method*

*See the attached listing of entrees and side items, these are only suggestions. We can cater to your every need! Please let us know if there is something that you would like that isn't on the menu. We have the culinary expertise to prepare any delicious dish for your event!*



### *Step Three: Select all the additions to make your day very special*

*Consider one of these services from I.K. Catering available for weddings*

-  Chocolate Fountains
-  Chair Cover Rentals
-  White, Ivory, and Black Base linen Rentals
-  Colored overlays in various colors
-  Specialty Linens and designs
-  China, Flatware, Glassware, Linen Napkins
-  Elegant Plasticware also available
-  Equipment Rentals
-  Tables, Chairs, and
-  Champagne/Fruit Punch Fountains
-  Personalized Napkins, glassware, etc.





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## *Hors D'oeuvres Menus*



### *Lighter Fare*

-  *Variety of Cheeses with Gourmet Crackers*
-  *Fruit Trays and Arrangements*
-  *Vegetable Trays and Arrangements*
-  *Black Forest Ham Rolls*
-  *Sweet Potato Biscuits with Black Forest Ham and Apple Butter*
-  *Greek Pasta Salad*
-  *Tortilla Chips with Salsa*
-  *Sausage Dip served with Tortilla Chips*
-  *Bruschetta- Diced Red Roma Tomatoes Tossed in olive oil, diced garlic, and fresh basil served Italian Toast Points*



### *Medium Hors D'oeuvres*

-  *Homemade Chicken Salad on mini croissants*
  -  *Mini Meatballs (served either with a BBQ based Sauce or a Tomato Basil Sauce)*
  -  *Mini Beef Franks Wrapped in Pastry*
  -  *Assorted Mini Quiche Tartlets*
  -  *Sliced Tomato with fresh mozzarella cheese served with Italian Bread*
  -  *Fried Ravioli served with Marinara Sauce*
  -  *Tortilla Chips served with all the fixings (Salsa, Sour Cream, Guacamole, onions, black olives, lettuce, tomato, and shredded cheese)*
  -  *Spanakopita- A Greek Spinach Pastry*
  -  *Tiropita- A Greek Cheese Pastry*
  -  *Luncheon Meat Trays (Roast Beef, Pastrami, Turkey, and Ham) served with Italian Bread*
  -  *Chili Chicken Thai Lettuce Wraps*
  -  *Asian Pork Eggrolls*
  -  *Southwestern Eggrolls*
  -  *Spinach/Artichoke Dip (Hot or Cold) served in a Homemade Bread Bowl*
  -  *Vegetable Quesadillas with Fresh Guacamole*
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### *Heavy Hors D'oeuvres*

-  *Fried Chicken Tenders served with Honey Mustard and BBQ*
-  *Scallops Wrapped in Bacon*
-  *Sliced Stromboli (Veggie and Meat) served with Pizza Sauce for dipping*
-  *Stuffed Mushrooms filled with your choice of Sundried Tomato, Spinach and Artichoke, Crab Meat with Melted Provolone*
-  *Cold Cheese Tortellini and Pesto Salad*
-  *Smoked Salmon with Dill Cream Cheese and a Caper served over Melba Toast*
-  *Chicken Skewers served with choice of: BBQ, Chili Thai Sauce, Teriyaki Sauce, Jamaican Jerk, Sweet and Spicy BBQ, SoCo BBQ*
-  *Shrimp Salad served over Endive*
-  *7 Layer Mexican Dip served with Tortilla Chips*
-  *Sandwich Trays (pick from Italian Grinder, Chicken Pesto, Avocado Chicken, or Classic Club)*
-  *Chicken Wings tossed in your choice of sauce (hot, rotisserie, teriyaki, parmesan)*
-  *Shrimp Bruschetta served with Homemade Spinach Tortilla Chips*
-  *Crab Balls served with Cocktail Sauce or Corn Tartar Sauce*
-  *Shrimp Mango Salsa served with Homemade Tortilla Chips*
-  *Burger Sliders (ground beef or ground turkey)*
-  *Grilled Chicken Sliders*



### *Specialty Hors D'oeuvres*

-  *Hot Crab Dip served with Gourmet Crackers*
-  *Shrimp Cocktail Bowl served with Cocktail Sauce*
-  *Tuna Skewers served with choice of Wasabi Ranch Sauce or Chili Thai Sauce*
-  *Brie Wrapped in Puff Pastry served with Sweet or Savory Toppings*



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## Menu Suggestions by Category



### Beef Dishes

- ▲ London Broil with Caramelized Onions
- ▲ Sliced Roast Beef in Au Jus Sauce
- ▲ Beef Wellington
- ▲ Grilled Sirloin with mango salsa
- ▲ Prime Rib with Au Jus Sauce and Horseradish Sauce
- ▲ Grilled Steaks (New York, Rib eye, Filet, Sirloin)



### Chicken Dishes

- ▲ Chicken Marsala
- ▲ Chicken Lemon Sauce
- ▲ Chicken Piccata
- ▲ Chicken Skewers in your choice of sauce (Teriyaki, Thai Peanut, BBQ, or Jamaican Jerk)
- ▲ Chicken Parmigianino
- ▲ Chicken Madeira
- ▲ Grilled Chicken Breast topped with your choice of two sauces (Mango Salsa, Lemon sauce, Basil Hollandaise sauce, SoCo BBQ, Jamaican Jerk, Marinara, Teriyaki, and much much more!)



### Seafood Dishes

- ▲ Shrimp Scampi over Pasta
- ▲ Grilled Salmon
- ▲ Grilled Tilapia in a Lemon Caper Sauce
- ▲ Seared Ahi Tuna in a Wasabi Lemon Sauce
- ▲ Broiled Shrimp Stuffed with lump crabmeat
- ▲ Linguini tossed in Oil and Garlic topped with broiled shrimp and scallops
- ▲ Large Sea Scallops seared and served over a bed of spinach
- ▲ Large Shrimp in a Spicy Diablo Sauce
- ▲ Mini Crab cakes broiled and seasoned
- ▲ Seafood Skewers
- ▲ Grilled Haddock covered with a she crab sauce or Beer battered fried Haddock



### Pork Dishes

- ▲ Stuffed Pork Chops sliced and served with a brown gravy
- ▲ Herb Encrusted Pork Loin sliced
- ▲ Baby Back Ribs
- ▲ Pulled Pork Barbeque
- ▲ Pork Madeira

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## Menu Suggestions by Category- Continued



### Additional Meat Dishes

- 🍖 Sliced Turkey Breast with brown gravy
- 🍖 Sliced Honey Ham with a pineapple demi-glaze
- 🍖 Veal Marsala
- 🍖 Italian Sausage with green peppers, onions in a meat sauce or oil/garlic sauce



### Pasta and Italian Dishes

- 🍝 Traditional or Vegetable Lasagna
- 🍝 Stuffed Shells with a trio of cheeses
- 🍝 Chicken Pasta ala King (a creamy sauce with peas, bacon, red onions, grilled chicken over penne pasta)
- 🍝 Chicken Parmigianino
- 🍝 Baked Ziti Dal Forno
- 🍝 Eggplant Parmigianino
- 🍝 Penne Vodka with grilled chicken
- 🍝 Tortellini in a pesto sauce or alfredo sauce
- 🍝 Farfel (Bow Tie Pasta) with broccoli alfredo sauce
- 🍝 Shells with Marinara Sauce



### Side Dishes

- 🍟 Mashed Potato Bar with your choice of 5 toppings
- 🍟 Sweet Potato Bar with your choice of 3 toppings
- 🍟 Green Beans Almandine OR Seasoned Green Beans OR Southern Green Beans
- 🍟 Broccoli Casserole
- 🍟 Asparagus with a lemon sauce
- 🍟 Baked Macaroni and Cheese
- 🍟 Potatoes au gratin
- 🍟 Vegetable Medley
- 🍟 Steam Broccoli
- 🍟 Redskin Rosemary Potatoes
- 🍟 Wild Rice
- 🍟 Grilled Zucchini and Squash
- 🍟 Mushroom Risotto
- 🍞 Dinner Rolls or Homemade Sliced Italian Bread



### Salad Options

- 🥗 Traditional House Garden Salad with two dressing choices
- 🥗 Traditional Caesar Salad
- 🥗 Greek Salad with Feta Cheese, black olives
- 🥗 Antipasto Salad- An Italian Favorite
- 🍓 Fresh Strawberry and Spinach salad in a vinaigrette dressing (Seasonal)