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## Catering Menu: Buffet Dinner

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### Menu 1

Gathered Green Salad with choice of dressings

Assorted Rolls

Creamy Pasta Salad

Fresh Fruit Selection

Pecan Crusted Chicken Breast

With cream sauce

Seasonal Vegetables

Garlic Mash Potatoes

Chefs Choice Seasonal Dessert

19.00 per person

### Menu 2

Caesar Salad with homemade croutons

Garlic Bread

Fresh Sliced Tomatoes, provolone with Basil Vinaigrette

Chicken Parmesan

Penne Pasta in Alfredo Sauce

Seasonal Vegetables

Pound Cake with a Fresh Berry Sauce

Ice Tea, Coffee and Decaf

\$19.00 per person



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### Menu 3

Gathered Greens with Poppyseed Dressing, Cheese and Strawberries  
Waldorf Salad

Multi-peppered Salad with Feta Cheese and Olives

Pork Loin served with apricot mustard glaze  
Roasted New Potatoes  
Seasonal Vegetables

Chocolate Layer Cake with Raspberry Sauce  
Ice Tea, Lemonade, Coffee and Decaf  
\$20.00 per person

### Menu 4

Gathered Salad with Condiments and Dressing  
Potato Salad  
Fresh Fruit  
Assorted Rolls

Grilled Chicken Breast  
Salmon Filets with Cucumber Dill Sauce  
Rice Pilaf  
Asparagus and Baby Carrots

Bread Pudding with Warm Carmel Sauce  
\$ 30.00 per person



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### Menu 5

Gathered Greens with Bleu Cheese, Cranberries and Candied Pecans  
Tossed in our sweet raspberry vinaigrette

Basil and Garlic Pasta Salad  
Cabbage and cucumber Slaw in sweet orange mayonnaise  
Assorted Rolls and Mini Croissants

Beef Wellington  
Chicken Melba  
Rice Pilaf  
Seasonal Vegetables

Lemon Chiffon Cake  
\$35.00

### Menu 6

Spinach Salad with Raspberry Vinaigrette  
Fresh Fruit Tray  
Assorted Rolls

Chicken Strudel  
Herbed Risotto  
Fresh Seasonal Vegetables

Lemon chiffon Cake  
\$18.00

# Kelties

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## Menu 7

Assorted breads  
Fresh Fruit Selections  
Spinach Salad with Warm Bacon Dressing  
Italian Pasta Salad with vegetables

Chicken Almondine  
Carved Pork Loin with Cranberry Compote  
Twice Baked Potatoes  
Fresh Vegetables

Dessert Buffet  
Lemon Tart served with a berry sauce and fresh whip cream  
Chocolate Carmel Torte  
Shortbread Cookies dipped in chocolate  
Beverages  
\$29 per person

## Menu 8

Assorted Greens  
With Choice of Dressings and Condiments  
Fresh Seasonal Fruit  
Antipasto Salad with Feta Cheese  
Assorted Rolls and Breads

Carved Prime Rib au jus  
Grilled Chicken Breast  
Served with Garlic Mashed Potato  
Seasonal Vegetables

Chocolate Layer Cake  
Or Fresh Strawberries and Cream served with Shortbread Cookie  
Beverages  
\$34.00 per person

# Kelties

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## Menu 9

Caesar Salad

Tomato and Mozzarella Salad with Balsamic Vinaigrette

Garlic Bread and Focaccia Bread

Penne Pasta With

Alfredo Sauce with Grilled Chicken Breast

Marinara Sauce with Large Homemade Meatballs

Chocolate Raspberry Tart

Beverages

20.00 per person

## Menu 10

Gathered Greens with Our Signature Dressing served with  
Strawberries, almonds and cheese

Fresh Fruit Selections

Assorted Rolls

Seafood Fettuccini

With Shrimp and Salmon

Herb Grilled Chicken

Fresh Sautéed Vegetables

Dessert Bar to Include:

Lemon Bars

Chocolate Bars

Chocolate Dipped Strawberries

And Shortbread Cookies with Chocolate

Beverages

\$26.00 per person

Prices do not include: 9% tax and 20% gratuity



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## Catering Menu: Sit Down Dinner

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### Menu 1

Spinach Salad with Tangy Bacon Dressing and bay shrimp  
Served with warm rolls

Duet of Tenderloin au jus and Grilled Salmon with bernaise sauce  
Stuffed Red Potato  
Accompanied with Asparagus Spears

Chocolate Layer Cake with Vanilla Sauce  
\$30.00

### Menu 2

Antipasto Salad with French Bread

Crab Cake and Beef Tenderloin served with pepper coulis  
Melange of Fresh Sautéed Vegetables  
Roasted New Potatoes

Trio dessert  
Lemon Bar, Chocolate Truffle and Shortbread Cookie  
\$32.00 per person

### Menu 3

Gathered Greens with Mandarin Oranges, Cranberry and Goat Cheese Salad  
Served with mini croissants

Chicken and Wild Mushroom Wellington served with Veloute Sauce  
And accompanied by a bountiful selection of fresh vegetables and wild rice

Lemon Chiffon Cake with Fresh Berru Coulis  
\$25.00 per person

# Kelties

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## Menu 4

Gathered Green salad tossed in sweet poppyseed vinaigrette, sliced fresh strawberries and shredded mozzarella cheese  
Served with bread and butter

Beef Wellington  
With rice pilaf  
Fresh Sauteed Vegetables

Fresh Strawberries served with vanilla ice cream and  
White chocolate sauce  
\$32.00 per person

## Menu 5

Spinach Salad with choice of dressings

Chicken Breast Dijon  
Garlic Mashed Potatoes  
Fresh Vegetables

New York Cheesecake with Berry Sauce  
\$ 24.00 per person

## Menu 6

Gathered Greens with tomato, cheese and garnish  
Served with choice of dressings  
Assorted Rolls and Breads

Pork Tenderloin with Pepper Sauce  
Potato and Onion Confetti  
Assorted Fresh Garden Vegetables

Turtle Cheese Cake served with warm caramel sauce  
\$25.00 per person



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### Menu 7

Caesar Salad with garlic toast points  
Assorted Rolls

Horseradish Crusted Salmon filet  
Creamy risotto rice and fresh vegetable

New York Cheesecake  
\$27.00 per person

### Menu 8

Gathered Greens with poppyseed dressing and condiments  
Assorted Rolls

Pecan Crusted Chicken Breast served in a pool of  
Raspberry cabernet sauce  
Rice Pilaf  
Fresh Sauteed Vegetables

Dessert Trio:  
Chocolate Bar  
Lemon Bar and Chocolate Strawberry  
\$22.00 per person