

Holiday

M E N U

A p p e t i z e r s (not included in entrée price. priced to serve 50 people)

PIGS IN A BLANKET	\$125	SHRIMP COCKTAIL	\$150
CHIPOTLE MEATBALLS	\$130	SOUTHWEST EGGROLLS	\$175
ASSORTED CANAPES	\$140	ANTIPASTA DISPLAY	\$175
CHEESE BOARD	\$140	BACON WRAPPED SHRIMP	\$200
SPINACH ARTICHOKE DIP	\$150		

S a l a d (included with entrée)

HOLIDAY SALAD

mixed greens, mandarin oranges, fresh sliced pears, cranberries, shredded carrots.
served with poppyseed dressing

E n t r é e (price includes salad, one vegetable, one starch, and dessert)

CHICKEN MARSALA	\$35
pan fried chicken topped with a mushroom marsala sauce	
TUSCAN CHICKEN	\$35
grilled chicken topped with a Tuscan cream sauce	
LEMON CREAM SALMON	\$40
pan fried salmon topped with lemon cream sauce	
CHIPOTLE SALMON	\$40
pan fried salmon topped with chipotle tomato sauce	

HERB ROASTED PORKLOIN	\$30
sliced pork loin topped with rosemary au jus	
SIRLOIN STEAK (plated only)	\$35
grilled steak topped with a horseradish sauce	
KC STRIP (plated only)	\$40
grilled steak topped with grilled onion and bacon	
FLANK STEAK (plated only)	\$45
sliced steak topped with a hunter sauce	
FILET MIGNON (plated only)	\$50
grilled steak wrapped in bacon with a horseradish sauce	

Carving Stations

(price includes salad, one vegetable, one starch, and dessert)

HONEY GLAZED HAM	\$25
PORK LOIN	\$35
TOP SIRLOIN	\$40
PRIME RIB	\$45
BLACK PEPPER CUSTED BEEF TENDERLOIN	\$55

V e g e t a b l e s (pick one per entrée choice)

SQUASH MEDLEY

GREEN BEANS

HONEY BUTTER CARROTS

ACORN & BUTTERNUT SQUASH

STEAMED BROCCOLI & CARROTS

S t a r c h e s (pick one per entrée choice)

TWICE BAKED POTATO CASSEROLE

ROASTED POTATOES

AU GRATIN POTATOES

ROASTED GARLIC MASHED POTATOE

D e s s e r t (pick one per entrée choice)

CHEESECAKE

RED VELVET CAKE

SWEET POTATO PIE

Contact:

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