

Casual Buffet Menu 2019

— attractive, professional, and affordable —

Our Casual Buffet Menu features our traditional quality of care, attention to detail, and delicious food.

For your event, there are several choices with how the food arrives: pick up, drop off, or attended buffet! When your event includes a Buffet Attendant or On-site Chef they will ensure a timely set up of the food and beverages, onsite grilling, and precise carving of meat, while replenishing the buffet items as needed. After the everyone has had ample time to visit the buffet line, the Buffet Attendant or On-site Chef will quietly and swiftly clear off and clean up the various food and beverage areas.

| Casual Buffet Menu Package Includes | | |
|---|---|--|
| <p>» Disposable Dishware</p> <ul style="list-style-type: none"> • White foam plates. • Heavy white plastic utensils. • Set on buffet. | <p>» Buffet Attendant/On-Site Chef</p> <ul style="list-style-type: none"> • With the full-service package, depending on size and difficulty of meal, one or more Buffet Attendant(s)/On-site Chef is on hand. • The On-site Chef will grill or carve, if needed. • Set-up and maintain appetizers, buffet, and beverages, such as coffee. | <p>» Hot Beverage Station</p> <ul style="list-style-type: none"> • Ideally, set on a separate table from the food. • A standard 100 cup coffee pot set out by the Buffet Attendant(s)/On-site Chef. • Paper 8 oz disposable cups. • Condiments. |
| <p>» Delivery Choices</p> <ul style="list-style-type: none"> • Attended <ul style="list-style-type: none"> ◇ The Buffet Attendant(s)/On-site Chef will arrive 30 minutes prior to start of appetizers or dinner, taking care not to interrupt current activities. • Drop Off <ul style="list-style-type: none"> ◇ CK staff will deliver and set up the food at the venue. After the meal, CK will return at a pre-set time to pick up serving items. • Pick Up <ul style="list-style-type: none"> ◇ The client will pick up and return serving items to CK Catering by 4:00 pm the next day. | <p>» Set Up</p> <ul style="list-style-type: none"> • CK Catering use attractive trays and chafers to display appetizers and/or meal on buffet line. • Beverages, such as coffee, will also be set out. • All food is stationed or placed on the buffet. | <p>» Clean Up</p> <ul style="list-style-type: none"> • With an attended buffet, CK staff will quietly and swiftly clear off and clean up the various food and beverage stations. |
| <p>» Wait Staff and Cake Cutting - optional upgrade. See next page.</p> | | |



CK Catering

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Optional Upgrades

» **Linens**

- Self-Serve Linen Rental
 - ◇ At a pre-set time, the couple will pick up all linens from CK Catering.
 - ◇ The couple will place linens on the tables.
 - ◇ They will gather and return all linens the next day by 4:00 pm.
 - ◇ Details:
 - (4) Table Linen Colors: White, Ivory, Sandalwood and Black
 - (26) Napkin Colors
 - 1-90x90 linen per 60" round table.
 - 2-90x90 linens per 6' or 8' table.
 - ◇ **\$8.00 per table linen.**
 - ◇ **\$.75 per napkin.**

» **Additional Linen Delivery Options**

Full-Service Delivery

- At a pre-set time, CK will deliver & place linens on the tables.
- At the end, or the next day, CK returns to the venue to collect all linens.
- **\$100.00 + cost of linens.**

One-Way Delivery

- At a pre-set time, CK will deliver & place linens on the tables.
- At the end, the couple will collect linens.
- All linens are returned to CK Catering by 4:00 pm the next day.
- **\$50.00 + cost of linens.**

» **Water Service**

- Available with hired wait staff.
- Includes water goblets, water carafes, ice, and spring water.
- Wait staff will set water goblets on the tables.
- Water carafes filled throughout dinner service.
- Wait staff will clear water goblets after dinner service.
- **\$1.25 per person + the cost of hiring wait staff.**

» **Wait Staff**

- Staff is required at most venues when using disposable dishware.
- May assist with:
 - ◇ greet and guide guests; seating, rest rooms.
 - ◇ dismiss tables.
 - ◇ replenish beverages.
 - ◇ assist elderly, new parents, or children with food.
 - ◇ clean and maintain guest's tables.
 - ◇ maintain garbage receptacles.
 - ◇ clear stainless steel silverware.
 - ◇ cake cutting - set on buffet.
- 1 wait staff per 75 people.
- **Hire wait staff at \$18.00 per hour + \$40.00 gratuity per wait staff with a 4 hour minimum.**

» **Choice of Disposable Dishware**

High-End Plastic Plates

- Available in: Clear or White.
- With heavy white plastic utensils.
- **\$1.50 per person.**

Bamboo

- Bamboo plates.
- With the attractive Reflection's plastic utensils.
- **\$1.50 per person.**

Stainless Steel Silverware

- Style: Striped
- **\$.80 per person + the cost of hiring wait staff.**

» **Cold Beverage Station**

- Ideally, set on a separate table from the food.
- Placed in an attractive cold beverage dispenser set out by the Buffet Attendant(s)/On-site Chef.
- They refill dispenser as needed.
- Clear 9 oz disposable cups. Condiments, if needed.
- **\$.50 per person per beverage. See following pages for details.**

Step 1. Choose Entree's

- Choose 1 entrée \$15.50 per person
- Choose 2 entrée \$17.50 per person
- Choose 3 entrée \$18.50 per person

**PRICES
VARY
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A QUOTE**

Pork

Pork Loin Au Natural
Caribbean Pork Tenderloin with Mango Salsa
Pork Tenderloin with Cranberry Apple Glaze
Pulled Pork with BBQ
BBQ Ribs
Baked Ham with Brown Sugar Glaze or Cherry Sauce
Pig Roast (+ \$3.50 per person)

Chicken

Chicken Imperial (parmesan & garlic breading)
Champagne Chicken
Lemon Herb Marinated Chicken
Cherry Balsamic Chicken
Chicken Marsala
Fettuccini Alfredo, Chicken, and Vegetables
Fried Chicken, Roasted or BBQ Chicken (Bone In or Breast)

Beef

Lasagna
Italian Sausage and Mostaccioli
Chicken Carbonara
Baked Ziti with Meat Sauce

Non-Vegetarian

Roast Beef with Au Jus
Stuffed Beef Rolls
Swiss Steak
Stuffed Green Peppers
Meatloaf

Vegetarian

Tortellini Primavera
Creamy Spinach Pasta
Vegetable Lasagna
Tuscan Pasta
Eggplant Parmesan

Vegan

Tuscan Pasta (no cheese)

10% off-season
discount,
November 1st thru
April 30th for any
size group

Don't see what you are looking for? Contact us for a custom menu.

Step 2. Choose 2 Sides

Sides - Starch

Garlic Smashed Potatoes
Cheddar and Bacon Mashed Potatoes
Roasted Red Potatoes (+ \$.25 per person)
Steamed Yukon Gold with Dill Butter
Twice Baked Potato (+ \$.50 per person)
Roasted Sweet Potato
Macaroni and Cheese
Rice Pilaf
Wild Rice Blend

Sides - Vegetables

Fresh Green Beans (add Almonds)
Asparagus; Roasted or Steamed (seasonal)
Roasted Vegetables; zucchini, squash, assorted peppers, carrots, and
red onions (+ \$.25 per person)
Baby Glazed Carrots
Corn on the Cob with Butter
Roasted Brussel Sprouts (+ \$.25 per person)

Additional Sides add \$1.00 per guest

Step 3. Choose 1 Salad

Sides - Salad - Choose 1

- Mixed Greens, Craisins, Pecans and Feta
- Mixed Greens, Apples, Walnuts and Goat Cheese
- Arugula, Watermelon with Balsamic Vinaigrette (+ \$.50 per person)
- Spinach, Strawberries and Feta
- Garden Salad, (Pick up to 4 toppings: Tomato, Assorted Peppers, Carrot, Cucumber, Onion, Crouton, and Radish)
- Cole Slaw
- Potato Salad
- Pasta Salad

Dressing - Choose 3

(Most popular dressings...Raspberry Vinaigrette, Ranch, Balsamic Vinaigrette), Caesar, Poppy Seed, French, Italian, Thousand Island, Vinegar & Oil, Bleu Cheese & Honey Mustard

Additional Salad + \$1.00 per person

Step 4. Choose 1 Bread

Sides - Bread (Baked Fresh Daily) - Choose 1

- Assorted Dinner Rolls (White and Wheat Rolls)
- Assorted Dinner Rolls (White and Wheat Rolls) and Garlic Cheddar Biscuits (+ \$.35 per person)
- Assorted Dinner Rolls (White and Wheat Rolls) and Cornbread Muffins (+ \$.35 per person)

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Step 5. Choose (Optional) Appetizers

Stationed Appetizers for Cocktail Hour

- Choose 3 appetizers + \$3.50 per person
- Choose 4 appetizers + \$4.50 per person
- Choose 5 appetizers + \$5.50 per person

Appetizer - Choices

- Raw Vegetable Tray and Ranch Dip
- Fresh Fruit Tray
- Cheese Tray and Cracker Tray
- BBQ Meatballs
- Sourdough and Spinach Dip
- Bruschetta
- Caprese Bites

Additional Appetizer Choices Available. Ask for details.

Step 6. Choose (Optional) Beverages

Stationed Beverage(s)

- Choose 1 beverage + \$.50 per person
- Choose 2 beverages + \$1.00 per person
- Choose 3 beverages + \$1.50 per person

Beverage - Choices

- Ice Cold Spring Water
- Lemonade
- Iced Tea or Sweet Tea
- Punch

Clear 9 oz cups included. Condiments, if needed.

Menu Specials

- *Menu #1* \$18.00 per person
- *Menu #2* \$18.00 per person

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Menu #1

BBQ Meatballs
Sourdough and Spinach Dip
Fresh Fruit Tray

Fried Chicken or Roasted Chicken
Italian Sausage and Mostaccioli or Baked Ham with Brown Sugar
 Glaze or Cherry Sauce
Garlic Smashed Potatoes
Fresh Green Beans
Garden Salad with Dressings
Assorted Dinner Rolls with Butter
Coffee

Disposable Dishware

Menu #2

Raw Vegetable Tray and Ranch Dip
Cheese Tray and Cracker Tray
Bruschetta

Chicken Imperial
Baked Ziti with Meat Sauce
Italian Green Beans
Garden Salad with Dressings
Assorted Dinner Rolls with Butter
Coffee

Disposable Dishware

Dinner Packages Include:

Disposable dishware.
Coffee and condiments.
Food served on the buffet.
Buffet Attendant or On-site Chef
If needed, grilling and/or carving station.

Gratuity

- + \$25.00 per Buffet Attendant.
 - + \$35.00 per On-site Chef.
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