

The *price range below* reflects pricing across a variety of venues and locations. To receive pricing for your specific venue contact CK Catering.

CK Catering

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www.ckcatering.biz



Step 1. Choose Entree's & Style of Service

Choose 2 entrees from Group A (*single entrée only from Group A -\$1.50 per guest*)

- Buffet \$33.00-\$36.75
- Family Style \$36.00-\$39.75
- Plated Dual Entree \$38.00-\$41.75

Choose 1 entrée from Group A and 1 entrée from Group B Or 2 entrees from Group B

- Buffet \$36.00-\$40.75
- Family Style \$39.00-\$43.75
- Plated Dual Entree \$41.00-\$44.75

Choose 1 entrée from Group A or B and 1 entrée from Group C

- Buffet \$41.00-\$46.75
- Family Style \$44.00-\$49.75
- Plated Dual Entree \$46.00-\$51.75

Choose 1 entrée from Group A or B and 1 entrée from Group D

- Buffet \$43.00-\$49.75
- Family Style \$45.00-\$52.75 (*our most popular package*)
- Plated Dual Entree \$47.00-\$54.75

Choose 1 entrée from Group A or B and 1 entrée from Group E

- Buffet \$45.00-\$50.25
- Family Style \$48.00-\$53.25
- Plated Dual Entree \$50.00-\$55.25

CONTACT US FOR
SINGLE ENTRÉE
OR CHOICE
ENTREES FOR
PLATED DINNER
PRICING.

WE GRILL YOUR FOOD ON SITE!

At CK Catering, fresh hot food is as important to us as it is to you.

To ensure this type of service, we provide complimentary grilling and on site chefs, allowing your guests to savor the aroma and sights that on site grilling affords.

Our talented grill chefs have years of experience and use their knowledge to achieve an impressive meal you are proud to serve.

Step 2. Choose 3 - Passed Hors D'oeuvres or Stationed Appetizers

Raw Vegetable Tray (gf) with Ranch Dip (gf)
Fresh Fruit Tray (gf)
Cheese Tray & Cracker Tray
BBQ Meatballs
Bruschetta
Bacon Wrapped Dates (gf)
Caprese Bites (gf) (*pictured*)
Pear & Goat Cheese Tartlet, Honey (*pictured*)
Roasted Artichoke & Goat Cheese Crostini
Apple Cranberry Crostini, Honey (*pictured*)
Stuffed Mushroom Caps (gf)
Balsamic Roasted Grape Crostini (*pictured*)
Thai Spring Rolls with Peanut Sauce (gf, vegan)
Pulled Pork on Chip with Vinegar Slaw
Seared Ahi Tuna Nacho (gf)
Tomato Bisque with Mini Grilled Cheese (*pictured*)



Additional Appetizers \$1.00 per guest | (gf) = Gluten Free



A TASTE OF CK CATERING!

We offer 4 to 5 **GROUP TASTINGS** a year.
PRIVATE TASTINGS are available year round.

Contact CK Catering to learn more.

CK Catering's Dinner Packages Include:

- 3 Appetizers, 2 Entree's (any combination), 2 Sides, Family Style Salad & Rolls
- China
- Water Service (spring water, water glasses and carafes)
- Coffee Station (ceramic mug, coffee and condiments)
- Table Linens & Napkins in Various Colors
- Wait Staff, Kitchen Staff, On Site Chef
- Includes Grill & All Equipment needed to complete your event!

Call for a custom quote and additional menu ideas.

Add 6% sales tax. Gratuity for on site staff:
\$40 per on site wait staff, \$50 per captain & \$50 per on site chef.

Entree Choices

Group A

Chicken Imperial; parmesan & garlic breaded chicken breast
Champagne Chicken
Chicken Marsala
Fried Chicken, Baked or BBQ Chicken (Bone In or Breast)
Fettuccini Alfredo, Chicken, & Vegetables
Lasagna
Italian Sausage and Mostaccioli
Baked Ham with Brown Sugar Glaze (gf)

Group A - Vegetarian & Vegan

Creamy Spinach Pasta
Portabella Mushroom Stuffed with Quinoa (gf, vegan)
Vegetable Lasagna
Tuscan Pasta (can be made vegan)
Eggplant Parmesan

Group B

Cherry Balsamic Chicken (gf) (Grilled)
Maple Whiskey Chicken (gf) (Grilled)
Lemon Herb Marinated Chicken (gf) (Grilled)
Carved Roast Beef with Au Jus
Caribbean Pork Tenderloin (gf) with Mango Salsa (gf) (Grilled)
Pork Tenderloin (gf) with Cranberry Apple Glaze (gf) (Grilled)
Pulled Pork; plain (gf) or BBQ (gf)
Tilapia (gf) with Mango Salsa (gf) (Grilled)

Group C

BBQ Brisket (gf) served with BBQ sauces (gf)
Flank Steak (gf) with Chimichurri (gf)
Pig Roast (gf) served with BBQ sauces (gf)

Group D

Sirloin Tri Tip (gf) with Bourbon Glaze (gf) and/or Horseradish Sauce (gf)
Salmon (gf) Honey Glaze (gf), Bourbon Glaze (gf) or Mango Salsa (gf)
Sirloin Kabobs (gf) basted with Bourbon Sauce (gf) (add \$1)

Group E

Beef Tenderloin (gf) with Bourbon Glaze (gf) and/or Horseradish Sauce (gf)
Prime Rib (gf) with Horseradish Sauce (gf)
Braised Beef Short Ribs (gf)

INDIVIDUAL
SPECIALTY
DIETARY MEAL(S)
ARE AVAILABLE
AT NO
ADDITIONAL COST
ABOVE MEAL
PRICING

Step 3. Choose Below

Sides - Starch - Choose 1

Garlic Smashed Potatoes (gf)
Horseradish and Parmesan Smashed Red Potatoes (gf)
Roasted Red Potatoes (gf) (add \$.25)
Steamed Yukon Gold with Dill Butter (gf)
Roasted Fingerling Potatoes (gf) (add \$.25)
Roasted Sweet Potato (gf)
Macaroni and Cheese
Rice Pilaf
Wild Rice Blend

Sides - Vegetables - Choose 1

Fresh Green Beans (add Almonds) (gf)
Asparagus; Roasted or Steamed (gf) (seasonal)
Roasted Vegetables (gf); zucchini, squash, assorted peppers, carrots, & red onions (add \$.25)
Roasted Root Vegetables; includes parsnips, beets, rutabaga, carrots, & onion (gf)
Baby Glazed Carrots (gf)
Corn on the Cob (gf) with Butter (gf)
Roasted Brussel Sprouts (gf) (add \$.25)

Sides - Salad - Choose 1

Mixed Greens, Craisins, Pecans & Feta (gf)
Mixed Greens, Apples, Walnuts & Goat Cheese (gf)
Arugula, Watermelon with Balsamic Vinaigrette (gf) (add \$.50)
Spinach, Strawberries & Feta (gf)
Mixed Greens, Roasted Butternut Squash, Shaved Parmesan with Warm Vinaigrette Dressing (gf)

The above salads are gluten free and include a choice of 1 Dressing.

Garden Salad, (Pick Up to 4 toppings: Tomato, Assorted Peppers, Carrot, Cucumber, Onion, Crouton, & Radish) (Includes a choice of 2 Dressings)

Dressing - Choose 1

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

Sides - Bread - Choose 1 (Baked Fresh Daily)

Assorted Dinner Rolls (White and Wheat Rolls)
Assorted Dinner Rolls (White and Wheat Rolls) & Cheddar Garlic Biscuits (add \$.35)
Assorted Dinner Rolls (White and Wheat Rolls) & Cornbread Muffins (add \$.35)



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

Additional Sides \$1.00 per guest | (gf) = Gluten Free

CHARCUTERIE

Charcuterie can be a choose your own adventure story filled with Artisan meats, various cheeses, assorted crackers, dried fruits, & more!



Charcuterie Table (6')

- No additional charge if replacing 3 appetizers with charcuterie table.
- Or add \$4.00 if including the charcuterie table with the 3 appetizers.

Charcuterie Trays

- No additional charge if replacing 2 out of the 3 appetizers with charcuterie tray.
- Or add \$2.00 if including the charcuterie tray with the 3 appetizers.



Cheese Boards

- No additional charge if replacing 1 out of the 3 appetizers with a cheese board.
- Or add \$1.50 if including the cheese board with the 3 appetizers.

ADDITIONAL SERVICES

- Wine or Champagne Glass at each place setting (\$.50 per guest)
- Silver or Gold or Rattan Chargers (\$1 each)
- Burlap Overlays or Runners (\$4.50 each)
- Linen Overlays (\$4.50 each)
- Bar Glasses – various options please contact us for more information
- Pre-Ceremony Beverages - Lemonade or Iced Tea or Water. Set out for arriving guests – various options please contact us for more information and Pricing

DESSERTS

*Make CK Catering's desserts be your primary sweet treat!
Or provide your own cake, cupcakes, pies, etc to compliment our assorted desserts.*



DESSERT TABLES

3 Choices \$3.95* | 4 Choices \$4.75* | 5 Choices \$5.50*

INDIVIDUAL DESSERTS

Serve in your choice of 1/2 pint Mason Jars, Martini Glasses, Stemless Wine Glasses or Coupe Champagne Glasses.



- Caramel Apple Cheesecake (pictured)
- Pumpkin Cheesecake
- Cherry Cheesecake
- Mississippi Mud Pies
- Blueberry Buckle
- Peach Cobbler
- Apple Cobbler

DESSERT SHOOTERS

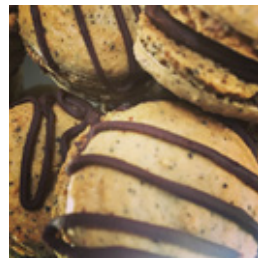
Serve in shot glasses.

- Strawberry Shortcake (pictured)
- Chocolate Oreo Cream Pie (pictured)
- Banana Cream Pie (pictured)
- Raspberry Lemon Curd



COOKIES, BARS & HAND PIES

- Milk Shots with Homemade Chocolate Chip Cookies
- Double Chocolate Brownies featuring Ghirardelli Chocolate
- Cherry Hand Pies - Heart Shaped
- Apple Hand Pies
- Lemon Bars
- Blondies
- Assorted Cookies (pick 3)
- Assorted Macaroons (pick 3) (pictured)



BITE SIZE FAVORITES



- Hand Dipped Chocolate Strawberries (pictured)
- Chocolate Mousse Cups
- Mini Fruit Tarts featuring Lemon Curd topped with fresh berries in a bite size tart shell

DESSERT STATIONS

\$2.50 each

ICE CREAM SUNDAE BAR (most popular)

Vanilla & Chocolate Ice Cream, Chocolate Syrup, Caramel, Whipped Cream, Maraschino Cherries, Toasted Peanuts, Sprinkles, Mini Chocolate Chips, M&M's & Oreo Bites.

S'MORE STATION

Graham Crackers, Marshmallows, Hershey & Ghirardelli Chocolates with our Marshmallow Roasting Station. Due to open flame, this station is not available at all venues.

CHOCOLATE FONDUE RIVER

Two rivers of chocolate; milk chocolate & dark chocolate. Dipping favorites include strawberries, fresh chunked pineapple, pretzel rods, cubed pound cake, & more.

APPLE CARAMEL DIPPING STATION

An attendant will wedge locally grown apples for guests to dip into warm caramel and roll in an assortment of candy and nut toppings. Topping include chopped peanuts, bits of M&M's, chocolate chips, sprinkles, & more.

FRUIT PIES A'LaMode

Home made assorted pies (pick 3 flavors) topped with vanilla ice cream. (pictured)



PLATED CAKE SERVICE

CK Catering staff will cut cake and place on china plates. The plated pieces of cake are placed on the guests tables along with a stainless steel fork. (add \$1.25)

CAKE | PIES

If desired or needed, at no extra cost, CK Catering staff will set up your dessert station. At a specified time, we will set out napkins on the dessert table, cut the tasty treats and place it on clear acrylic plates and forks. Guests will select their own piece. Afterwards, staff will tidy up and box up uncut leftovers.

Dessert pricing includes set up, display items, clear acrylic plates & forks, napkins, & cutting of dessert. After dessert, staff will tidy up the table & box up top of cake.

*Prices may be reduced if additional desserts are provided from another source.

For custom menu, 269-849-0693 or bob@ckcatering.biz.

LATE NIGHT SNACKS

*Revive your dancing guests with a delicious late night snack.
Pick a 2nd Late Night Snack for \$1 per person!*



POPCORN MACHINE - CK Catering supplies the popcorn, the pop corn box, the popcorn machine, an attendant to pop the popcorn, all seasoning. (\$300.00 flat fee)

FLATBREAD PIZZAS - Margherita, BBQ Chicken, Steak & Gorgonzola, & more! (pick 3) Grilled on site. (pictured) (\$3.75)



HOT DOG STATION - Choice of Chicago or Coney dog. (\$3.25)

Chicago Style Hot Dog - All beef hot dog, poppy seed bun, yellow mustard, white onion, bright green sweet pickle relish, dill pickle spear, tomato wedges, sport peppers & celery salt.

Coney Island Hot Dog - All beef hot dog, hot dog bun, yellow mustard, chili, white onion, & shredded cheese.



CHARCUTERIE TRAY & CRACKER TRAY - Assorted meats, cheeses, olives, & almonds. (pictured) (\$3.50)

QUESADILLAS – Chicken & cheese with guacamole & sour cream. (\$3.25)

SUB SANDWICH – Layered with assorted meats, cheeses, lettuce, tomato, & mayonnaise. Served with potato chips. (pictured) (\$3.25)



WALKING TACOS – bags of Fritos. Choice of pulled pork, chili or taco meat. Top with shredded lettuce, tomato, sour cream, & salsa. (\$3.00)

SLIDERS – Seasoned ground beef, bleu cheese & grilled onions (pictured) (\$3.00)



NACHO BAR – Tortilla chips, seasoned ground beef, cheese, lettuce, tomato, sour cream, & salsa (\$3.00)

ASIAN TAKE OUT – Lo Mein served in Chinese take-out boxes with chop sticks. (\$3.00)

DONUTS AND CIDER – Fresh & local (\$2.75)



PULLED PORK SLIDERS – Pretzel rolls & sweet pickles (pictured) (\$2.75)

CHEESE TRAY & CRACKER TRAY - International & domestic cheeses served with gourmet crackers. (\$2.25)

TOMATO SOUP SHOOTERS & MINI GRILLED CHEESE - Warm Tomato Basil Soup served in shot glasses & topped with a mini grilled (pepper jack) cheese. (pictured) (\$2.25)

MILK & COOKIES SHOTS – Chocolate Chip Cookies & milk in plastic shot glasses. (\$2.00)

SOFT PRETZELS – with cheese dipping sauce & honey mustard. (\$2.00)

SNACK STATION – Nuts, Chips & Dip. (pictured) (\$1.50)



*Prices based on total guest count & include set up, clean up, staff, and dishes.

HEAVY HORS D'OEUVRES MENU

Select from this menu when hosting an Hors D'Oeuvres ONLY event or if you are looking for additional choices for Appetizers

Gold	\$34.50	Platinum	\$41.50	Station Dinner	\$44.50
Choose:	3 items Group A 3 items Group B 3 items Group C 3 items Group D 1 Station	Choose:	3 items Group A 3 items Group B 2 items Group C 2 items Group D 2 Standard Station	Choose:	2 items Group B 1 items Group C 4 Station

GROUP A | STATIONED

- Vegetable Tray with Ranch Dip or Red Pepper Hummus
- Fresh Fruit Tray
- Cheese Tray & Cracker Tray
- BBQ Meatballs
- Sour Dough & Spinach Dip
- Bruschetta
- Pita & Red Pepper Hummus
- Hot Spinach & Artichoke Dip with Crackers

GROUP B | PASSED OR STATIONED

- Caprese Bites cherry tomato, fresh mozzarella, basil, olive oil, salt & pepper
- Crostini crusty garlic bread with beef tenderloin with horsey mayo sauce and/or pork tenderloin with chipotle mayo sauce
- Spring Rolls Asian noodles wrapped in rice paper, served with peanut sauce
- Apple Cranberry Crostini on baguette bread, brie, apple slices & cranberry chutney
- Roasted Artichoke & Goat Cheese Crostini
- Toasted Butternut Squash Ravioli brushed with sage butter
- Cheese & Grape Skewers
- Tortellini Skewers with tri colored tortellini, sundried tomatoes and basil
- Crab Puffs made with crab and cheese soufflé set on top of a baguette slice
- Pear & Goat Cheese Tartlet - Pear & goat cheese, puff pastry drizzled with honey

GROUP C | PASSED

- Bacon Wrapped Water Chestnut
- Bacon Wrapped Date
- Gazpacho or Tomato Bisque Shooter - topped with mini pepper jack grilled cheese
- Chicken Satay - marinated in coconut & lime, served with peanut dipping sauce
- Beef Satay - marinated in coconut & lime, served with peanut dipping sauce
- Stuffed Mushroom Caps - Seafood, Italian Sausage & Bleu Cheese or Chorizo
- Mini Crab Cakes - topped with Remoulade sauce

GROUP D | PASSED

- Bacon Wrapped Shrimp or Scallops
- Bacon Wrapped Steak - topped with bleu cheese then wrapped in bacon
- Coconut Shrimp - served with our citrus marmalade
- Shrimp Cocktail Shooter - jumbo shrimp served in a shot glass
- Sirloin Bundle – slice of sirloin tri tip brushed with hoisin sauce
- Mini Tacos - A fish tacos with mango salsa or braised beef with avocado salsa
- Petite Philly Cheese Steak - sliced ribeye, cheese peppers & onions on baguette roll

STANDARD STATION

- Quesadilla Station - Assorted Quesadillas grilled on site, chips, salsa, sour cream
- Slider Station - Mini Slider stuffed with bleu cheese topped with sautéed onions
- Pad Thai - Served in mini Chinese take out boxes & chop sticks.
- Mashed Potato - Served in Martini Glasses. Toppings: cheddar & bleu cheese, bacon, green onions, broccoli, sautéed onions & roasted mushrooms
- Macaroni & Cheese - Served in Martini Glasses (with lobster add \$3.00). Toppings: Cajun sausage, bacon, green onions, tomatoes & sour cream
- Pork Tenderloin Sliders, petite rolls and chipotle mayo
- Guacamole Station - chips and salsa. Staff will make guacamole at station
- Fajita Station – Grilled chicken, peppers, & onions. Toppings: cheddar, sautéed onions & green peppers, tomato, lettuce & sour cream
- Taco Station – Grilled fish, grilled chicken, flour tortilla, corn tortillas. Toppings: cheddar, sautéed onions & green peppers, tomato, lettuce & sour cream

PREMIUM STATION

- Beef Tenderloin Sliders (add \$6.00). Petite rolls & sauces

Don't see what you are looking for? Let us create a custom station for you!

Prices include all necessary china and serving vessels, serving and kitchen staff.

These are suggested packages. Contact us for custom menu.