

# Build-A-Bufferet Dinner Menu 2020

— 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>» <b>Disposable Dishware</b></p> <ul style="list-style-type: none"> <li>• White foam plates.</li> <li>• Heavy white plastic utensils.</li> <li>• Set on buffet.</li> </ul>	<p>» <b>Buffet Attendant/On-Site Chef</b></p> <ul style="list-style-type: none"> <li>• With the full-service package, depending on size and difficulty of meal, one or more Buffet Attendant(s)/On-site Chef is on hand.</li> <li>• The On-site Chef will grill or carve, if needed.</li> <li>• Set-up and maintain appetizers, buffet, and beverages, such as coffee.</li> </ul>	<p>» <b>Hot Beverage Station</b></p> <ul style="list-style-type: none"> <li>• Ideally, set on a separate table from the food.</li> <li>• A standard 100 cup coffee pot set out by the Buffet Attendant(s)/On-site Chef.</li> <li>• Paper 8 oz disposable cups.</li> <li>• Condiments.</li> </ul>
<p>» <b>Delivery Choices</b></p> <ul style="list-style-type: none"> <li>• <b>Attended</b> <ul style="list-style-type: none"> <li>◇ 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.</li> </ul> </li> <li>• <b>Drop Off</b> <ul style="list-style-type: none"> <li>◇ 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.</li> </ul> </li> <li>• <b>Pick Up</b> <ul style="list-style-type: none"> <li>◇ The client will pick up and return serving items to CK Catering by 4:00 pm the next day.</li> </ul> </li> </ul>	<p>» <b>Set Up</b></p> <ul style="list-style-type: none"> <li>• CK Catering use attractive trays and chafers to display appetizers and/or meal on buffet line.</li> <li>• Beverages, such as coffee, will also be set out.</li> <li>• All food is stationed or placed on the buffet.</li> </ul>	<p>» <b>Clean Up</b></p> <ul style="list-style-type: none"> <li>• With an attended buffet, CK staff will quietly and swiftly clear off and clean up the various food and beverage stations.</li> </ul>
<p>» <b>Wait Staff and Cake Cutting</b> - 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
- Choose 2 entrée
- Choose 3 entrée

**PRICES VARY.  
CALL FOR 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  
Italian Sausage and Mostaccioli  
Baked Ham with Brown Sugar Glaze or Cherry Sauce  
Pig Roast (+ \$3.50 per person)

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

### **Chicken**

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

### **Beef**

Baked Ziti with Meat Sauce  
Lasagna  
Meatloaf  
Roast Beef with Au Jus  
Stuffed Green Peppers  
Stuffed Beef Rolls  
Swiss Steak

### **Vegetarian**

Tortellini Primavera  
Creamy Spinach Pasta  
Vegetable Lasagna  
Tuscan Pasta  
Eggplant Parmesan

### **Vegan**

Tuscan Pasta (no cheese)

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

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## 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)

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**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 (included)
    - add Garlic Cheddar Biscuits (+ \$.35 per person)
    - Or add 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

- 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
- Menu #2

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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

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.