Gourmet Burger Bar 2024

Create your own or select from our Sample Menu



Build-Your-Own-Burger Buffet

Stationed Appetizers - Choose 3

Berry Kabobs (gf)

Fresh Fruit Tray (gf)

Watermelon Cube, Feta, & Balsamic Glaze (gf)

Caprese Bites, Olive Oil, Salt & Pepper (gf)

Vegetable Tray with Ranch Dip (gf)

Fried Green Tomatoes with Remoulade Sauce (gf)

Apple Cranberry Crostini, Honey

Cheese Tray (gf) & Cracker Tray

Sourdough & Spinach Dip

Pita & Hummus

Pulled Pork on Chip with Slaw

Shrimp Shooters (+\$1.00/person) (gf)

The Bun - Choose 2

Broiche	Whole Wheat
Hawiian	

Gluten Free (+\$1.50/person) (gf)

The Center of the Bun

- Choose 2 + 1 Vegetarian

Fresh Ground Beef (gf)

Grilled Marinated Chicken (gf)

Pulled Pork (gf)

Turkey Burger (gf)

Grilled Marinated Portobello (vegan/gf)

Vegetarian Burger

Beyond Burger (+\$1.00/person) (vegan/gf)

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Toppi	ngs -	Choose 8
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Jalapeño (gf)	Bacon (gf)
Lettuce (gf)	Bleu Cheese (gf)
Tomato (gf)	Cheddar Cheese (gf)
Sautéed Mushrooms (gf)	Swiss Cheese (gf)
Olives (gf)	BBQ Glaze (gf)
Onion (gf)	Bourbon Glaze (gf)
Caramelized Onions (gf)	Dijon Mustard (gf)
Bread & Butter Pickles (gf)	Ketchup (gf)
Pineapple (gf)	Salsa (gf)
	Steak Sauce

Salad - Choose 1

Mixed Greens, Apples, Walnuts, & Goat Cheese (gf)

Garden Salad (gf), (Pick Up to 4 toppings: Tomato, Assorted Peppers, Carrot, Cucumber, Onion, Crouton, & Radish)

Caesar Salad

Wedge Salad (gf)

Grilled Marinated Portobello (vegan/gf)

Arugula, Watermelon, Balsamic Vinaigrette (gf) (+\$.50/person)

Dressings - Choose Up to 3

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

Full-Service Packages

Buffet (bamboo) \$37.75/person | **Buffet (china)** \$40.25/person + 6% sales tax & service fee:

10% Buffet (bamboo) or 12% Buffet (china)

	Sides - Choose 1		
1	Baked Beans (gf)	Fresh Fruit Bowl (gf)	
	French Fries	Cole Slaw (gf)	
1	Mac N Chaosa	Dotato Salad (af)	

Mac-N-Cheese Potato Salad (gf)

Roasted Red Potatoes (gf) Watermelon Wedges (gf)

Sweet Potato Fries

Vegetables - Choose 1

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Grilled Asparagus (gf) (seasonal)

Corn on the Cob with Butter (gf)

Elotes – Mexican Corn on the Cob (gf)

Green Beans (gf) (+ Almonds, if desired)

Vegetable Kabobs (gf) (+\$.75/person)

Sample Menu Ground Beef & Grilled Chicken - Buffet

Stationed

Berry Kabobs (gf)

Apple Cranberry Crostini, Honey

Pulled Pork on Chip with Slaw

Dinner, Salad, & Roll - Buffet

Fresh Ground Beef (gf)	Fresh &	L
Grilled Marinated Chicken (gf)	Hot Grilled	
Vegetarian Burger	Onsite	Ĺ
		1

Brioche & Whole Wheat Buns

Roasted Red Potatoes (gf)

Grilled Asparagus (gf) (seasonal)

Mixed Greens, Apples, Walnuts, & Goat Cheese (gf)

Bread & Butter Pickles (gf)	Ketchup (gf)	Onion (gf)
Cheddar Cheese (gf)	Tomato (gf)	
Dijon Mustard (gf)	Olives (gf)	

Pizza Menu 2024

Flat Bread Pizza cooked on-site in open fire ovens

Late Night Snack \$3.75/person + \$40.00 Chef's fee

Full-Service Packages
Buffet (china) \$44.00/person
Buffet (bamboo) \$39.00/person

+ 6% sales tax + service fee: 12% Buffet (china) or 10% Buffet (bamboo)

See back page for Sample Menu

GREEK



Marinara, Feta, Fresh Spinach, & Tomato

MARGHERITA



Sundried Tomato Pesto, Fresh Basil, Roma Tomato, & Mozzarella

BBQ CHICKEN



BBQ Sauce, Chipolte Grilled Chicken, Red Onion, Cilantro, Jalapeño, & Mozzarella

STEAK & GORGONZOLA



Gorgonzola Creamy Sauce, Steak, Red Onioin, & Mozzarella

PEPPERONI & SAUSAGE



Marinara, Pepperoni &/or Italian Sausage, & Mozzarella

BACON & MAC-N-CHEESE



Alfredo Sauce, Bacon, Mac-N-Cheese, & Mozzarella

PINEAPPLE HAM JALAPEÑO



Marinara, Ham, Jalapeño, Pineapple, Red Onion, & Mozzarella

Additional Pizza's

CHICKEN, BACON, RANCH - Ranch Dressing, Chicken, Bacon, Red Peppers, & Mozzarella PROSCIUTTO, FIG, & ARGULA - Gorgonzola Cream Sauce, Fig Preserves, Chopped Figs, Prosciutto, Balsamic Reduction, & Baby Argula BUILD YOUR OWN - Create your own specialty pizzas using your favorite toppings.

Sample Pizza Menu Buffet Service

Flat Bread Pizza cooked on-site in open fire ovens

Full-Service Packages Includes

- 3 Appetizers, 4 Speciality Pizzas or build your own combination, Choice of Pasta, Salad, & Rolls
- *China (many choices- 2 styles included)
- **Choice of Bamboo or High-End Plastic
- Flatware (many choices- 2 styles included)
- Water Service (spring water, ice, water glasses, & carafes)
- Coffee Station (ceramic mugs, 100 cups regular coffee, & condiments)
- Table Linens (90x90 white, ivory, sandalwood, & black). Additional sizes available (optional upgrade). (not included with all venues- dbl check w/CK Catering rep.)
- Linen Napkins (26 different colors)
- Wait Staff, Kitchen Staff, & On-site Chef
- Includes Grill & All Equipment needed to complete your event!

Full-Service Packages

*Buffet (china)

\$44.00/person

**Buffet (bamboo or high-end plastic) \$39.00/person

+ 6% sales tax + service fee: 12% Buffet (china) or 10% Buffet (bamboo)

Sample Menu

Appetizers

Bacon-Wrapped Dates
Caprese Bites
Spinach & Cheese Stuffed Mushroom Caps

Salad & Bread

Garden Salad, Tomato, Carrot, Cucumber, & Croutons

Ranch & Italian Dressing
Garlic Breadsticks

Pasta (pick 1)

Fettucini with Grilled Chicken & Roasted Vegetables

or

Penne Pasta with Italian Sausage, Peppers, & Onions

Pizza

Choose up to (4) Specialty Pizzas

or

Build your own combinations





Mexican Taco Bar 2024

Select from our Sample Menus or Create Your Own



Ground Beef & Grilled Chicken	Pork Carnitas & Grilled Chicken	Carne Asada & Grilled Tilapia
Appetizers - Stationed	Appetizers - Stationed	Appetizers - Stationed
Corn Chips & Salsa (GF) Cheese Quesadillas	Mini Papaya & Brie Quesadilla Watermelon Blackberry Skewers (GF) Empanada	Gazpacho Shooter (GF) Ahi Tuna Nacho (GF) Tostada with Chorizo
Salad & Roll Course - Family Style or on the Buffet	Salad & Roll Course - Family Style or on the Buffet	Salad & Roll Course - Family Style or on the Buffet
Mixed Greens with Citrus & Jicama (GF) Cornbread Muffins with Butter	Mixed Greens with Citrus & Jicama (GF) Cornbread Muffins with Butter	Mexican Chopped Salad (GF) Honey Lime Vinaigrette (GF) Cornbread Muffins with Butter
Dinner - Buffet	Dinner - Buffet	Dinner - Buffet
Tortillas - Corn (GF) Tortillas - Flour Seasoned Ground Beef Grilled Chicken Fajita Strips Spanish Rice Refried Beans (GF)	Tortillas - Corn (GF) Tortillas - Flour Braised Pork Carnitas (GF) Grilled Chicken Breast (GF) Grilled Seasoned Vegetables (GF) Spanish Rice Black Beans (GF)	Tortillas - Corn (GF) Tortillas - Flour Carne Asada (Grilled Steak) Grilled Tilapia (GF) Grilled Marinated Portobello (GF) Cilantro Rice Elotes – Mexican Corn on the Cob (GF)
Accompaniments	Accompaniments	Accompaniments
Chopped Cilantro (GF) Fresh Jalapeño (GF) Chopped Onion (GF) Lettuce & Tomato (GF) Pico de Gallo (GF) Salsa Verde (GF) Sour Cream (GF)	Chopped Cilantro (GF) Fresh Jalapeño (GF) Chopped Onion (GF) Lettuce & Tomato (GF) Pico de Gallo (GF) Roasted Pineapple (GF) Sour Cream (GF) Sliced Limes (GF) Full-Service Pckg	Chopped Cilantro (GF) Fresh Jalapeño (GF) Pickled Red Onion (GF) Lettuce & Tomato (GF) Pico de Gallo (GF) Mango Salsa (GF) Sliced Limes (GF)
Buffet (china) - \$40.25 Buffet (bamboo) - \$37.50 (Buffet (china) - \$43.25 Buffet (bamboo) - \$40.15	Buffet (china) - \$48.75 Buffet (bamboo) - \$45.75

Casual Menu - not all appetizers are available.

Create Your Own Menu



Taco Fillings - Choose 2 (most common)	Accompaniments - Choose up to 9	Appetizers - Stationed
Carne Asada (Grilled Steak) (GF) Chorizo or Ground Beef Braised Beef Grilled Shrimp (GF) Grilled Chicken Strips or Shredded (GF) Grilled Tilapia (GF) Pork – Pork Belly or Carnitas (GF)(pictured) Taco Fillings - Vegetarian - Choose 1 Grilled Seasoned Vegetables (GF) Roasted Sweet Potato with Poblano (GF) Black Bean & Poblano (GF) Grilled Marinated Portobello (GF) Tortillas - Served Warm - Choose 2 Corn (GF) Flour	Chopped Cilantro (GF) Fresh Jalapeño (GF) Chopped Onion (GF) Lettuce & Tomato (GF) Sliced Limes (GF) Mango Salsa (GF) Cilantro Cream Sauce (GF) Chipotle Sauce (GF) Pickled Red Onions (GF) Pineapple (GF) Pico de Gallo (GF)(pictured) Salsa Verde (GF) Salsa Roja (Roasted Red Tomato) (GF) (pictured)	 Quesadillas Chicken & Black Bean Brie, Papaya & Caramelized Onions Gazpacho Shooter - Mini Quesadilla or Grilled Chile rubbed Shrimp. (GF) Tostaditas de Chorizo – Chorizo & fresh guacamole on a savory tortilla chip. Ahi Tuna Nachos - Cumin rubbed Seared Tuna on a mini corn tostada crisp. Topped with Cilantro cream sauce & jalapeño. (GF) Ceviche - Tilapia marinated in our special blend of fruit juices, herbs & spices. Served in Endive cup. (GF) Grilled Shrimp Skewers - Marinated shrimp & fresh vegetables grilled to perfection. (GF)
Sides - Choose 2 (most common)	Salad Course - Choose 1	Appetizer Bar - Stationed
Black Beans (GF) Refried Beans (GF)(pictured) Cilantro Rice (GF) Spanish Rice (pictured) Elotes (GF) -Mexican Corn on the Cob (pictured)	Mexican Chopped Salad (gf) with Honey Lime Vinaigrette (gf) Quinoa Salad (gf) Mixed Greens with Citrus & Jicama (gf)	 Guacamole Station – (Available with china service) Staff prepares & assembles guacamole at a station. Served in martini glass with Chips. (GF) Quesadilla Station – Our onsite Chef Grills a variety of quesadillas. Chips & Salsa Bar (GF) Fried Plantains with Mango Salsa

















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