



# CK Catering

catering elegance



## Step 1. Choose Entrées & Style of Service (see 2nd page)

Choose 2 entrées from Group A

- Buffet \$45.00
- Family-Style \$48.00
- \*Plated Dinner \$51.00 \*CHOICE OF DUAL OR SINGLE ENTRÉE

IF YOU DO NOT SEE WHAT YOU ARE LOOKING FOR CALL FOR A CUSTOM QUOTE.

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

- Buffet \$48.00
- Family-Style \$51.00
- \*Plated Dinner \$53.00 \*CHOICE OF DUAL OR SINGLE ENTRÉE

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

- Buffet \$55.00
- Family-Style \$59.00
- \*Plated Dinner \$61.00 \*CHOICE OF DUAL OR SINGLE ENTRÉE

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

- Buffet \$59.00
- Family-Style \$62.00 (our most popular package)
- \*Plated Dinner \$64.00 \*CHOICE OF DUAL OR SINGLE ENTRÉE

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

- Buffet \$59.00
- Family-Style \$62.00
- \*Plated Dinner \$65.00 \*CHOICE OF DUAL OR SINGLE ENTRÉE

LISTED PRICING IS BASED ON 120+ ADULT GUESTS, IF LESS ADULTS THAN...

- (75-119 ADULTS) +\$2/PERSON,
- (60-74 ADULTS), +\$5/PERSON,
- (35-59 ADULTS), +CUSTOM PRICING

\*Plated service not available at all venues.

### 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 grilling affords.

Our talented on-site chefs have years of grilling experience and knowledge to achieve an impressive meal you are proud to serve at your special event.

## Signature Menu 2025

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

- Vegetable Tray (GF, vegan) with Ranch Dip (gf)
- Fresh Fruit Tray (GF, vegan)
- Cheese Tray (GF) & 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 (some GF)
- Charcuterie Trays (+\$1.00) (pictured)
- Thai Spring Rolls with Peanut Sauce (GF, vegan) (pic)
- Pulled Pork on Chip with Vinegar Slaw
- Seared Ahi Tuna Nacho (GF)
- Tomato Bisque Shooters (GF), Mini Grilled Cheese (pic)



Additional Apps start at +\$1/ person. (GF) = Gluten Free.

Stationed Apps served on Bamboo/Clear plates. China upon request +\$.50/person.

Passed Hors D'oeuvres included with Family-Style & Plated dinner service.

Passed Hors D'oeuvres +\$1/person with Buffet style dinner service.

**A TASTE OF CK CATERING!** We offer four to five **GROUP TASTINGS** per year. **PRIVATE TASTINGS** are available year round by appointment. Contact CK Catering to learn more.

### CK Catering's Dinner Packages Include:

- 3 Appetizers, 2 Entrées (any combination), 2 Sides, Family Style Salad & Rolls
- Plated Salad (optional upgrade) +\$1.00
- China (many choices- 2 styles included)
- Flatware (many choices- 2 styles included)
- Table Side Water Service (spring water, ice, water glasses, & carafes)
- Coffee Station (100 cups of regular coffee, white disposable cups, & 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, & Onsite Chef
- Includes Grill & All Equipment needed to complete your event!

+6% sales tax & service fee (includes gratuity/ancillary fees):  
12% Buffet, 15% Family-Style and Stations, & 18% Plated service

## Step 1. Entrées. Choose 1, 2, or 3 Entrées

### Group A - Entrées

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

KID'S MEALS  
 (2-10 YRS  
 OLD) - CHICKEN  
 TENDERS, MAC-  
 N-CHEESE, &  
 GREEN BEANS.  
 PRICED AT A  
 REDUCE COST.

### Group A - Vegetarian & Vegan - Entrées

Creamy Spinach Pasta  
 Southwest Quinoa with Portobello Mushroom (GF, vegan)  
 Vegetable Lasagna Roll-Ups  
 Tuscan Pasta (can also be made vegan)  
 Eggplant Parmesan  
 Tortellini Primavera

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

### Group B - Entrées

Cherry Balsamic Chicken with Cherry Compote (GF) (Grilled)  
 Maple Whiskey Chicken with Bacon (GF) (Grilled)  
 Citrus Chicken with spicy Citrus Glaze (GF) (Grilled)  
 Lemon Herb Chicken with Lemon Herb Vinaigrette (GF) (Grilled)  
 Carved Roast Beef with Au Jus (GF)  
 Caribbean Pork Tenderloin (GF) with Mango Salsa (GF) (Grilled)  
 Pork Tenderloin; herb crusted (GF) with Cranberry Apple Glaze (GF) (Grilled)  
 Pulled Pork; plain (gf) or with BBQ sauce (GF)  
 Pork Loin (gf) with Red Wine Reduction (GF)  
 Tilapia (gf) with Mango Salsa (GF) (Grilled)

WE'RE  
 HAPPY TO  
 CREATE A  
 CUSTOM  
 MENU  
 TAILORED  
 TO YOUR  
 NEEDS.

### Group C - Entrées

BBQ Brisket (gf) served with BBQ sauce (GF)  
 Flank Steak (gf) with Chimichurri sauce (GF) (Grilled)  
 Pig Roast (gf) served with BBQ sauce (GF)  
 Rainbow Trout (GF) (Grilled)

### Group D - Entrées

Sirloin Tri Tip (GF) with Bourbon Glaze (GF) or Horseradish sauce (GF)  
 Salmon (gf) Honey Glaze (GF), Bourbon Glaze (GF) or Mango Salsa (GF)  
 Sirloin Kabobs (GF) basted with Bourbon Sauce (GF) (+\$1.00)  
 Barramundi (Asian Sea Bass) (GF) (Grilled)

### Group E - Entrées

Beef Tenderloin (GF) with Bourbon Glaze (GF) or Horseradish Sauce (GF)  
 Prime Rib (GF) with Horseradish Sauce (GF)

## GRAZING TABLES

Choose your own adventure story filled with Artisan meats, various cheeses, assorted crackers, dried fruits, & more!

### Build Your Own Crostini Grazing Table

- No additional charge if replacing 3 appetizers
- Or add \$4.00 per person if including the grazing table with the 3 appetizers
  - ⊖ Thick Cut Crostini
  - ⊖ Water Crackers
  - ⊖ Baked Brie wrapped in Puff Pastry
  - ⊖ Goat Cheese
  - ⊖ Boursin
  - ⊖ Sliced Apples & Pears
  - ⊖ Bruschetta & Olive Tapenade
  - ⊖ Balsamic Roasted Grapes
  - ⊖ Honey, Balsamic Glaze, & Cranberry Apple Glaze
  - ⊖ Extra Virgin Olive Oil

### Traditional Grazing Table

- +\$1.00 per person if replacing 3 appetizers
- Or add \$4.00 per person if including the grazing table with the 3 appetizers.
  - ⊖ Raw Vegetables in Vases- Tomato, Cucumber, Zucchini, Cauliflower, Carrot, Broccoli, & Celery (GF)
  - ⊖ Ranch Dip (GF)
  - ⊖ Hummus (GF)
  - ⊖ Fresh Cut Fruit- Watermelon, Honeydew, Cantaloupe, Strawberries, Pineapple, & Assorted Berries (Blueberry, Blackberry, & Red Raspberry) (GF)
  - ⊖ Fruit Dip
  - ⊖ Charcuterie Tray- Assorted Cheeses, Meats, Jams, Grapes, Honey, Mustard (GF) with Crackers

### Mediterranean Grazing Table

- +\$2.00 per person if replacing 3 appetizers
- Or add \$6.00 per person if including the grazing table with the 3 appetizers.
  - ⊖ Mini Flatbreads, Crostini, Bread Sticks, & Water Crackers
  - ⊖ Italian Dry Salami, Prosciutto, & Soppressata (GF)
  - ⊖ Goat Cheese, Feta, & Marinated Mozzarella Pearls (GF)
  - ⊖ Assorted Olives (GF)
  - ⊖ Dates, Figs, & Apricots (GF)
  - ⊖ Hummus (GF)
  - ⊖ Tzatziki
  - ⊖ Artichoke Hearts & Pickled Red Onions (GF)
  - ⊖ Sun Dried Tomato Pesto, Basil Pesto (GF)
  - ⊖ Extra Virgin Olive Oil (GF)

### Step 3. Sides - Choose 1 (each section below)

#### Sides - Starch - Choose 1

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

#### 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 (+\$.25)  
 Roasted Carrots with Thyme (GF)  
 Roasted Broccoli Carrots (GF)  
 Baby Glazed Carrots (GF)  
 Corn on the Cob (GF) with Butter (GF)  
 Maple Roasted Brussel Sprouts, Dried Cranberries, & Pecans (GF) (+\$.25)

#### Sides - Salad - Choose 1

Mixed Greens, Craisins, Pecans & Feta (GF)  
 Mixed Greens, Apples, Walnuts & Goat Cheese (GF)  
 Arugula, Watermelon with Balsamic Vinaigrette (GF) (+\$.50)  
 Spinach, Strawberries & Feta (GF)  
 Mixed Greens, Craisins, Roasted Butternut Squash, & Shaved Parmesan (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, Crouton, Onion, & Radish) (Includes the choice of 2 Dressings- on the side)

#### Dressing - Choose 1

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

#### Sides - Bread - Choose 1 (Baked Fresh Daily)

Assorted Dinner Rolls

- White and Wheat Rolls (included)
  - » add Cheddar Garlic Biscuits (+ \$.35 per person)
  - » OR add Cornbread Muffins (+ \$.35 per person)

*Additional Sides Starting at +\$1.00 per guest | (GF) = Gluten Free*



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### Step 4. Choice of Beverages (Optional)

Beverages	Pick One	Pick Two +
<b>Water</b>	cost per person per beverage	
- Spring Water	\$.60	\$.45
- Cucumber Water	\$.60	\$.45
- Citrus Water (lemon &/or lime slices, or orange slices)	\$.60	\$.45
<b>Lemonade</b>	cost per person per beverage	
- Traditional Lemonade	\$.75	\$.60
- Blueberry Lemonade	\$.90	\$.75
- Strawberry Lemonade	\$.90	\$.75
<b>Tea</b>	cost per person per beverage	
- Iced Tea + condiments	\$.75	\$.60
- Sweet Tea	\$.75	\$.60
- Raspberry Tea	\$.75	\$.60
- Peach Tea	\$.75	\$.60
<b>Punch</b>	\$.60	\$.45
<b>Cider</b> <i>hot or cold</i>	\$.90	\$.75

Selected beverage(s) will be set out about 30 mins prior to the start of the ceremony and often they are made available through appetizers/cocktail hour. The quantity of beverage(s) assumes bar services are also being provided by an outside vendor.

If there is no bar/"a dry bar" and you would like CK Catering to provide the above beverage(s), than larger quantities of the beverage(s) would be required plus an additional cost per person. Contact us for the updated pricing.

These services include the beverage(s), condiments, 9oz clear plastic cups, & the glass dispenser(s) with stand(s) (styles vary).



## Step 5. Choice of Desserts (Optional)

# 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 TRIOS** Includes display and set up.

- Choose 3 from A = \$4.95 per person  
Individual desserts served in your choice of ½ pint Mason Jars, Martini Glasses, Coupe Champagne Glasses, or Shooters.
- Choose 3 from B = \$3.25 per person



**DESSERT TABLES** Includes display and set up.

- Choose 3 from A & 2 from B = \$5.25 per person
- Choose 2 from A & 3 from B = \$4.75 per person

### Group A - Desserts

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



- Strawberry Shortcake (pic)
- Chocolate Oreo Cream Pie
- Banana Cream Pie
- Peanut Butter Pie

### Group B - Desserts

- Milk Shots with Homemade Chocolate Chip Cookies
- Double Chocolate Brownies (Ghirardelli Chocolate)
- Lemon Bars
- Blondies
- Assorted Cookies (pick 3 flavors)
  - » chocolate chip
  - » snickerdoodles
  - » sugar cookie (plain or with M&M's)
  - » peanut butter
  - » oatmeal raisin
  - » chocolate peanut butter or chocolate chip



**CAKE CUTTING** (Included) *For our included cake cutting service, we'll take care of cutting and serving your dessert, whether it's cake, pies, or other sweets! Desserts will be arranged on clear acrylic plates, each with a clear fork, ready for guests to pick up from the dessert table and make their selection.*

**PLATED CAKE SERVICE** (+\$2.00 per person with family-style or plated meal service). *Our staff will cut cake and place it on china plates. The plated pieces of cake are placed at the guest's tables with a stainless steel fork.*

**DESSERT STATIONS - \$3.50 per person or as marked**

**ICE CREAM SUNDAE BAR** (popular) *(limited availability)* - Vanilla & Chocolate Ice Cream, Chocolate Syrup, Caramel, Whipped Cream, Maraschino Cherries, Heath Bar Bits, Sprinkles, Mini Chocolate Chips, M&M's, Oreo bits, Chocolate Chip Cookie Dough Pieces, & Strawberry Boba Popping Pearls.



**FRUIT PIES A'LaMode** - Homemade assorted pies (pick 3 flavors) topped with vanilla ice cream. (There maybe an additional cost for berry pies). (pictured)

**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. Toppings: Heath Bar bits, bits of M&M's, chocolate chips, & sprinkles.

**S'MORE STATION** - Graham Crackers, Marshmallows, Hershey & Ghirardelli Chocolates with our Marshmallow Roasting Station. *(limited availability. Due to open flame, this station is not available at all venues.)*

**CHEESECAKE STATION - (\$4.50 per person)**



Cheesecake in Martini Glasses

Plain cheesecake will be served by an attendant and placed into a martini glass. Toppings: Graham Cracker Crumbles, Cherry, Strawberry, Blueberry pie filling, Chocolate Syrup, or Salted Caramel.



Toppings for Cheesecake

### INCLUSIONS

*Our dessert service includes everything needed for a smooth and elegant experience. Pricing covers the setup of your dessert station, including display items, clear acrylic plates, forks, and napkins. At the specified time, our team will cut the desserts and arrange individual servings on plates, allowing guests to easily make their selection from the dessert table. Afterward, our staff will tidy the area and box up any uncut leftovers, including the cake top if provided by your baker. If you'd like us to set up the dessert station in advance, just let us know—this is offered at no extra cost.*

## Step 6. Choice of Late Night Snacks (Optional)

# LATE NIGHT SNACKS

Take it to the next level and revive your dancing guests with a delicious late night snack. Pick a 2nd Late Night Snack for an additional \$1 per person!

CK Catering provides enough late-night snack for 75% of your total guest count. With this assumption, the listed price per person is at a discounted rate. The price per person is for your total guest count.

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

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

**PIZZAS** - (pick 3) Cooked on site. (\$3.75)

- Margherita
- BBQ Chicken
- Steak & Gorgonzola
- Italian Sausage &/or Pepperoni
- Bacon, Mac and Cheese
- Greek - Feta, Spinach, & Tomato
- Ham, Pineapple, & Jalapeno
- Prosciutto, Fig, & Arugula
- Chicken, Bacon, & Ranch



**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)



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**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 chopsticks. (\$3.00)

**SOFT PRETZELS** – Soft pretzels, (3) toppings: (pick 3) Cheese Dipping Sauce, Jalapeno Cheese, Queso, Cinnamon Cream Cheese or Honey Mustard with a fun display. (pictured) (\$2.00)

**TOMATO BISQUE SHOOTERS & MINI GRILLED CHEESE** - Warm Tomato Bisque Shooters topped with a mini grilled (pepper jack) cheese. (pictured) (\$2.25)



**MILK & COOKIES SHOTS** – Chocolate Chip Cookies & Milk Shooters. (\$2.00)



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

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



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

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

# 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.



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<b>Gold</b>	48.00 per person	<b>Platinum</b>	\$55.00 per person	<b>Station Dinner</b>	\$59.00 per person
Choose:	3 items Group A 3 items Group B 3 items Group C 3 items Group D 1 Standard 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 item Group C 4 Standard Station
+ Service fee (includes gratuity/ancillary fees) 15% Stations + 6% sales tax					

## GROUP A | STATIONED

- Vegetable Tray with Ranch Dip or Red Pepper Hummus (GF)
- Fresh Fruit Tray ((GF), vegan)
- Cheese Tray (GF) & Cracker Tray
- BBQ Meatballs
- Sourdough & Spinach Dip with cut cubed bread
- Bruschetta
- Pita & Red Pepper Hummus (GF)
- Hot Spinach & Artichoke Dip with Crackers

## GROUP B | PASSED OR STATIONED

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

## GROUP C | PASSED

- Bacon Wrapped Water Chestnut - brushed with BBQ sauce
- Bacon Wrapped Date
- Gazpacho or Tomato Bisque Shooter - topped with mini pepper jack grilled cheese
- Chicken Satay (GF) - marinated in coconut & lime, served with peanut dipping sauce
- Stuffed Mushroom Caps - Spinach & Cheese (GF), Seafood, Italian Sausage & Bleu Cheese (GF), or Chorizo

## GROUP D | PASSED

- Bacon Wrapped Shrimp or Scallops (GF)- Garlic Butter
- Bacon Wrapped Steak (GF) - topped with bleu cheese then wrapped in bacon
- Coconut Shrimp- served with our spicy citrus marmalade
- Mini Crab Cakes- topped with Remoulade sauce
- Shrimp Cocktail Shooter- jumbo shrimp served with cocktail sauce
- Sirloin Bundle – sliced sirloin tri tip, carrot, onion & ginger brushed with hoisin sauce
- Mini Tacos- A fish tacos with mango salsa or braised beef with avocado salsa

## STANDARD STATION

- Quesadilla Station- Chicken and/or Ground Beef 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 (GF)- Served in Martini Glasses. Toppings: cheddar & bleu cheese, bacon, green onions, broccoli, sautéed onions & roasted mushrooms
- Macaroni & Cheese- Served in Martini Glasses (with lobster +\$3.00). Toppings: Cajun sausage, bacon, green onions, tomatoes & sour cream
- Pork Tenderloin Sliders- petite rolls and chipotle mayonnaise
- Guacamole Station (GF) - 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 - Petite rolls & sauces. (+\$4.00)

## Packages Include:

- China (many choices- 2 styles included)
- Flatware (many choices- 2 styles included)
- Water Service (spring water, ice, water glasses, & carafes)
- Coffee Station (100 cups regular coffee, white disposable cups, & condiments)
- Table Linens (90x90 white, ivory, sandalwood, & black). Add'l sizes available (optional upgrade).
- Linen Napkins (26 different colors)
- Wait Staff, Kitchen Staff, & On-site Chef
- Includes Grill & All Equipment needed to complete your event!



# TABLESCAPE LINENS



**WHITE**  
9680



**IVORY**  
9245



**SANDALWOOD**  
7597



**BLACK**  
6297



**PEACH**  
5786



**MAIZE**  
4504



**PECAN**  
7498



**GRAY**  
6439



**KELLY GREEN**  
3221



**PINK**  
1025



**GOLD**  
4866



**CHOCOLATE**  
7979



**DRESDEN BLUE**  
2228



**SEAFOAM**  
3800



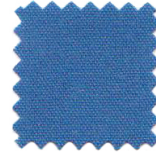
**DUSTY ROSE**  
1113



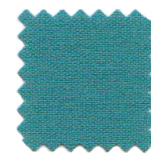
**BURNT ORANGE**  
5251



**VIOLET**  
8120



**CADET BLUE**  
2983



**TEAL**  
3444



**WILD RASPBERRY**  
1359



**RED**  
1598



**PURPLE**  
8871



**NAVY**  
2006



**FOREST GREEN**  
3130



**AUBERGINE**  
8539



**BURGUNDY**  
0995

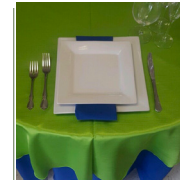
- Included at many venues but not all:
- 90x90 Table Linens: White, Ivory, Sandalwood, & Black
  - Additional sizes available, optional upgrade
  - Linen Napkins: 26 different colors

# NAPKIN FOLDS & TABLE LINENS



**The Knot Fold** - Place the napkin...

- on top of the plate. (pictured)
- or on top of the table linen
- or horizontally at the top of the plate on the linen tablecloth.



**Wrap Around Fold** - Wrap the napkin...

- around the charger from top to bottom or left to right.
- or around the dinner plate from top to bottom or left to right. (pictured)



**House Fold** - Place the napkin...

- in the water glass. (pictured)



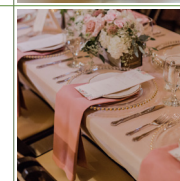
**Flat Fold** - Place the napkin...

- on top of the plate. (pictured)
- or under the forks.
- or on top of the table linen.
- or horizontally at the top of the plate on the tablecloth.



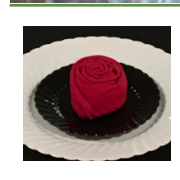
**Tent Fold** - Place the napkin...

- on top of the plate(s). (pictured)
- on top of the table linen.



**Tri-Fold** - Place the napkin...

- under the charger.
- or under the dinner plate
- or under the salad plate. (pictured)
- or on top of the table linen.



**Rose Fold** +\$1.00/person.  
Place the napkin...

- on top of the plate. (pictured)
- or on top of the table linen.



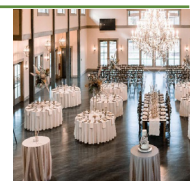
**Menu Fold** +\$.60/person.  
Place the napkin...

- on top of the plate. (pictured)
- or on top of the table linen.



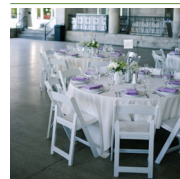
**132 Round Linen**

- placed on a 30" or 36" round cocktail table.
- With no sash, the linen will fall neatly & puddle on the floor.
- Placed on 72" round table will neatly drape to the floor.
- Sash not included.
- Optional Upgrade +\$25.00 per linen.



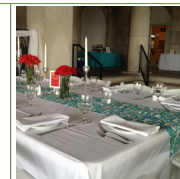
**120 Round Linen**

- When placed on a 30" or 36" round cocktail table:
- the linen drapes neatly to the floor.
- with a tied sash, the feet of the table will be seen.
- with no sash, the linen drapes to the floor.
- when placed on 60" round table, the linen drapes to the floor.
- Optional Upgrade +\$20.00 per linen.



**90x90 (Square) Linen**

- When placed on a 60" round table:
- corners of the linen drapes to the floor.
- the sides of the linen, drape about 1/2 down the table.



**King/Captain/Square Tables using 90x90 Linens.**

- If 2-6' Tables are used, seat up to 3 people per side = 10-12 people.
- If 2-8' Tables are used, seat up to 4 people per side = 14-16 people.

- When placed on a 6' or 8' table, 2-90x90 linens are placed on each half of the table. The linen drapes to the floor on three sides.

# CHINA • GLASSWARE • FLATWARE

	White - included		Ivory - included		Classic White +\$.25/plate (included with plated meal, if available.)
	Ivory with Gold Rim +\$.25/plate (limited quantity)		Square White +\$.25/plate		Eclectic Vintage +\$1.00/dinner plate +\$0.50/salad plate
	Gold Charger +\$.1.50/plate		Silver Charger +\$.1.50/plate		
	Stemmed Water Glass - included		1 pt Mason Jar as a Water Glass - included		1/2 pt Mason Jar as a Water Glass - included
	Wine Glass +\$.50/person		Champagne Glass +\$.50/person		
	Striped included		Rose included		Beaded +\$.15/piece
	Vintage +\$.25/piece		Gold +\$.1.00 (set) or \$.40/piece		

## ADDITIONAL SERVICES (Optional Upgrade)

- Bar Glasses – various options available. Contact us for more information.

**CK Catering**   
*attractive, professional, and affordable*