Build-A-Buffet Dinner Menu 2025

Experience our signature quality, attention to detail, and delicious cuisine tailored to your event needs.

Choose how your buffet is served: pick up, drop off, or attended buffet! When you select a Buffet Attendant or On-site Chef, they'll handle:

- Timely food and beverage setup
- Onsite grilling and precise meat carving
- Replenishing buffet items as needed

Once everyone has enjoyed the buffet, our staff will seamlessly clear and clean the food and beverage areas, ensuring a stress-free experience for you and your quests.

INCLUSIONS

DISHWARE

- White foam plates.
- Heavy white plastic utensils.
- Set on buffet.

BUFFET ATTENDANT/ ON-SITE CHEF

- With the Build-A-Buffet Pkg, 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.

DELIVERY/PICK UP OPTIONS

Attended Buffet

- ♦ 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
 - ♦ 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
 - ♦ The client will pick up and return serving items to CK Catering by 4:00 pm the next day.

SET UP

- CK uses attractive trays and chafers to display appetizers and/ or meal on buffet line.
- Beverages, such as coffee, will also be set out on a designated table.
- All food is stationed or placed on the designated buffet tables.

BEVERAGE STATION

- Ideally, set on a separate table from the food.
- Coffee is a standard 100 cup pot set out by the Buffet Attendant(s)/Onsite Chef.
- Paper 8 oz disposable cups and Condiments.
- For an additional cost, non-alcoholic beverages can be provided in elegant dispensers (styles vary) on stands, accompanied by 9oz clear plastic cups.
- Condiments are included when needed, ensuring a seamless and stylish beverage setup for your event.

CLEAN UP

 With an attended buffet, CK staff will quietly and swiftly clear off and clean up the various food and beverage stations.

WAITSTAFF & CAKE CUTTING

• Optional Upgrades (last page)

Step 1. Choose Entree's

 Choose 1 entrée 	\$19.50
 Choose 2 entrée 	\$21.00
 Choose 3 entrée 	\$22.50

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)

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)

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

Dinner Packages Include:

Disposable dishware.

Coffee and condiments.

Food served on the buffet.

Buffet Attendant or On-site Chef

Carving Staton available, if needed.

Step 5. Choose (Optional) Appetizers

Stationed Appetizers for Cocktail Hour

• Choose 3 appetizers

+ \$3.50 per person

• Choose 4 appertizers

+ \$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

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.



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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.
- CK returns to the venue to collects 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, or the next day, 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.

» 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 recepticles.
 - clear stainless steel silverware.
 - ♦ cake cutting set on buffet.
- 1 wait staff per 75 people.
- Waitstaff +\$175.00 per person plus optional gratuity.

» 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.

» 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.

» 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.