



2011

Menus

KP Katering Kitchen

809 West Clairemont Avenue

Eau Claire, WI 54701

715-855-9055

www.kpkatering.com

Sales:

Matt Waters & Jessica Waters

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Who We Are

We have taken over 40 years of combined experience in the food and beverage industry and have created KP Katering. KP Katering has developed recipes and menus with only the choicest ingredients. Our commitment to quality, value and variety can be seen throughout our catering business. From a simple continental breakfast, tasty lunches, unique hors d' oeuvres or dinner events, with KP Katering the possibilities are endless!

- ☞ We have been in operation since 1990*
- ☞ KP Katering is a professional business*
- ☞ There are thousands of satisfied customers*
- ☞ The Largest off premise banquet was designed for over 5,000 guests*
- ☞ References upon request. We have numerous repeated clients*
- ☞ Chefs have completed culinary programs*
- ☞ A insured licensed and certified professional caterer*
- ☞ Professionally trained staff with all management personnel trained and certified under the NIFI Sanitation Code*
- ☞ Full service caterers: decorations, rentals for fixtures, theme events and individually prepared specialty dishes*
- ☞ Exclusive caters for Country Jam USA*
- ☞ We were voted #1 cater in Chippewa Valley 4 years in a row by the Eau Claire Leader Telegram readers*

THANK YOU for considering KP Katering. We know you will find our menus appetizing and appealing. As always, our warm and friendly staff looks forward to making your event worry free, fantastic and fun.

BON APPETIT!

Social Hour and Cate Night

Mexican Chips and Salsa

\$39.95 per 50 guests

Cinnamon Pita Chips and Hawaiian Salsa

\$39.95 per 50 guests

Fresh Vegetable Display

Broccoli, Cauliflower, Baby Carrots, Cucumbers, Radishes and Celery served with Cracked Pepper Ranch, Chutneyed Yogurt, Honey-Dijon or Sour Cream Herbed Dips

\$79.95 per 50 guests

Assortment of Gourmet and Wisconsin Cheeses and Meat Display

Display of cheeses and cheese spreads alongside a sausage platter served with crackers, baguettes and breads

\$79.95 per 50 guests

Cocktail Sandwiches

Honey Baked Ham and Smoked Turkey sandwiches on a cocktail bun with Swiss and American Cheeses served with mustards and mayo

\$89.95 per 50 guests

Fresh Fruit Display

Seasonal fresh fruit display

\$99.95 per 50 guests

Perfect Endings

Carrot Cake
Warm Apple Crisp
Strawberry Shortcake
Manhattan Cheesecake
Double Chocolate Brownies
Warm Bread Pudding with a Sweet Sauce
Display of Truffles and Chocolate Dipped Strawberries

Each Dessert \$4.25 per person

Dessert Buffet

KP Cream Puffs served with a variety
of Assorted Bars and Cookies

\$4.95 per person

“By The Dozen”

Assortment of Cookies or Bars

Cookies \$12.95

Bars \$22.50

Cupcake Tree

Assortment of Cupcakes
Made and Decorated per Request

Contact KP Katering regarding pricing options

Chocolate Fountain Fondue

Fountain of Smooth Chocolate ready for dipping
Dipping items include; Pretzels, Strawberries, Pound cake,
Pineapple Chunks and Apples

\$5.99 per person ~ 100 person minimum

Beverages

Ice Tea or Lemonade (20 servings)		\$13.95
Fruit Punch (20 servings)		\$13.95
Champagne Punch (20 servings)		\$19.95
Freshly Ground Coffee		
Regular and Decaffeinated (35 servings)		\$43.95
(50 servings)		\$62.50
Hot Apple Cider	(35 servings)	\$34.95
Swiss Hot Chocolate	(35 servings)	\$49.95
Soft Drinks		\$ 1.50 per can
Bottled Water		\$ 1.50 per bottle
Assortment of Fruit Juices		
Orange, Apple, Tomato		\$8.50 per carafe
White Milk		\$6.95 per carafe

1 carafe = 4-6 Servings

Snacks

Dry Roasted Peanuts (5-10 people)	\$10.95
Mixed Nuts (5-10 people)	\$12.95
Snack Mix (5-10 people)	\$ 7.95
Popcorn (8-10 people)	\$ 4.95
Tortilla Chips with Salsa (18-20 people)	\$15.95