



2009

Menus

KP Katering

809 West Clairemont Avenue

Eau Claire, WI 54701

715-855-9055

www.kpkatering.com

Sales:

Matt Waters & Jessica Waters

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ax will be applied. Prices

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!

Create Your Own Dinner Buffet

All Buffets include Hearth European Rolls, Milk and Coffee

The Downtown

Choose one Entrée, one Starch,
one Vegetable and one Salad

\$13.95

The Central Station

Choose two Entrée's, two Starches,
one Vegetable and one Salad

\$16.95

The Grand Canyon

Choose three Entrée's, two
Starches, one Vegetable and
one Salad

\$18.95

Entrée's

- ☞ Chef Carved Honey Glazed Ham
- ☞ Stuffed Chicken Breast
- ☞ BBQ Chicken Supreme
- ☞ Oven Baked Chicken
- ☞ Honey Pecan Chicken
- ☞ Grilled Chicken Breast in Champagne Sauce
- ☞ Chef Carved Roast Beef
- ☞ Beef Tenderloin Tips
- ☞ Roasted Wisconsin Turkey
- ☞ Chicken Breast Marsala
- ☞ Walleye in Lemon Butter
- ☞ Baked Tilapia with Citrus Sauce
- ☞ Chef Carved Honey Dijon Pork Loin
- ☞ Pot Roast with Julienne Vegetables
- ☞ Chef Carved Prime Rib with Au Jus – add \$2.50 per person

Starches

- ☞ KP Whipped Potatoes with Gravy
- ☞ Parsley Baby Red Potatoes
- ☞ Rice Pilaf
- ☞ Twice Baked Mashed Potatoes
- ☞ Cheesy Hash Browns
- ☞ Baked Potato
- ☞ Homemade KP Stuffing
- ☞ Duchess Potatoes
- ☞ Garlic Mashed Potatoes
- ☞ Wild Rice Stuffing

Vegetables

- ☞ Vegetable Du Jour
- ☞ Market Vegetables
- ☞ Green Bean Almandine
- ☞ Sugar Snap Peas and Carrots
- ☞ KP Glazed Baby Carrots
- ☞ Buttered Corn
- ☞ Peas and Carrots
- ☞ Vegetable Medley
- ☞ Harvest Blend with Squash and Zucchini

Salad

- ☞ KP Garden Tossed Salad with French and Ranch Dressing
- ☞ KP Caesar Salad
- ☞ KP Country Potato Salad
- ☞ Garden Tossed Salad with Mandarin Oranges and Citrus Dressing
- ☞ Apple Curry Spinach Salad
- ☞ Fruit Salad
- ☞ Italian Tossed Salad with Tijuana Dressing
- ☞ KP Italian Pasta Salad
- ☞ Broccoli and Raisin Salad

*Our Sales, Catering and Culinary Staff will be pleased to create a menu to suit your Special needs.
18% Gratuity & 5.5% tax will be applied. Prices and Menu items subject to change.*

Specialty Dinner Buffets

Viva Italia!

Chicken Breast Marsala
Cheese Tortellini with Marinara Sauce
Grilled Italian Sausage Alfredo over Penne Pasta
Italian Tossed Salad with Tijuana Dressing
Vegetable Du Jour
Antipasti Display
Fresh Garlic Basket
\$14.95

Soup and Salad

Hardy Harvest Chicken Wild Rice
KP Vegetable Beef
Chili and all the Fixings
KP Garden Tossed Salad with
French and Ranch Dressings
Wisconsin Cheese Display
Assortment of Breads, Rolls and Crackers
\$14.95

Mexicalli Rose

Southwest Chicken
Stacked Enchiladas
Grilled Red Fish with Corn and Black Bean Relish
Spanish Rice
KP Mexican Tossed Salad with Tijuana Dressing
Tortilla Chips and Salsa Display
\$15.95

Garden Trilogy

Seafood Sauté over Ravioli
Stuffed Three Cheese Pastrami Chicken Breast
with Veloute Sauce
Rib-Eye Steak with Mushroom Sauté
Parsley Baby Red Potatoes
Vegetable Sauté
KP Caesar Salad
Antipasti Display
Fresh Roll Basket
\$21.95

Up North Buffet

Chef Carved Prime Rib of Beef with Au Jus
Roasted Cornish Game Hens with Country Stuffing
and Gravy
Broiled Walleye with Lemon Butter
Oven Roasted Potatoes with Rosemary
Wild Rice Casserole
Fresh Broccoli with Hollandaise Sauce
KP Garden Tossed Salad with
French and Ranch Dressings
Fresh Roll Basket
\$24.95

Plated Dinner

With two or more choices there will be an additional charge of \$2.50 per person and the starch and vegetable served need to be the same for each

Poultry

Charbroiled Breast of Chicken

prepared with your choice of sauce:
Wild Mushroom Madeira, Hosin
Garlic, BBQ or Honey Pecan Sauce
\$14.95

Braised Breast of Chicken

Prepared with your choice of sauce:
Riesling Sour Cream, Honey Ginger
or KP Sauce
\$13.95

Chicken Breast

With Cornbread or KP Stuffing glazed
with Smoked Gouda Sauce
\$15.95

Chicken Teriyaki

Served over Fried Rice
\$13.95

Chicken Breast Oscar

With Snow Crab & Asparagus
\$21.95

Beef

Prime Rib

Slow Roasted and Served
with creamy horseradish
Regular \$16.95
King \$17.95

New York Strip Steak

With sautéed Mushrooms
And Onions
\$23.95

Filet Mignon

With Wine Mushroom
Demi-Glaze
\$21.95

Seafood

Grilled Swordfish, Tuna or Salmon

with a Citrus Butter Sauce
\$19.50

Shrimp Scampi

over Rice Pilaf
\$18.95

Coconut Shrimp

over Rice Pilaf
\$18.95

Pork

Roasted Pork Loin

Served with Spatzle
and Pan sauce
\$14.95

Pork Tenderloin Vermouth

Seared and Simmered in a light
Veloute with Olives and Capers
\$15.95

Pasta

Vegetarian Lasagna

layered with Four cheeses
in a Béchamel Sauce
\$12.95

Chicken Tenderloin

over Fettuccini Alfredo
\$14.95

Stuffed Manicotti

in an Alfredo or Marinara Sauce
\$12.95

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Combination Plated Dinner

Two Medallions of Beef Tenderloin Supreme
with Shrimp Scampi
\$30.95

Herb Roasted Pork Tenderloin
with Braised Breast of Chicken
\$25.95

New York Strip Steak topped with Twin Mushroom Caps
with Grilled Salmon with Scallop Butter
\$36.95

Charbroiled Beef Tenderloin
with Braised Breast of Chicken
\$27.95

Charbroiled Beef Tenderloin
with Homemade Crab Cakes
\$29.95

Hunter Style Rib-Eye Steak
with Pan Fried Walleye Filet with Remoulade Sauce
\$26.95

All Entrees served with:

Garden Mixed Greens tossed with KP House Dressing, Vegetable Du Jour and your choice of: Roasted Herb Potatoes, Rice Pilaf, Parsley Reds, Gnocchi, Twice Baked Mashed Potato, Gourmet Mashed Potatoes, Duchess's Potatoes, Homemade Stuffing, or Penne Pasta and Fresh European Roll Basket

Coffee and Milk is Included

*Entrées need a minimum of 15 people

*Kid's meals are available for age 10 and under

KP Creations

Chef Grand Sauté Stations

Customize an Action Station to Fit the Theme for your Event

- 🌀 Seafood Station
- 🌀 Oriental Stir Fry Station
- 🌀 Taco Bar
- 🌀 Pasta Station
- 🌀 Fajita Station
- 🌀 Summer Vegetables
- 🌀 Whipped Potato Martini Bar

Chef Carving Station

With Hearth European Rolls and Condiments ~ serves approximately 50 people

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|--------------------------------------|--------------------|
| 🌀 Baron of Beef | \$ 4.95 per person |
| 🌀 Wisconsin Hickory Smoked Ham | \$ 4.95 per person |
| 🌀 Slow Roasted Honey Dijon Pork Loin | \$ 4.95 per person |
| 🌀 Beef Tenderloin Supreme | \$ 8.95 per person |
| 🌀 Steamship Round of Pork | \$ 6.50 per person |

Decorated Whole Smoked Salmon Display

Surrounded by Breads and Crackers ~ serves 30-40 people \$119.00

Roasted Herb Tenderloin

With a Spicy Dijon Sauce, Sautéed Onions and Peppers served with an Assortment of European Hearth Rolls ~ serves 30-40 people

\$129.50

KP Seafood Supreme

Extravagant Display of Decorated Whole Smoked Salmon, Marinated Scallops, Oyster on the Half Shell, and Shrimp served with Sauces and Crackers ~ serves 30 people

\$249.00