

A photograph of a charcuterie board is used as the background for the menu. The board is filled with various items: a large wheel of cheese with a green herb crust, several bunches of green and red grapes, and various types of meat like salami and prosciutto. Small black and white labels are placed on the board, one on the left reading 'Il Pistačchio' and one on the right reading 'Giorgonzola'. The board is set on a dark surface outdoors, with a grassy area visible in the background.

Catering Menus

2026

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KP Kitchen — 5775 20th Avenue, Eau Claire, WI 54701

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*
- ◆ *An 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*
- ◆ *Voted top caterer in Chippewa Valley from 2011 thru 2026 by Volume One 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!

Breakfast & Brunch

Breakfast Treats

Assorted Breakfast Rolls and Muffins
\$20.95 per dozen



Continental Breakfast

Selection of Breakfast Bakeries,
Mini-Muffins, Bagels
& Spreads
Display of Seasonal Fresh Fruit
Orange Juice and Fresh Hot Coffee
\$9.95



Wisconsin Buffet

Ham and Cheese Strata
KP French Toast with WI Maple Syrup
Wisconsin Sausage Patties
Breakfast Muffin Assortment
Fresh Fruit Display
Orange Juice & Coffee
\$14.95



KP Brunch Buffet

Fluffy Scrambled Eggs and Ham
Country Potatoes
Sausage Links
Chicken Alfredo over Pasta
Roasted Market Vegetables
Italian Pasta Salad
Display of Seasonal Fresh Fruit
Orange Juice & Coffee
\$18.95

Social Hour and Late Night

This menu only available as an add-on to a full meal service already purchased

Pricing can be adjusted based on more/less guests

Mexican Chips and Salsa

\$39.95 per 50 guests

Cinnamon Pita Chips and Hawaiian Salsa

\$49.95 per 50 guests

Fresh Vegetable Display

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

\$99.95 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

\$99.95 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

\$109.95 per 50 guests

Fresh Fruit Display

Seasonal fresh fruit display

\$119.95 per 50 guests

*Additional items can be chose from the "Create Your Own" Hors D'ouevres Buffet
Menu and repriced based on it being a social or late night add-on to a full-meal
menu*

Perfect Endings

Popular Dessert Options:

- ◆ Display of Truffles and Chocolate Dipped Strawberries
- ◆ Warm Bread Pudding with Caramel Sauce
- ◆ Oreo Cheesecake Brownie Bites
- ◆ Manhattan Cheesecake with choice of Toppings
- ◆ Strawberry Shortcake with Homemade Whipped Topping
- ◆ Warm Apple Crisp with Homemade Whipped Toppin
- ◆ Carrot Cake with Cream Cheese Frosting
- ◆ Shooter glass options
- ◆ Homemade Cream Puffs
- ◆ Turtle Cheesecake OR Raspberry Swirl Cheesecake
- ◆ Peach Cobbler with Homemade Whipped Topping

Prices range from \$2.00 per person to \$3.75 per person

Can create a Dessert Buffet with Multiple Options

Call for pricing

Popular Bar Options: - \$22.95 per dozen

- ◆ Lemon Bars
- ◆ Lemon Lemonies
- ◆ Double Chunk Brownies
- ◆ 7 Layer Bars
- ◆ Peanut Butter Cup Rice Krispie Treats
- ◆ Mexican Cheesecake Bars
- ◆ Chocolate Chip Cookie Bars

Cookies - \$16.95 per dozen

More options available - Call to discuss your vision

Beverages

Ice Tea or Lemonade	(20 servings)	\$15.95
Fruit Punch	(20 servings)	\$15.95
Champagne Punch	(20 servings)	\$22.95

Freshly Ground Coffee

Regular and Decaffeinated	(35 servings)	\$43.95
	(50 servings)	\$69.95

Hot Apple Cider	(35 servings)	\$39.95
Swiss Hot Chocolate	(35 servings)	\$49.95

Soft Drinks	\$ 1.50 per can
Bottled Water	\$ 1.25 per bottle

Assortment of Fruit Juices

Orange, Apple, Tomato	\$8.50 per carafe
White Milk	\$6.95 per carafe

1 carafe = 4 - 6 Servings



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
Popcorn Bar with Toppings	Per Person	\$ 3.95

KP Katering Policies

Wedding Cake Service

KP Katering will provide staff to cut, plate, and serve your wedding cake. China plates and an extra fork are provided with this service. Client is responsible for bringing in extra boxes for leftover cake and cake parts

Fee: \$0.75 per person

Head Table Service

If buffet is chosen, KP Katering will serve the head table family style. This option is available for the head table only at \$5.00 per person

Pricing Structure for Children

Buffet:

4 years & under	No Charge
5 – 11 years old	\$8.95 per person
12 years & older	Full Price

Plated:

No price change for plated service—kids meal menu available upon request

Meal Service Time Extension

The buffet service line is scheduled to remain open for 1.0 hours from contract time. Client may request additional time for the service of the buffet

Fee: \$75.00 per half hour increment

Late Start Time

KP Katering strives to serve the food exactly on time. If requests are made for a 15-minute delay or starts 15-minutes late, an additional charge will be added

Fee: \$50.00 per 15-minutes of delay

Staffing

KP Katering prides itself on excellent, professional service. To cover staff charges, an additional **20% service fee** will be added to your final food bill. This includes setup, serving & cleanup after the event. The service fee also includes the use of prep & serving items to ensure hot, fresh food

Minimums

The cost of prepping, setup and service all add up, therefore we do have a total bill minimum for off-site catering separate from the Eau Claire Event District and have limited the different venues

Weddings (Fri or Saturday / April - October) \$4,000.00 total catering amount

Other events \$1,500.00 total catering amount