



# Catering Menus 2026

Matt & Jessie Waters — Owners

[www.kpkatering.com](http://www.kpkatering.com)

[jessie@kpkatering.com](mailto:jessie@kpkatering.com)

715-855-9055

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**

## **Rise and Shine Breakfast**

Hickory Smoked Bacon OR Sausage

Fluffy Scrambled Eggs

Country Fried Potatoes

Buttermilk Pancakes with Wisconsin

Maple Syrup OR French Toast

Seasonal Fresh Fruit Display

Orange Juice & Coffee

**\$15.95**



## **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**

# Lunch Buffet

## **Paul Bunyan Buffet**

Honey Roasted Ham  
Mashed Potatoes and Gravy  
Maple Glazed Carrots  
KP Tossed Salad with Choice of Dressings  
Warm Yeast Dinner Rolls  
**\$14.95**

## **Deli Buffet**

Assortment of Deli Meat to include  
Honey Ham and Smoked Turkey  
Swiss, Cheddar, and Pepper Jack Cheese  
Fresh Kaiser Rolls  
Choice of: Garden or Pasta Salad  
Individual Bags of Potato Chips  
Ultimate Condiment Selection  
**\$13.95 + add Soup for \$1.50**

## **That's Italian**

3-Cheese Tortellini with  
Traditional Meat Sauce & Alfredo Sauce  
Italian Green Beans  
Fresh Caesar Salad  
Garlic Bread & Bread Sticks  
**\$13.95**

## **Right Off the Grill**

KP Grilled Burgers  
Wisconsin Brats and Sauerkraut  
Cheesy Hash Browns  
Country Potato Salad  
Fresh Vegetable Display  
Ultimate Condiment Selection  
**\$14.95**  
+ add Chicken Breast for \$1.50

## **South of the Border**

Mexican Seasoned Beef  
Soft and Hard Taco Shells  
Assorted Mexican Toppings  
(Shredded Cheese, Sour Cream,  
Black Olives, Tomatoes and Guacamole)  
Refried Beans  
KP Tossed Salad with Tijuana Dressing  
Tortilla Chips & Salsa  
**\$14.95 + add Chicken for \$1.00**

## **All American**

Beef Stroganoff over Pasta  
Parmesan Crusted Chicken Breast  
Garlic Mashed Potatoes  
Honey Glazed Baby Carrots  
KP Tossed Salad with Choice of Dressings  
Warm Yeast Dinner Rolls  
**\$15.95**

## **Far East**

Chicken Stir Fry served over Rice  
Sweet and Sour Pork  
Egg Rolls with Sweet & Sour Sauce  
KP Oriental Salad  
Fortune Cookie  
**\$14.95**

## **Soup and Salad**

Selection of two homemade soups  
Romaine & Spring Greens with Choice  
Of Toppings to Include: Diced Tomatoes, Black  
Olives, Shredded Cheeses, Hard Boiled Eggs,  
Peppers, Crumbled Bacon, Cubed Honey Ham,  
Onions and Choice of Dressings  
**\$13.95**

# Plated Lunch

With two or more choices there will be an additional charge of \$2.00 per person

The side salad served needs to be the same for each

## **BBO Pork Sandwich**

A mountain of a Sandwich served hot

With Sautéed Onions

**\$14.95**

## **Honey Roasted Ham**

Thinly Sliced Ham, Lettuce, Tomatoes

Onion, with Swiss and Cheddar Cheeses

**\$13.95**

## **Country Hot Beef Sandwich**

A mountain of a Sandwich served hot

With Sautéed Onions

**\$14.95**

## **Smoked Turkey**

Smoked Turkey,, Lettuce, Tomatoes, Onion,

with Swiss and Cheddar Cheeses

**\$13.95**

## **Chicken Salad Sandwich**

Homemade Cashew Chicken Salad

With Spring Greens

**\$13.95**

## **Philly Cheese Steak**

Thin Slices of Beef Steak

Sautéed Green Peppers and Onions,

Swiss Cheese and KP Special Sauce

**\$14.95**

## **Southwest Chicken Sandwich**

Chicken Tender, Lettuce, Diced Tomatoes,

Chopped Green Onions, Shredded Cheddar

Cheese, and KP Special Sauce

**\$14.95**

## **KP Club**

Smoked Turkey, Honey Roasted Ham and

Sliced Bacon, Lettuce, Diced Tomatoes, and

KP Special Sauce

**\$12.95**

**Add a Cup of our Homemade Soup**

**\$2.50 per person**

**All Sandwiches can be made into wraps at no additional charge**

**Each meal comes with a Side Salad , Individual Bag of Chips and Cookie**

Salad choices are: Homemade Potato Salad, Italian Pasta Salad, Coleslaw,

Garden Salad or Fresh Fruit Cup

# Create Your Own Hors D'oeuvres Buffet

Choose 7—\$19.95 per person

Choose 5—\$14.95 per person

Choose 6—\$16.95 per person

Choose 4—\$11.95 per person

**\*\* Cold Options must make up at least half of your total menu \*\***

This is not an exclusive list—more options available by request

## Cold Options:

- ◆ Fresh Fruit Display OR Fruit Kabobs
- ◆ Fresh Vegetable Display with Homemade Ranch Dip
- ◆ Antipasto Display OR Antipasto Kabobs
- ◆ Assortment of Gourmet Cheeses with Crackers and Spreads
- ◆ Bruschetta Options—inquire on different options
- ◆ Greek Pizza Bites OR Fruit Pizza Bites
- ◆ Cocktail Sandwiches – Ham & Turkey Assortment
- ◆ Mexican Chips and Salsa OR Hawaiian Salsa with Cinnamon Pita Chips
- ◆ Roast Beef Canapés OR BLT Canapés with Basil Mayo
- ◆ Sun-Dried Tomatoes & Grilled Olive Tapenade served on a Baguette
- ◆ Mexican Pinwheels OR other Assortment of Pinwheel Options
- ◆ Caprese Salad Display OR Kabobs
- ◆ Gourmet Shrimp Display with Cocktail Sauce (+\$1.50 per person)

## Hot Options:

- ◆ Meatball Options – Bourbon Whisky, BBQ, Swedish, Sweet & Sour, Mango & More
- ◆ Toasted Ravioli with Marinara Sauce
- ◆ Chicken and Sausage Ragout OR Tangy Apricot Chicken Tenders
- ◆ Kielbasa Buttons with Spicy Apricot Sauce
- ◆ Breaded or Non-Breaded Chicken Tenders with Dipping Sauces
- ◆ Rumaki-Rumaki (Bacon Wrapped Water Chestnuts and/or Pineapple) (+1.50pp)
- ◆ Bone-in or Boneless Buffalo Chicken Wings with Dipping Sauces
- ◆ Crab Rangoon OR Egg Rolls with Dipping Sauces
- ◆ Hot Crab Dip OR Spinach - Artichoke Dip with Pita Points (inquire on additional dips)
- ◆ Crab & Cheese Stuffed Mushrooms or Sausage Stuffed Mushrooms

**\*\* Menu pricing is for when buffet is the main food option for event. If adding appetizers before a full dinner meal, pricing is reduced based on options chosen and can chose less than 4 options.**

# Create Your Own Dinner Buffet

All Buffets include Rolls, & Butter

## **The Downtown**

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

**\$16.95**

## **The Central Station**

Choose Two Entrées, Two Starches,  
One Vegetable and One Salad

**\$20.95**

## **The Grand Canyon**

Choose Three Entrées,  
Two Starches,  
One Vegetable and One Salad

**\$23.95**

### **Entrée's**

- |                                                                                          |                                                   |                                                             |
|------------------------------------------------------------------------------------------|---------------------------------------------------|-------------------------------------------------------------|
| ◆ Stuffed Chicken Breast                                                                 | ◆ Beef Tips with Pasta                            | ◆ Chef Carved Dijon Pork Loin                               |
| ◆ Oven Baked Boneless Chicken                                                            | ◆ Walleye in Lemon Butter<br>(+\$2.50 per person) | ◆ Chef Carved Roast Beef                                    |
| ◆ Parmesan Crusted Chicken                                                               | ◆ Pretzel Crusted Salmon<br>(+\$1.25 per person)  | ◆ Chef Carved Honey Ham                                     |
| ◆ Chicken Breast Marsala                                                                 | ◆ Baked or Breaded Tilapia                        | ◆ Chef Carved Beef Tenderloin<br>(+\$3.50 per person)       |
| ◆ Grilled Chicken Breast with<br>Smoked Gouda or Champagne<br>Sauce *other sauce options | ◆ Cheese Tortellini with Marinara                 | ◆ Chef Carved Prime Rib with<br>Au Jus (+\$3.00 per person) |
|                                                                                          | ◆ Butternut Squash Ravioli                        |                                                             |

### **Starches**

- |                                  |                               |                              |
|----------------------------------|-------------------------------|------------------------------|
| ◆ Whipped Potatoes with<br>Gravy | ◆ Rice Pilaf                  | ◆ Garlic Mashed Potatoes     |
| ◆ Parsley Baby Red Potatoes      | ◆ Twice Baked Mashed Potatoes | ◆ Wild Rice Pilaf            |
| ◆ KP Macaroni & Cheese           | ◆ Cheesy Hash Browns          | ◆ Homemade KP Stuffing       |
| ◆ Country Fried Potatoes         | ◆ Baked Potato                | ◆ Wild Rice & Mushroom Pilaf |
|                                  | ◆ Scalloped Potatoes          |                              |

### **Vegetables**

- |                                  |                               |                                   |
|----------------------------------|-------------------------------|-----------------------------------|
| ◆ Vegetable Du Jour (Our Choice) | ◆ Sugar Snap Peas and Carrots | ◆ Peas and Carrots                |
| ◆ Market Vegetables (In-Season)  | ◆ KP Glazed Baby Carrots      | ◆ Vegetable Medley (Mixed Veggie) |
| ◆ Green Bean Almandine           | ◆ Buttered Corn               | ◆ Squash and Zucchini Sauté       |

### **Salad**

- |                                                        |                                                      |                             |
|--------------------------------------------------------|------------------------------------------------------|-----------------------------|
| ◆ Garden Tossed Salad with<br>French & Ranch Dressings | ◆ Mandarin Orange Citrus Salad                       | ◆ Frosted Fruit Salad       |
| ◆ Caesar Salad                                         | ◆ Cranberry/Feta Salad with<br>Raspberry Vinaigrette | ◆ Greek Salad with Balsamic |
| ◆ Country Potato Salad                                 | ◆ Apple Curry Spinach Salad                          | ◆ Italian Pasta Salad       |
|                                                        |                                                      | ◆ Broccoli & Raisin Salad   |

# Specialty Dinner Buffets

## **Viva Italia!**

Chicken Breast Marsala  
Cheese Tortellini with Marinara Sauce  
Grilled Italian Sausage Alfredo over Penne Pasta  
KP Caesar Salad  
Italian Green Bean Almandine  
Fresh Garlic Bread Stick  
**\$19.95**



## **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  
Assortment of Breads, Rolls and Crackers  
**\$16.95**



## **Mexicali Rose**

Southwest Chicken Supreme  
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  
**\$19.95**

## **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  
**\$29.95**



## **Up North Buffet**

Chef Carved Prime Rib of Beef with Au Jus  
Stuffed Chicken with Smoked Gouda Sauce  
Broiled Walleye with Lemon Butter  
Oven Roasted Potatoes with Rosemary  
Wild Rice Pilaf  
Fresh Broccoli with Hollandaise Sauce  
KP Garden Tossed Salad with  
French and Ranch Dressings  
Fresh Roll Basket  
**\$29.95**

# Plated Dinner

The Starch and Vegetable served needs to be the same for each

## Poultry

### Charbroiled Breast of Chicken

prepared with your choice of sauce:

Wild Mushroom Madeira, Hoisin  
Garlic, BBQ, Smoked Gouda or  
Honey Pecan Sauce  
\$17.95

### Braised Breast of Chicken

Prepared with your choice of sauce:  
Riesling Sour Cream, Smoked Gouda  
or KP Sauce  
\$17.95

### Stuffed Chicken Breast

With Choice of Stuffing Options,  
glazed with Smoked Gouda Sauce  
\$18.95

### Chicken Teriyaki Stir Fry

Served over Fried Rice  
\$15.95

### Chicken Oscar

With Snow Crab & Asparagus  
\$26.95

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## Beef

### Prime Rib

Slow Roasted and Served  
with creamy horseradish  
Regular \$22.95  
King \$25.95

### New York Strip Steak

With sautéed Mushrooms  
And Onions  
\$25.95

### Filet Mignon

With Wine Mushroom  
Demi-Glaze  
\$26.95

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## Seafood

### Grilled Swordfish, Tuna or

#### Salmon

with a Citrus Butter Sauce  
\$21.95

### Shrimp Scampi

over Rice Pilaf  
\$19.95

### Coconut Shrimp

over Rice Pilaf  
\$19.95

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## Pork

### Roasted Chef Carved Pork Loin

Served with Spätzle and Pan Sauce  
\$17.95

### Pork Tenderloin Vermouth

Seared & Simmered in a light  
Veloute with Olives and Capers  
\$19.95

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## Pasta

### Vegetarian Lasagna

Veggie Sautee layered with Four  
Cheeses in an Alfredo Sauce  
\$16.95

### Chicken Alfredo

Over Fettuccini Noodles  
\$16.95

### Stuffed Manicotti

In an Alfredo or Marinara Sauce  
\$16.95

# Combination Plated Dinner

The Starch and Vegetable served needs to be the same for each

Two Medallions of Beef Tenderloin with  
Shrimp Scampi  
\$29.95

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

New York Strip Steak topped with Twin Mushroom  
Caps along with Pretzel Crusted Salmon  
\$29.95

Charbroiled Beef Tenderloin with  
Braised Breast of Chicken with Smoked  
Gouda Sauce  
\$27.95

Charbroiled Beef Tenderloin with  
Homemade Crab Cakes  
\$28.95

Hunter Style Rib-Eye Steak with  
Pan Fried Walleye with Remoulade Sauce  
\$31.95

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## All Plated Entrees include:

From the "Create Your Own" Buffet Menu Page choose one of each item

- ♦ Starch
- ♦ Vegetable
- ♦ Salad

All plated meals come with Fresh Rolls

- \* *Each Entrée selection needs a minimum of 15 plates (unless dietary restriction/allergy)*
- \* *Upcharge of \$2.50 per person for plated meals consisting of more than 1 entrée choice to cover additional staffing for quick, fresh service*
- \* *Kid's meals are available for ages 11 and under*
- \* *Special dietary requests must be noted at least 3 days in advance*

# KP Creations

## **Chef Grand Sauté Stations**

*Customize an Action Station to Fit the Theme of your Event*

*\*\* prices based on final menu details and how many toppings chosen*

- ◆ Seafood Station
- ◆ Oriental Stir Fry Station
- ◆ Taco Bar
- ◆ Pasta Station
- ◆ Fajita Bar
- ◆ Mashed Potato Martini Bar
- ◆ S'mores Bar
- ◆ Bloody Mary Bar

## **Chef Carving Station**

*Customize a Carving Station to go with any Menu*

- ◆ Slow Roasted Baron of Beef
- ◆ Wisconsin Hickory Smoked Ham
- ◆ Honey Dijon Smoked Pork Loin
- ◆ Beef Tenderloin Supreme
- ◆ Prime Rib (king or queen cuts)

## **Elegant Seafood Supreme**

Extravagant Display of Decorated Whole Smoked Salmon,  
Marinated Scallops, Oysters on the Half Shell and Shrimp served  
with Sauces and Crackers ~ serves 20-25 people

**\$495.00**

# 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'oeuvres 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

|                                                     |                                         |
|-----------------------------------------------------|-----------------------------------------|
| <i>Weddings (Fri or Saturday / April - October)</i> | <i>\$4,000.00 total catering amount</i> |
| <i>Other events</i>                                 | <i>\$1,500.00 total catering amount</i> |