



Catering Menus 2026



Matt & Jessie Waters — Owners

www.kpkatering.com

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!

Create Your Own Hors D'oeuvres Buffet

Choose 7—\$19.95 per person

Choose 6—\$16.95 per person

Choose 5—\$14.95 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
- ◆ Oven Baked Boneless Chicken
- ◆ Parmesan Crusted Chicken
- ◆ Chicken Breast Marsala
- ◆ Grilled Chicken Breast with Smoked Gouda or Champagne Sauce *other sauce options

- ◆ Beef Tips with Pasta
- ◆ Walleye in Lemon Butter (+\$2.50 per person)
- ◆ Pretzel Crusted Salmon (+\$1.25 per person)
- ◆ Baked or Breaded Tilapia
- ◆ Cheese Tortellini with Marinara
- ◆ Butternut Squash Ravioli

- ◆ Chef Carved Dijon Pork Loin
- ◆ Chef Carved Roast Beef
- ◆ Chef Carved Honey Ham
- ◆ Chef Carved Beef Tenderloin (+\$3.50 per person)
- ◆ Chef Carved Prime Rib with Au Jus (+\$3.00 per person)

Starches

- ◆ Whipped Potatoes with Gravy
- ◆ Parsley Baby Red Potatoes
- ◆ KP Macaroni & Cheese
- ◆ Country Fried Potatoes

- ◆ Rice Pilaf
- ◆ Twice Baked Mashed Potatoes
- ◆ Cheesy Hash Browns
- ◆ Baked Potato
- ◆ Scalloped Potatoes

- ◆ Garlic Mashed Potatoes
- ◆ Wild Rice Pilaf
- ◆ Homemade KP Stuffing
- ◆ Wild Rice & Mushroom Pilaf

Vegetables

- ◆ Vegetable Du Jour (Our Choice)
- ◆ Market Vegetables (In-Season)
- ◆ Green Bean Almandine

- ◆ Sugar Snap Peas and Carrots
- ◆ KP Glazed Baby Carrots
- ◆ Buttered Corn

- ◆ Peas and Carrots
- ◆ Vegetable Medley (Mixed Veggie)
- ◆ Squash and Zucchini Sautee

Salad

- ◆ Garden Tossed Salad with French & Ranch Dressings
- ◆ Caesar Salad
- ◆ Country Potato Salad

- ◆ Mandarin Orange Citrus Salad
- ◆ Cranberry/Feta Salad with Raspberry Vinaigrette
- ◆ Apple Curry Spinach Salad

- ◆ Frosted Fruit Salad
- ◆ Greek Salad with Balsamic
- ◆ 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

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

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**

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**

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

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'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