

A charcuterie board is the background for the central text. It includes a round of salami, a wedge of cheese, a round of pistachio cheese, and a wedge of Gorgonzola cheese. There are also bunches of green and red grapes, cherry tomatoes, and pineapple slices. Small black labels with white text identify 'Il Pistacchio' and 'Gorgonzola'.

Catering Menus 2024

Matthew & Jessica Waters — Owners

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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*
- ◆ *We were voted #1 cater in Chippewa Valley from 2011 thru 2023 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

\$8.95



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

\$13.95

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

\$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

\$17.95

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: - \$26.95 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 - \$18.95 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: \$0.55 per person unless purchased event rental package and then its included

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

Pricing Structure for Children

Buffet:

4 years & under	No Charge
5 – 10 years old	\$6.95 per person
11 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 total bill minimums

<i>Weddings</i>	<i>\$4,000.00 total bill</i>
<i>Other events</i>	<i>\$1,000.00 total bill</i>