



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!

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.**

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>