



# KC Cuisine's

## PRIVATE DINING MENU

• Each Menu Item is priced per person

• Honey Butter Croissants, Strawberry Cheesecake (for dessert) and a Bottle of Wine are also included in pricing

### **APPETIZERS** (CHOOSE 1, PARTIES OF 10 OR MORE CHOOSE 2)

- Spinach Dip w/ Pita Chips
- Lemon Pepper or Sweet Chilli Wings
- Fried Shrimp
- Meat Balls
- Mac and Cheese Balls
- Side Salad

### **ENTREES** (CHOOSE 2)

(Add 6 jumbo shrimp to any meal for \$6.99, a Cluster of Crab legs for \$20, or Create Any Combo by taking the full price of the first meat + the 1/2 the cost of the second meat (Ex: Surf & Turf \$55 + \$22.5 = \$77.5)

- 10 oz Ribeye Steak **\$55**
- Salmon **\$45**
- Crab Boil Platter **\$95**  
(crab legs, shrimp, eggs, sausage and potatoes)
- Garlic Herb Chicken (boneless skinless) **\$35**
- Pork chop (grilled, fried or baked) **\$30**
- Chicken Alfredo **\$35**
- Dark Meat Chicken (grilled, fried or baked) **\$35**
- 6 oz Lobster **\$45**
- Grilled Jerk Turkey Wings (stuffed turkey leg +\$2) **\$30**
- Oxtails **\$45**
- Lamb Chops **\$55**
- Chicken/Steak Pineapple Bowl **\$45/\$50** (both **\$60**)

### **SIDES-STARCHES** (CHOOSE 1, ADDITIONAL SIDES ARE \$3.99 )

- Garlic Butter Mash
- Garlic Butter Rice
- Sweet Potato Yams
- Baked Potato (loaded **\$2** extra)
- Seafood Rice (extra **\$3** a person)
- Seafood Mac and Cheese (extra **\$5** per person)
- Mac and Cheese (extra **\$3** per person)
- Baked Sweet Potato

### **SIDES-VEGGIES** (CHOOSE 1, ADDITIONAL SIDES ARE \$3.99)

- Sautéed Green Beans
- Broccoli
- Sautéed Zucchini-Yellow Squash
- Collard Greens
- Asparagus
- Corn on the Cobb (can be made Mexican style)

**Service Option:** *Private Chef* - 2 ppl (**\$250**), 3-5 ppl (**\$350**), 6-8 ppl (**\$450**), 9-11 ppl (**\$550**), 12-14 ppl (**\$650**), 15-17 ppl (**\$750**), 18-20 ppl (**\$850**), 21-23 ppl (**\$950**), 24-25 ppl (**\$1050**)

• Service fee is to be paid in addition to the menu cost





# KC Cuisine's

## PRIVATE BRUNCH MENU

*\*\* Brunch Starts At 10 am \*\**

*\*Each menu item is price separately*

### **MAIN DISHES**

- 6oz Fried Lobster \$20*
- Breakfast Sliders (2 pp w/ bacon, eggs and cheese) \$6*
- Chicken and Waffles(2 tenders & 1 waffle) \$16.50 (red velvet \$1 extra per person)*
- Sautéed Chicken w/ onions and peppers(3 pp) \$7.50*
- Shrimp and Grits \$16.50*
- French Toast(2 pp) \$4*
- Pancakes(2 pp) \$3.50*
- Fruit Platter \$50*
- Fried Chicken Wings(4 whole wings pp) \$12.50*

### **SIDES**

- Bacon \$3*
- Sausage \$3*
- Eggs w/ or w/out spinach*
- Potato hash w/onions and peppers*

**Service Options:** *-Private Chef: 2 ppl (\$250), 3-5 ppl (\$350), 6-8 ppl (\$450), 9-11 ppl (\$550), 12-14ppl (\$650), 15-17 ppl (\$750), 18-20 ppl (\$850), 21-23 ppl (\$950), 24-25 ppl (\$1050)*

*\* Complimentary Mimosas included with meal*



# KC Cuisine's

## PARTY FAV'S MENU

**\*\* a MAX of 10 different menu items can be selected per event \*\***

**• \$800 MINIMUM, including service fee**

**• H = Half pan (feeds about 10-12 ppl) • F = Full pan (feeds about 30-35 ppl) unless otherwise specified**

### **MAIN DISHES**

- Meatballs: H- \$45, F- \$110
- Shrimp and Grits: H- \$85, F- \$190
- Baked Spaghetti: H- \$60, F- \$140
- Salmon: (12) \$180 (32) \$540
- Jumbo shrimp: H- \$90
- 6oz Lobster: (8) H- \$184, (16) F- \$368
- 10oz Ribeye Steak: (8) H- \$224, (16) F- \$448
- Wings: (50) \$62, (100) \$125
- Chicken and Shrimp Alfredo: H- \$95, F- \$210
- Pork Chops: (10) H- \$120, (27) F- \$324
- Jerk Turkey Wings: (14-15) \$140
- Garlic Herb Chicken: H- (12) \$144, F- (30) \$360
- Snow Crab Clusters: H- (6) \$120, F- (15) \$300
- Lamb Chops: (4 racks) H- \$112, (8 racks) F- \$224
- Dark Meat Chicken: H- (12) \$120, F- (30-32) \$300
- Burger sliders (Beef or Turkey): H- (32) \$80, F- (64) \$160
- Crab Boil Platter: H-(2-3) \$165, F-(6-7) \$350 (snow crab legs, potatoes, sausage, corn, shrimp, eggs)

### **SIDES**

- Mac and Cheese: H- \$65, F- \$150
- Seafood Mac and Cheese: H- \$115, F- \$250
- Green Beans: H- \$40, F- \$100
- Bake Beans: H- \$40, F- \$100
- Sweet Potato Yams: H- \$60, F- \$140
- Asparagus: H- \$55, F- \$130
- Sautéed Zucchini and Squash: H- \$40, F- \$100
- Honey Butter Croissants: H-(12) \$30, F- (24) \$60
- Garlic Mash: H- \$40, F- \$100
- Seafood Rice: H- \$100, F- \$220
- Fruit Platter: \$50
- Collard Greens: H-\$50, F-\$120
- Corn on the Cobb: H- (10) \$50, F-(30) \$150
- Baked Potato: H- (4) \$20, F- (12) \$60

**Service Options:** • Drop off/Set up - (\$125+) • Catered w/Servers - (\$300+)

• In House Chef + Buffet set up - 2 ppl (\$250), 3-5 ppl (\$350), 6-8 ppl (\$450), 9-11 ppl (\$550), 12-14 ppl (\$650), 15-17 ppl (\$750), 18-20 ppl (\$850), 21-23 ppl (\$950), 24-25 ppl (\$1050)

**• Service fee is to be paid in addition to the menu cost**





# KC Cuisine's

## BRUNCH MENU

*\*\* Brunch Starts At 10 am \*\**

*• \$500 MINIMUM , including service fee*

*• Q = Quarter pan (feeds 3-4 ppl), H = Half pan (feeds 10-12 ppl), unless otherwise specified*

### **MAIN DISHES**

*-6oz Fried Lobster: (8) \$160, (16) \$320*

*-Breakfast Sliders: ( bacon, eggs and cheese)- (12) \$36, (32) \$96*

*-Chicken and Waffles: Q- \$35, H- \$85 (red velvet \$5 extra)*

*-Sautéed Chicken w/ onions and peppers: (10) Q- \$25, (20) H- \$50*

*-Shrimp and Grits: Q- \$40, H- \$85*

*-French Toast: (8) Q- \$16, (18) H- \$36*

*-Pancakes: (10) H- \$25, (22) F- \$55*

*-Fried Wings: (25) \$31, (50) \$62*

*-Fruit Platter: \$50*

### **SIDES**

*-Bacon: (16) Q- \$16, (35) H- \$35*

*-Sausage: (14) Q- \$15, (34) H- \$35*

*-Eggs w/ or w/out spinach: Q- \$8.50, H- \$17*

*-Potato hash w/onions and peppers: Q- \$10, H- \$20*

*Mac and Cheese: H- \$65*

**Service Options:** -Drop off (\$125)      Catered w/Servers (\$300+)

*\* Service fee is to be paid in addition to menu cost*



# KC Cuisine's

## SERVICE OPTIONS

### **PRIVATE DINING EXPERIENCE**

*Wanting a fine dining experience in the comfort of your home? Well look no further, with our Private Dining Experience you'll get just that. Our Master Chef and one of our Servers will come to your location, prepare a 3 course gourmet meal, plate your food, and serve it to you. Catering to your dining needs the entire evening, for an experience to remember!*

*Also, the chef will provide all the cook ware needed to prepare your meal(all you'll need to provide is plates, silverware and glassware). And once you're done eating for the evening, they'll clean up so you don't have to worry about moving a finger. All you'll need to do is sit back, relax and Enjoy your KC Cuisine Private Dining EXPERIENCE !*

### **DROP OFF SERVICE**

Our Drop Off Service, allows you to get some of gourmet meals dropped off to you and your party so you can eat at your leisure.

We'll prep and prepare your meal in Aluminum pans(family style) and drop it off you you, leaving you with wire stands and gas fuels that will keep your meal warm for 2 hours. We'll also dress your food for an Amazing presentation piece. So be sure to have your phones out because you'll want to take some pictures before you and your party dive in.

### **CATERING WITH SERVERS**

The Our Catering with Servers option allows for a more formal buffet style service. We'll prep and prepare your meal for you (family style) and our Chef along with a few of our servers will serve your dinner/brunch to you and your guest (buffet style) using our pristine Stainless Steel Chauffeurs. After our staff has finished serving you and your guest , we'll break down our chauffeurs and leave your remaining food (if any) in aluminum pans for you and your guest to enjoy at your leisure.





# KC Cuisine's

## WEDDING CATERING MENU

*\*Each Entree comes with 1 Starche, 1 Veggie and a Yeast roll or Honey Butter Croissant*

*\*Only 2 Entree options and 3 sides can be selected per event(3rd side is **\$3.99**)*

*\*Each menu item is Priced Per Person*

### **HORS D'OEUVRES**

- Exotic meat & Imported cheese) **\$5**

- Shrimp Cocktail **\$5**

- Meatballs **\$3**

- Gourmet Fruit Platter **\$50 (S), \$199(L)**

### **ENTREES**

- 10 oz Ribeye Steak **\$45**

- Salmon **\$35**

- Garlic Herb Chicken(boneless skinless) **\$30**

- Pork chop(grilled, fried or baked) **\$25**

- Lamb Chops **\$45**

- Dark Meat Chicken (grilled, fried or baked) **\$25**

- 60 z Lobster **\$35**

- Grilled Jerk Turkey Wings(stuffed turkey leg **\$2**) **\$25**

- Oxtails **\$35**

### **SIDES (STARCHES)**

- Garlic Butter Mash

- Garlic Butter Rice

- Sweet Potato Yams

- Baked Potato(loaded **\$2 extra**)

- Seafood Rice (extra **\$3** a person)

- Seafood Mac and Cheese (extra **\$5** per person)

- Mac and Cheese(extra **\$3** per person)

- Baked Sweet Potato

### **SIDES (VEGGIES)**

- Sautéed Green Beans

- Broccoli

- Sautéed Zucchini-Yellow Squash

- Collard Greens

- Asparagus

- Corn on the Cobb(can be made Mexican style)

**Service Options:** -Drop Off: (**\$125+**) -Catered w/servers: (**\$300+**) -Plated: (**\$20 per person**)

for catered with servers option, price is based off of guest count and duration of event, so \$300 is just the base price for 2hrs and 25 or less guest