



Kingdom Catering
Honoring GOD by Gracing Your Table
1 Peter 4:9-11

Catering/ Wedding Reception Menu

*Kingdom Catering can customize any menu or event.
Give us a theme, holiday, cuisine, or ingredient and we will
build the perfect event for you*
Revised October 2010

William R. Hofmann CEC, Executive Chef

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Harvest Food Ministry-Reaching the Physical Need to Fill the Spiritual Need

Breakfast Options

Fresh Fruit Salad **\$2.95**

Egg Salad Croissants **\$2.95**
Our homemade egg salad on fresh baked pretzel croissants

Bacon, Egg, & Cheese Croissants **\$3.75**

Breakfast Pizza **\$3.25**
Sausage gravy, scrambled eggs and cheddar cheese

Scrambled Eggs **\$2.00**

Egg B-Que Sandwich **\$3.75**
Pulled pork, eggs, and cheese on English muffin or your choice

Sausage and Egg Sub **\$2.50**
Crumbled breakfast sausage, eggs, and cheese on a 4 inch sub

Bacon or Sausage **\$1.95**

Vegetables, Eggs, & Cheese Quiche **\$2.95**

Home Fries w/ Onions **\$2.00**

Assorted Juices & Bottle Water **\$2.75**

All Items Priced Per Person

Minimum 15 people, please consult with Chef Bill on choices.

Delivery Fee Applies

Sandwich/Boxed Lunch Menu

Sandwich Side Offerings

Choose one of the following: Homemade Potato Salad, Homemade Macaroni Salad, and Broccoli Cranberry Salad, or Potato Chips

Club Wrap

Shaved Smoked Turkey Breast, American Cheese, Crisp Bacon, Lettuce, Tomato, and Mayonnaise on a Whole Wheat Wrap

Vegetarian Banh Mi Sandwich

Fresh Hoagie Roll, Lemongrass, Asian Spices, Lettuce, Julienned Cucumber, and Asian Pickled Vegetables with Cilantro Mayo

Wrapped in Santa Fe

Diced Chicken, Onions, Corn, Rice and Cilantro fold together and finished with Sour Cream & Salsa Verde

Mongolian Beef Wrap

Crisp Stir-Fried Flank Steak, Green Onions, and Lettuce all tucked into a Tortilla Wrap

Chicken Salad Croissant

K C's Homemade Chicken Salad on a Tender Butter Croissant

The Cowboy Sandwich

Seasoned Steak Grilled and Sliced Thin, Stacked on Top of Seasoned Shredded Lettuce. Then Finished w/ our own Corn Relish

All sandwiches listed above are \$7.95 per person. You may add an extra side for \$.75 per person

Boxed Lunches are \$9.95 per person and include Mac Salad, Fruit Salad, or Chips. Brownies or Cookies. Bottled Water, Soda

Luncheon Buffets

Creole Comfort

Tossed Greens Salad w/ 2 Dressings, Smothered Cabbage Rolls, Cajun Bacon Rice, Buttered Yellow Beans, Rolls & Butter

\$7.95 per person

Low Country Buffet

Hyman's Cole Slaw, Pepper Steak, Charleston Red Rice, Southern Style Green Beans. Served with Rolls & Butter

\$7.95 per person

A Sunday Dinner Anytime

Crisp Salad w/ 2 Dressings, Slow Cooked Beef Roast, Mashed Potatoes, Buttered Corn and finished with Rolls & Butter

\$8.95 per person

Nashville Comfort Food Buffet

Crisp Fresh Spinach Salad w/ Chopped Egg & Bacon, Homemade Mac & Cheese, Seasoned Carrots w/ Pecans, Eye of Round Roast, Rolls & Butter

\$8.95 per person

Mission Mexico Buffet

Salad of Iceberg Lettuce, Cucumbers, Diced Tomatoes, Red & Green Peppers and Two Dressings, Pork Carnitas, South American Green Rice and Refried Beans

\$9.95 per person

Dinner Choice Buffets

Music Row Buffet

Row Salad w/ Lettuce, Cheese, Tomatoes, Diced Cucumbers & Bacon, Homemade Portabella Lasagna, Rolls & Butter

\$9.95 per person

Meatless Asian Dinner

*Asian Noodle Salad, Vegetable Cantonese
Stir-Fried Baby Bok Choy w/ Garlic and Vegetable Fried Rice
\$10.25 per person*

My Winter in El Paso

*Crisp Caesar Salad, Winter Beef Fajitas, New Mexico Red Pork,
Hoppin 'Juan Rice, and Adobo Buttered Corn Served w/ Warm
Tortillas
\$10.95 per person*

Old Williamsburg Buffet

*Boston and Arugula Lettuce Salad w/ Olive Oil Vinaigrette,
Braised Short Ribs of Beef & Tavern Roast Chicken w/ Mushroom
Sauce finished with Mashed Sweet Potatoes and King's Stewed
Tomatoes and Eggplant, Rolls & Butter
\$11.95 per person*

Rich Tender Memories Buffet

*Fresh Homemade Bread Stuffing rolled inside a boneless and skinless
Chicken Breast, Tender Beef Tips in a Rich Beef Sauce, Buttered
Noodles, Baked Fingerling Potatoes, and Chef's Choice of Vegetable.
Add to this a Fresh Crisp Tossed Salad with choice of Two Dressings,
Rolls & Butter
\$13.50 per person*

Lunch or Dinner Dessert Menu Selections

Assorted Cookies	\$1.25
Brownies	\$1.50
Carrot Cake	\$2.99
Homemade Banana Cream Pie	\$2.75
Loaded Maple Crusted Apple Pie	\$2.75
Homemade Bread Pudding	\$3.25
Sweet Potato or Pumpkin Pie	\$2.75

Additional Cost Items

Non- Alcoholic Beverages	\$.85 per person
Southern Sweet Tea Punch	\$1.00 per person
Disposable Place Settings	\$.95 per person
China Place Settings	\$5.25 per person
White Linen Tablecloths	\$8.75 ea
White Linen Napkins	\$.95 ea

Wedding Day Reception Menu

Choice of Salads

(Choose one)

Fresh Winter Fruit Salad, Caesar Salad, Fresh Broccoli & Cranberry Salad, or Crisp Garden Tossed Salad

Entrée Selections

(Choose two)

Chicken Barcelona

A Boneless Breast Rolled with Thin Sliced Prosciutto Ham, Fresh Mozzarella, & a Fresh Leaf of Basil Served with a Traditional Italian Red Sauce

Stuffed Chicken Breast
with Homemade Bread Stuffing

Prime Rib of Beef
Slow Roasted

California Style Tri-Tip of Beef
Oh So Tender, Marinated 24 Hours and Grilled to Perfection

Fettuccini Shrimp Alfredo
Made with Our Own Homemade Alfredo Sauce

You're Choice of Side Dishes

(Choose two)

Vanilla Roasted Sweet Potatoes

Baked Fingerling Potatoes

Wild Rice & Hazelnut Pilaf

Pasta with Olive Oil, Fresh Garlic & Fresh Parsley

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Caribbean Blend Vegetables

Green Beans Casserole

Sicilian Blend Vegetables

Prince Charles Blend

\$19.95 per person

(Includes Rolls & Whipped Butter)

Subject to Sales Tax and 18% Gratuity

Reception Packages

~I~

Fresh Vegetable Tray with Dip

Fresh Cut Fruits with Yogurt Dips

Choose Three of the Following:

Brie en Crote, Eggplant Roulades, Slider Burgers,

Mesquite Chicken Tenders or Spanikopita

\$15.95 pp

~II~

Vegetable Antipasto Mirror

Seasonal Fresh Fruits and Yogurt Dips

Carved Honey Baked Ham with Accompaniments

Choose Three From the Following:

Crab Stuffed Mushrooms, Mini Beef Wellingtons, Jerk Chicken,

BBQ Rib Tips, Mini Cream Puffs, or Mini Cheesecakes

\$19.95 pp

~The International~

International Cheese and Fruit Display

Antipasto Display

Carved Steamship Round of Beef

Spring Rolls, Warm Pot Stickers, Jamaican Jerk Pork Ribs

Petite Fours, Mini Éclairs, Raspberry Filled Chocolate Cups

\$24.95 pp

Hors d' Oeuvres By the Dozen

Cold Hors d' Oeuvres

Assorted Fruit or Vegetable Skewers	\$12.95 doz.
Pineapple & Ham Tea Sandwiches	\$11.75 doz.
Ranch Sausage Cups	\$15.00 doz.
Stuffed Cherry Tomatoes	\$15.00 doz.
Shrimp Cocktail w/ Sauce	\$18.95 doz.

Hot Hors d' Oeuvres

Sausage Balls	\$13.95 doz.
Chinese Spring Rolls w/ Sweet & Sour Sauce	\$10.95 doz.
Crab Meatballs w/ Alfredo Dipping Sauce	\$22.50 doz.
Pork Brochettes	\$18.95 doz.
Mini Chicken Cordon Bleu's	\$18.95 doz.



By The Tray

Priced for Twenty-Five Guest

International Fruit & Cheese Display	\$87.50
Fresh Cut Vegetable Display	\$68.75
Antipasto Display	\$95.00