

# KJCatering

Corporate Meetings & Events

Wedding Receptions

Rehearsal Dinners

Graduation Open Houses • Bridal & Baby Showers

Anniversary Parties • Birthday Parties

& MUCH MORE!



616-805-4590

[www.kjcatering.net](http://www.kjcatering.net)

For pricing & availability,  
please email [info@kjcatering.net](mailto:info@kjcatering.net)



Notice: Consuming raw or undercooked meat, poultry, eggs or seafood may increase your risk for foodborne illness.

# A love and passion for food...

**We love food!** Food connects people, nourishes souls and inspires ideas. It is this passion for food, in all its glory, that fuels our search for the freshest ingredients, drives our creation of seasonal menus and provides our clients with outstanding culinary experiences.

Passion is the art of combining ingredients together to create an edible, tempting, flavorful masterpiece - something that you experience through your sense of - sight, smell, and above all taste. Fresh ingredients from local sources are key for the most basic dishes to the extreme. We support local farmers and other local companies whenever possible to provide you with an **exceptional** culinary encounter.

We look forward to every opportunity to create. Each experience is unique and different. They challenge the team to reach new heights and push ourselves to provide great food and an exceptional experience for you and your guests!!

Give us a call today! **We can't wait to work for you!!!**

**KJ Catering**  
**Chef Kevin & Staff**

## Hot Appetizers...

**Roasted or Smoked Chicken Wings** • Choose your flavor – garlic parmesan, barbeque, buffalo or sesame ginger

**Jumbo Stuffed Mushroom Caps** • Choose your favorite filling: chorizo, crab, or Italian sausage

**Garlic Butter Steak Bites** • Bite size steak pieces marinated in locally owned and produced Ed's Garlic butter

**Warm Spinach Artichoke Dip** • Mascarpone and cream cheese served with pita

**Maryland Crab Dip** • Made with lump crab, fresh herbs, cream cheese, and a Riesling reduction; served with gourmet crackers

**Homemade Meatballs** • Served with your choice of sauce - House BBQ sauce, marinara sauce or honey garlic sauce

**Cheezy Baked Zucchini with Marinara (GF/V)** • Roasted with Italian seasoning and fresh herbs, then topped with mozzarella and Parmesan cheese; served with marinara sauce

**Baked BLT Dip** • Bacon, tomatoes, cream cheese, cheddar cheese, sour cream, and garlic, served with crostini

**Hot Bacon Cheese Dip** • Served with crostinis, pita or tortilla chips

**Kielbasa Bites** • Roasted and cut into bite size pieces

**Crispy Roasted Parmesan Potatoes** • Served with a garlic aioli on the side

**Chicken or Beef Skewers** • Tender and juicy - marinated for 24 hours then grilled to perfection

**Beer Cheese Dip** • Served with pretzel bites



**Smoked Chicken Wings**

# Cold Appetizers...

**Charcuterie Display** (House Specialty) • A selection of cold, sliced, cured meats and cheeses of highest quality served with breads, pretzels and crackers. Includes spicy pickles, sweet teardrop peppers, fig jam, marinated mushroom medley

**3 Dips and Chips** • Chef's selection of 3 dips served with torilla chips, potato chips or pita

**Deviled Eggs** • Classic, shrimp or bacon and avocado

**Procuitto, Mozzarella and Melon Skewers** • Light and refreshing, drizzled with balsamic glaze

**Cheese and Cracker Display** • Served with breads and assorted crackers

**Seasonal Fresh Fruit or Garden Vegetable Display** • An elegant fruit or vegetable arrangement

**KJ House Recipe Hummus** • Pesto or traditional; served with pita or raw veggies

**Reuben Sandwich Pickle Bites (GF)** • This is a new twist on the reuben sandwich. Kosher dill pickles replace the bread for the perfect crunch

**Smoked Whitefish Dip** • Served with toasted bread or pita

**House Smoked Wild Salmon** • Fresh wild Salmon served with horseradish Dijon sauce, capers, minced onions, lemon, chopped egg and chopped black olives served with crackers. Average size is 3 pounds, serves approximately 35 people

**Trio Bruschetta Topping** • Tomato-basil, roasted mushroom blend, and olive tapenade served with crostini

**Artichoke Tapenade** • Artichoke hearts, olives, garlic and capers - perfect on assorted breads

**Caprese Skewer** • Grape tomato, fresh mozzarella, basil leaves drizzled with balsamic reduction - this can be on a skewer or in a cup

**Shrimp Shooter/Avocado Shrimp Shooter** • Shrimp with house made cocktail sauce or with avocado mousse!

**Focaccia with Ricotta and Crispy Herbs** • Ricotta cheese spiked with Ed's Garlic, then topped with crispy herbs

**Fruit Skewers** • Assorted fruits cut and skewered or in a cup

**Brisket Burnt End Dip** • Served with pita

**Shrimp Dip** • Served with potato chips

**Butter Board** • Ed's Garlic whipped into butter, spread on a board, covered with garlic honey and dried cherries or honey and bacon pieces



*KJ Catering is a wonderful partner! Everyone loves their boxed breakfasts. They are so flexible & easy to work with.... It's been a pleasure getting to know & work with them!! - Lori, Custer Inc.*



# Entrées...

## BEEF

**Smoked Beef Brisket** • Rubbed with our special signature BBQ rub and smoked for 10 to 12 hours - BBQ sauce on the side

**Prime Rib** • Our prime rib is smoked or oven roasted for 6 to 8 hours with our signature BBQ rub - Horseradish sauce on the side

**Beef Tenderloin** • Oven roasted or smoked and horseradish cream on the side

**Short Ribs** • Slow braised, served with rich demi-glace sauce

**Choice Beef Tips in Gravy** • Tender and flavorful in a rich gravy

**Classic Pot Roast** • Slow roasted to ensure tenderness and flavor - served in a rich gravy



**Beef Tips in a rich gravy**

## PORK

**Pulled Pork - Award winning!** • Our signature BBQ rub and smoked for 14 hours. Served with BBQ sauce on the side

**Pork Loin** • Can be smoked or baked depending on your preference!

**Pork Tenderloin** • Baked or Smoked

**St. Louis Style Ribs** • St. Louis style ribs are rubbed with our special rib rub and smoked slow for 3 to 5 hours and basted with our BBQ sauce

**Baby Back Ribs** • Babyback ribs are rubbed with our special rub, slow smoked for 2 to 4 hours, basted with our BBQ sauce

**Carvemaster Ham** • Applewood smoked and boneless - great flavor!

## CHICKEN

**Smoked Pulled Chicken** • Seasoned with our signature BBQ rub and smoked to perfection

**Roasted Pulled Chicken** • Oven roasted and pulled chicken thighs

**Champagne Chicken** (House Specialty) • A lightly breaded fresh chicken breast. Served with your favorite sauce: (1) Champagne cream sauce, (2) Sun dried tomato mushroom sauce or (3) Gorgonzola cream sauce

**Airline Chicken Breast** • A specialty cut chicken breast with drumette; topped with bruchetta, pesto, or chef specialty. Topping can be discussed with Chef

**Pesto Parmesan Chicken** • Chicken breast or thigh topped with pesto sauce and parmesan cheese

**Chicken Marbella** • Marinated in white wine, herbs, olives and prunes for sweetness

**Herb Roasted Baked Bone In Chicken** • Seasoned with KJ Seasoning and oven roasted

## MISCELLANEOUS/VEGETARIAN

**Jambalaya** • Slow cooked pork, chicken, fresh kielbasa and Cajun sausage. Authentically prepared in a large kettle with peppers, onions, seasonings and rice (minimum 50 people)

**Kielbasa and Kraut** • Traditional Polish dish - sweetness from the onion and savoriness of the sausage

**Cabbage Rolls** • Cabbage leaves stuffed with beef, pork and rice baked in tomato sauce

**Roasted Stuffed Portabella Mushroom** • Stuffed with Quinoa salad

**Loaded Sweet Potato** • Stuffed with a vegetable medley finished with Green Goddess dressing

**Eggplant Parmesan** • Classic Italian meat free option

**Roasted Zucchini with White Cheddar Mac & Cheese**

**Tofu with Grilled Vegetables**

*Just wanted to let you know just how amazing the food was at our reception! Our friends and family have been absolutely RAVING about it!!! Especially the SOUP! 😊 It was SO good! Thank you for making our menu ideas come to life! You and your team completely hit it out of the park! We could not be happier! **Holly • Bride***



# Sides...

**If you don't see something... say something!**

## POTATOES

Cheesy Potatoes (Award Winning - American Royal)  
Oven Roasted Red Skin Potatoes/Baby Potatoes  
Garlic Red Skin Mashed Potatoes  
Yukon Gold Mashed Potatoes  
Fingerling Potatoes  
Scalloped Potatoes  
Loaded Mashed Potatoes  
Baked Potatoes

## VEGETABLES

Sunshine Vegetable Blend (green beans and carrots)  
Local Fresh Sweet Corn - when in season  
Asparagus - when in season  
Carrots  
Broccoli / Parmesan roasted or simply steamed  
Cauliflower  
Green Beans  
Corn  
Roasted Rainbow Carrots  
Roasted Brussel Sprouts  
Zucchini / Squash Blend  
Grilled Vegetables  
Fall Harvest Blend

## SALADS

Fresh Garden or Caesar Salad  
Wedge Salad  
Fresh Fruit Salad  
Homemade Coleslaw  
Homemade Pasta Salad  
Potato Salad  
Quiona Salad  
Broccoli Salad  
Spinach Salad with Cranberry Goat Cheese and Walnuts  
Caprese Pasta Salad

## OTHER

Brisket Baked Beans  
Corn Bread with Butter  
White Cheddar Mac & Cheese  
Red Beans and Rice  
Rice Pilaf  
Wild Rice  
Harvest Hash  
Knot Rolls with Butter





# Stations...

**Pasta Station/Bar** • Customize your own pasta bar! Penne pasta, marinara and alfredo sauce with up to 5 different toppings - bacon, cheese, sausage, steamed broccoli, steamed asparagus, mushrooms, spinach, pesto, grilled chicken, crushed red pepper and basil. Minimum of 50 people. Add garlic bread or a salad to complete the meal.

**Taco Station/Bar** • Adobo chicken, smoked chicken or ground beef; or pick two! Toppings will include cheese, lettuce, tomatoes, jalapenos, and onion. Add ons queso, chips and salsa and/or guacamole. This bar/station can also be converted into walking tacos!

**Potato Bar** • Your choice of a baked potato or mashed potatoes! Toppings will include cheese, bacon, tomatoes, broccoli and sour cream. Add ons: garlic butter, chives, chicken, crispy fried onions

**Salad Bar/Station** • Mixed salad greens, cheese, bacon, tomatoes, cucumbers, carrots, and croutons. Add ons: Sugar snap peas, broccoli, olives, mushrooms, crispy onions, hard boiled eggs, cranberries or raisins, avocado

**Chili Bar/Station** • Beef chili or white chicken chili, toppings include cheese, jalapenos, onions, sour cream, scallions and crackers. Add ons: crispy fried onions, Fritos or Doritos

**White Cheddar Mac n Cheese Bar/Station** • Load your plate with white cheddar mac n cheese and add bacon, cheese, broccoli, chicken, mushrooms, tomatoes. Add ons: scallions, ground beef, or jalapenos

**Slider Bar/Station** • Slider burger with bun, cheese, ketchup, mustard, mayo, pickles, onions, tomato, lettuce

**Carving Station** • Meats that we can carve in front of your guests include brisket, prime rib, ham, pork loin, pork tenderloin, turkey or beef tenderloin

**Dessert Station** • Assorted mini desserts - lemon bar, brownies, cookies, etc

# Soups...

Chili • White Chicken Chili • Baked Potato  
Smokey Poblano • Chicken Tortellini • Broccoli Cheddar  
Chicken Noodle • Chicken Pot Pie • Chicken with Wild Rice  
Beef Vegetable • Beef Stew  
Corn Chowder • Vegan Lentil • Vegetarian Black Bean



# Pasta...



- Beef Stroganoff
- Beef Tips with Noodles
- Fettuccini Alfredo • with or without chicken
- Goulash
- Lasagna
- White Chicken Lasagna
- Traditional Yellow Cheddar Mac & Cheese
- White Cheddar Mac & Cheese

# Breakfast...

**Westsider Breakfast** • Fresh fruit salad, scrambled eggs, potatoes, muffins/sweet bread and choice of bacon, ham or sausage

**Chef Omelette Bar** • Omelettes made to order - toppings include ham or bacon, asparagus, sauteed mushrooms, diced tomatoes and shredded cheddar cheese

**Continental Breakfast** • Fresh baked croissants and pastries - yogurt and granola also available



Egg Hashbrown Casserole  
Breakfast Cookies  
Challah French Toast Bake  
Apple or Cherry Turnovers  
Cinnamon Rolls with Buttercream frosting  
Butter Croissants with Jams  
Cinnamon Maple Monkey Bread  
Mini Danish (Cream Cheese & Fruit Filled)  
Breakfast Sandwiches (Bagel, Egg, Cheese, Meat)  
Homemade Biscuits with Sausage Gravy  
Home Fries

Sugar Waffles with Fruit Sauces & Syrup  
Yogurt Parfait with Fruit & Granola  
Assorted Muffins and Pastries  
Pancakes with Syrup  
Breakfast Meats: Bacon, Sausage, Ham  
Roasted Rosemary Baby Potatoes  
Cheezy potatoes  
Beverages:  
Coffee, Hot Tea, Apple Cider  
Deluxe Hot Chocolate Bar

# Lunch... All menu items can be served in lunch portions

**Executive Box Lunch** • Half sandwich or wrap, pasta or potato salad, potato chips, pickle spear, fresh fruit and a cookie

**Soup and Salad Bar** • See our selection of soup - pair with a garden or Caesar salad!

**Beverages** • Your choice of canned soda, ice tea, lemonade or bottled water

# Dessert...

**Fresh Baked Pies** - Strawberry, Cherry, Apple, Pumpkin, Blueberry, Peach (in season)

Cookies	Strawberry Shortcake
Cannolis	Lemon Bars
Mini Gourmet Desserts	Cannoli Filling with Waffle Chips
Dessert Bars	Cupcakes
Mini Cheesecake	Chocolate No Bake Cookies
Assorted Brownies	Vegan Chocolate Cake
Apple Crisp	Cheesecake Pops

Cheesecake Bar

Donut Bar



If you have something else that you would like us to create for you - let us know!  
We can create custom recipes for you, or re-create Grandma's favorite!

Cannolis

# Policies & Procedures

- All credit card payments are subject to a 3% transaction fee.
- Final menus are due 30 days before event date.
- Final guest counts are due to KJ Catering 7 to 10 days before event date.
- Final payment is due 5 days before your event date.
- Linen Rental: We have several sizes and colors of linens available to rent. If you rent linens from KJ Catering, you may pick them up 2 days before the event date and **must return them within 48 hours of your event. We will not come back to a venue the evening of an event to collect linens.** Guest table linens come in white, ivory and black. If you would like a quote on linens, we will need to know table size and quantity.
- **If you choose delivery service, please arrange a time to deliver items back to KJ Catering.**
- Plated dinner service will require a place card at every guest seat to identify meal choice. A list of table numbers with quantity of each entree must be provided with your final guest count.
- Staffing is based off 1 hour for a cocktail reception and 2 hours for dinner service. If your timeline exceeds this you will be charged for additional staff at \$25/hour per staff member. Staffing charges may change once we receive and review your final timeline.
- A travel fee will be applied for events that are more than 45 miles from our kitchen.
- If serving time is more than 30 minutes off from scheduled time, KJ Catering cannot be held responsible for the quality or temperature of the food. We will do our best to accomodate.
- Cake cutting is \$1.50 per person and will be plated on a disposable plate with fork and placed on the cake table for guests to help themselves.
- Some items are market price items and could change up to 30 days before your event date.

## Serviceware Options...

When submitting your menu, please let us know which of the 3 serviceware options you would be interested in.



Bamboo with real silverware



Plastic with plastic silverware



China with real silverware

## Late Night Snack...

Let your imagination run... if you can imagine it, we can probably do it!!

**Walking Tacos** • beef or chicken, onion, sour cream, cheese, tomatoes in a bag of Fritos

**White Cheddar Mac & Cheese Bar** • bacon, tomatoes, broccoli, chicken

**Hot Dog Bar** • cheese, chili, onions, pickles, jalapenos

**Donut Bar** • caramel and chocolate sauce, sprinkles, mini chocolate chips, crushed oreos

**Pretzel Bar** • cheese, mustards, jalapenos

**Trail Mix Bar** • granola, chocolate chips, peanuts, dried cranberries, M&M's, etc.

