



KJCatering

616.805.4590
kjcatering.net

For pricing & availability, please email info@kjcatering.net



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

A love & passion for food!

We love food! Food connects people, nourishes souls, and inspires ideas. Our passion for food - in all its glory - fuels our search for the freshest ingredients, drives the creation of our seasonal menus, and allows us to deliver outstanding culinary experiences.

Passion is the art of combining ingredients to create an edible, tempting, flavorful masterpiece - something you experience through sight, smell, and, above all, taste. Fresh ingredients from local sources are at the heart of everything we make, from the simplest dishes to the most elaborate. We proudly support local farmers and businesses whenever possible to bring you an exceptional culinary encounter.

Every event is an opportunity to create something unique. Each experience challenges our team to reach new heights and deliver great food with exceptional service for you and your guests.

We cater events of all kinds, including:

Corporate Meetings & Events

Wedding Receptions

Rehearsal Dinners

Graduation Open Houses • Bridal & Baby Showers

Anniversary Parties • Birthday Parties

& MUCH MORE!

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

KJ Catering

Kathie & Chef Kevin

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

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

Cheezy Baked Zucchini with Marinara • Roasted with Italian seasoning and fresh herbs, topped with marinara sauce, mozzarella, and Parmesan cheese

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

Kielbasa Bites • Roasted and cut into bite size pieces

Crispy Roasted Parmesan Potatoes • The perfect bite!

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

Beer Cheese Dip • Served with pretzel bites



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 tortilla chips, potato chips or pita

Deviled Eggs • Classic or bacon and avocado

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

Cheese and Cracker Display • Served with assorted crackers

Cucumber Hummus Cups • Hummus served inside of a cucumber cup

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

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 grilled 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 Hummus • Pesto, Traditional, & Red Pepper hummus served with pita

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 topped with crispy herbs

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

Brisket Burnt End Dip • Served with pita

Butter Board • Ed's Garlic whipped into butter, spread on a board, covered with garlic honey



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

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 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 our Culinary team

Pesto Parmesan Chicken • Chicken breast or thigh topped with pesto sauce, Parmesan cheese & roasted tomatoes

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 stuffing

Loaded Sweet Potato Hash • 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 Roasted Vegetables



Sides

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

POTATOES

Cheesy Potatoes
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 steamed
Cauliflower
Green Beans
Buttered Corn
Roasted Rainbow Carrots
Roasted Brussel Sprouts
Zucchini / Squash Blend
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
Knot Rolls with Butter



*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***

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 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, jalapeños, 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 • 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
- Pasta Alfredo • with or without chicken
- Lasagna
- White Chicken Lasagna
- Traditional Yellow Cheddar Mac n Cheese
- White Cheddar Mac n Cheese



Breakfast

Westsider Breakfast • Fresh fruit salad, scrambled eggs, potatoes, muffins, 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

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 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 entrée 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

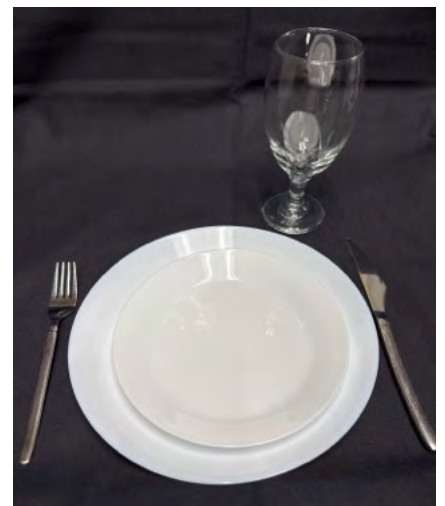
When submitting your menu, please let us know which of the 3 serviceware options you are interested in utilizing. Linen napkins are available for an additional cost - please inquire for color options.



Bamboo with real silverware



Plastic with plastic
silverware



China with real silverware
Water glass included for an
additional charge