



bob@ckcatering.biz | 269-849-0693 | www.ckcatering.biz

Choose 2 entrees from Group A (single entrée only from group A *-\$1.50 per guest*)

- Buffet \$34.
- Family Style \$37.
- Plated Dual Entree \$39.

Choose 1 entrée from Group A and 1 entree from Group B

- Buffet \$39.
- Family Style \$42.
- Plated Dual Entree \$43.

Choose 1 entrée from Group A and 1 entree from Group C

- Buffet \$45.
- Family Style \$48.
- Plated Dual Entree \$50.

Choose 1 entrée from Group A and 1 entree from Group D

- Buffet \$48.
- Family Style \$51. (our most popular package)
- Plated Dual Entree \$53.

Choose 1 entrée from Group A and 1 entree from Group E

- Buffet \$48.50
- Family Style \$51.50
- Plated Dual Entree \$53.50

WE GRILL YOUR FOOD ONSITE!

At CK Catering fresh hot food is as important to us as it is to you.

To ensure this type of service, we provide complimentary grilling and onsite chefs, allowing your guests to savor the aroma and sights that onsite grilling affords.

Our talented grill chefs have years of experience and use their knowledge to achieve an impressive meal you are proud to serve.

The Veranda, 12 Corners Vineyard, Sun n Sand Resort – 2017

Passed or Stationed Hors D'Oeuvres are included with Packages

Choose 3

- Raw Vegetable Tray with Dip
- Fresh Fruit Tray (gf)
- International Cheese Tray with Crackers
- BBQ Meatballs
- Sour Dough & Spinach Dip
- Bruschetta
- Bacon Wrapped Dates (gf)
- Caprese Bites (gf)
- Pear and Goat Cheese Tartlet
- Pork & Beef Tenderloin Crostini
- Cranberry Apple Crostini
- Chicken Satay – Peanut Sauce (gf)
- Thai Spring Rolls – Peanut Sauce (gf)
- Pulled Pork on Chip with Vinegar Slaw (gf)
- Seared Ahi Tuna Nacho (gf)



A TASTE of CK CATERING!

We offer 4 to 5 **GROUP TASTINGS** a year.
PRIVATE TASTINGS are available year round.
Contact CK Catering to learn more.

CK Catering's Dinner Packages include:

- 3 appetizers, 2 entrees, 2 sides, family style salad and rolls,
- China
- Water Service (spring water, water glasses and carafes)
- Coffee Station (ceramic mug, coffee and condiments)
- Table linens and Napkins in Various Colors
- Wait Staff, Kitchen Staff, Onsite Chef
- All Equipment, including Grills, needed to complete your event

Combine any entrees. If price is not listed, email for a custom quote.
6% sales tax and a \$35. Per on site staff member gratuity will be added to the price.
Contact us for Single Entrée or “Choice of Entrée” Plated Dinner Pricing.

Group A

Cherry Balsamic Grilled Chicken (gf)
Chicken Imperial (parmesan garlic breaded chicken breast)
Champagne Chicken
Chicken Marsala
Lemon Herb Marinated Grilled Chicken (gf)
Fried Chicken, Baked or BBQ Chicken
Fettuccini Alfredo Chicken & Veggies
Lasagna
Italian Sausage and Mostacolli
Baked Ham with Brown Sugar Glaze (gf)

Group A - Vegetarian Options

Creamy Spinach Pasta
Portobello Stuffed with Quinoa (gf, vegan)
Vegetable Lasagna
Tuscan Pasta (can be made vegan)
Eggplant Parmesan

Group B

Carved Roast Beef Au Natural (gf)
Caribbean Pork Tenderloin with Mango Salsa (gf)
Pork Tenderloin with Cranberry Apple Glaze (gf)
Pulled Pork BBQ (gf)
Tilapia with Mango Salsa (gf)

Group C

BBQ Brisket served with BBQ sauces (gf)
Flank Steak with Chimichurri (gf)
Pig Roast served with BBQ sauces (gf)

Group D

Sirloin Tri Tip (gf)
Salmon - Honey Glaze (gf)
Sirloin Kabobs basted with Bourbon Sauce (add \$1.)

Group E

Beef Tenderloin (gf)

Prime Rib (gf)
Braised Beef Short Ribs (gf)

Don't see what you are looking for? Contact us for a custom menu.

Sides - Choose 2

Roasted Red Potatoes (gf)
Steamed Yukon Gold with Dill Butter (gf)
Garlic Smashed Yukon Gold potatoes (gf)
Horseradish and Parmesan Smashed Red Potatoes (gf)
Roasted Fingering Potatoes (gf) (add \$.25)
Roasted Sweet Potato (gf)
Macaroni and Cheese
Rice Pilaf (gf)
Wild Rice Blend (gf)
Asparagus Roasted or Steamed (gf) (in season)
Roasted Veggies (gf) (zucchini squash, colored peppers carrots & red onions)
Fresh Green Beans with Almonds (gf)
Roasted Root Vegetables (gf)(parsnips, beets, rutabaga, carrots & onion)
Baby Glazed Carrots (gf)
Corn on the Cob (gf)
Roasted Brussel Sprouts (gf) (add \$.25)

Salad - Choose 1 all salads and dressings (gf)

Mixed Green Salad - pecans, craisins, feta
Mixed Green Salad - walnuts, apple, goat cheese
Garden Salad – tomato, cucumber, assorted dressings
Watermelon Arugula with Balsamic Vinaigrette (add \$.75)
Spinach Salad with Strawberries and Feta

Bread Basket - Choose 1 (baked fresh daily)

White and Wheat Rolls
White, Wheat Rolls & Cheddar Garlic Biscuits (add \$.35)
White, Wheat Rolls & Cornbread Muffins (add \$.35)

Additional Sides or Appetizers \$1.00 per guest / (gf) = Gluten Free

Late Night Snacks

QUESADILLAS – Chicken and Cheese w/ Guacamole & Sour Cream (\$3.65)

SLIDERS – Seasoned Ground Beef, Blue Cheese & Grilled Onions (\$3.50)

PULLED PORK SLIDERS (*pictured*) – Pretzel Rolls & Sweet Pickles (\$3.25)

WALKING TACOS – bags of Fritos. Choice of Pulled Pork, Chili or Taco Meat. Top off with Shredded Lettuce, Tomatoes, Sour Cream & Salsa (\$3.45)

NACHO BAR – Tortilla Chips, Seasoned Ground Beef, Cheese, Lettuce, Tomato, Sour Cream and Salsa (\$3.45)

FLATBREAD PIZZAS (*pictured*) – Margherita, Steak & Gorgonzola, BBQ Chicken and more! Grilled on site. (\$4.15)

SNACK STATION – Nuts, Chips & Dip (\$1.75)

POPCORN MACHINE - (\$300.00 flat fee)

DONUTS AND CIDER – Fresh and Local (\$2.95)

Desserts

\$2.80 per guest

ICE CREAM SUNDAE BAR – Hand scooped Premium Sherman's Ice Cream guests with assorted of toppings.

MINI DESSERTS – House made Cookies, Brownies, Lemon Bars, Blondie's

TEXAS STYLE COBBLERS – Peach, Cherry or Blueberry a' la Mode

CARROT CAKE – with Cream Cheese frosting

SMORES STATION – Graham Crackers, Marshmallows, Hershey & Ghirardelli Chocolates with our marshmallow roasting station.

CHOCOLATE FONDUE RIVER – Milk Chocolate & Dark Chocolate. Several dippers: Strawberries, Pineapple, Pretzel rods, Pound Cake and more.

HOUSE MADE FRUIT PIES – Blueberry Apple Cherry and Peach Baked fresh the day of your wedding

Make CK Catering's desserts your primary dessert or provide your own Cake or Cupcakes, etc.

Regardless, CK Catering staff will set up your dessert station and, at the desired time, we will cut and plate your tasty treats. Afterwards, we tidy up the space and box up the leftovers. Acrylic plates and forks are included along with napkins. (Plated cake on china, stainless steel silverware, served to your guests add \$1.50)

CK Catering's Dinner Packages include:

- Appetizers, 2 entrees, 2 sides, Family Style Salad and Rolls,
- China- Appetizer, dinner & salad plate (in white or ivory)
- Roll Baskets, Salad Bowls, Family Style Platters
- Silverware – heavyweight stainless
- Water Service (spring water, ice, water glasses or mason jars and carafes)
- Coffee Station (ceramic mug, coffee and condiments)
- Table Linens – White, Ivory, Sandalwood & Black
- Napkins are available in 26 colors
- Wait Staff, Kitchen Staff, Onsite Chef
- All Equipment, including Grills, needed to complete your event.

Additional items available to add to our Full Service Package

- Wine and or Champagne Glass at each place setting .50 per guest
- Silver or Gold Chargers 1.15 each
- Burlap (and traditional) Overlays or Runners \$3.45 each
- Bar Glasses – various options please contact us for more information
- Pre Ceremony Beverages- Lemonade and Iced tea set out for arriving guests – various options please contact us for more information and Pricing



HEAVY HORS D'OEUVRES MENU

Select from this menu when hosting an Hors D'Oeuvres *ONLY* event or if you are looking for additional choices for Appetizers

SILVER \$35.50
Choose: 3 items from group A
 3 items from group B
 2 item from group C
 1 station

GOLD \$39.00
Choose: 3 items from group A
 3 items from group B
 2 items from group C
 2 item from group D
 1 station

PLATINUM \$45.50
Choose: 3 items from group A
 3 items from group B
 2 items from group C
 2 item from group D
 2 standard station

Or
Stations Dinner \$45.50
 2 items from group B
 1 item from group C
 4 Stations

Group A | Stationed

- Raw Vegetable Tray with Dip
- Fresh Fruit Tray
- International Cheese Tray with Crackers
- BBQ Meatballs
- Sour Dough & Spinach Dip
- Bruschetta
- Pita and Hummus
- Hot Spinach and artichoke dip with crackers

Group B | Passed or Stationed

- Caprese Bites - cherry tomato stuffed with fresh mozzarella & basil then topped with olive oil, salt and fresh cracked black pepper
- Crostini - crusty garlic bread with beef/pork tenderloin and homemade sauces and glazes
- Spring Rolls - Asian noodles wrapped in rice paper, served with peanut sauce
- Apple Cranberry Crostini- baguette slices with brie, apple slices and cranberry chutney
- Toasted Butternut Squash Ravioli
- Cheese & Grape Skewers
- Tortellini Skewers - tri colored tortellini with sundried tomatoes and basil
- Crab Puffs - crab and cheese soufflé set on top of a baguette slice
- Pear & Goat Cheese Tartlet - pear and goat cheese baked on top of a puff pastry round and drizzled with honey, served hot out of the oven

Group C | Passed

- Bacon Wrapped Water Chestnut
- Bacon Wrapped Date
- Gazpacho shooter - topped with mini pepper jack grilled cheese
- Chicken Satay - marinated in coconut & lime, served with peanut dipping sauce
- Beef Satay - marinated in coconut & lime, served with peanut dipping sauce
- Stuffed Mushroom Caps - stuffed with either seafood dressing or chorizo
- Mini Crab Cakes - served with Remoulade sauce
- Seared Ahi Tuna Nacho – cumin crusted and seared tuna nacho with jalapeno, cilantro cream sauce & tomato

Group D | Passed

- Bacon Wrapped Shrimp or Scallops
- Bacon Wrapped Steak - topped with blue cheese then wrapped in bacon
- Coconut Shrimp - served with our citrus marmalade
- Shrimp Cocktail Shooter - Jumbo Shrimp served in a tall shot glass shooter
- Thai Shrimp - lightly breaded and tossed in a sweet chili sauce
- Sirloin Bundle – slice of sirloin tri tip brushed with hoison
- Mini Tacos- Fish Tacos with Mango Salsa or Braised Beef with Avocado Salsa
- Petite Philly Cheese Steak- Slice ribeye, with cheese peppers and onions on baguette roll

Standard Station Don't see what you are looking for? Let us create a custom station for you

- Quesadilla Station - Assorted Quesadillas grilled on site w/ chips, salsa, sour cream
- Slider Station - Mini Slider stuffed with blue cheese topped with sautéed onions
- Pad Thai served in mini Chinese take-out boxes and chop sticks
Prepared on station in small batches
- Mashed Potato - Served in Martini Glasses
Included: Cheddar & blue cheese, bacon, green onions, broccoli, sautéed onions & roasted mushrooms
- Macaroni & Cheese - Served in Martini Glasses (with lobster add \$3.00)
Toppings to include: Cajun sausage, bacon, green onions, tomatoes & sour cream
- Pork Tenderloin Sliders
Included: Petite Rolls and Chipotle Mayo
- Guacamole Station- with chips and salsa, Staff will make guacamole on station
- Fajita Station – Grilled Chicken, Peppers, Onions and toppings
- Taco Station – Grilled Fish, Grilled Chicken Flour, Corn Tortillas and Toppings
- Premium Station
- Beef Tenderloin Sliders (add \$6.00)
Included: Petite Rolls + Sauces

*Prices include all necessary china and serving vessels, serving and kitchen staff.
These are suggested packages. Feel free to ask for a quote on a customized menu.*

