

# Special Events Menu

KSI Catering Proudly Presents Our  
Magnificent Menus for 2008



## "Custom Creations"

Creating elegant affairs through our exceptional food & innovative presentations, KSI Catering will leave a lasting impression to both you and your guest for years to come.

We have grown entirely due to the high recommendations and kind words shared by our growing list of satisfied customers. We are eager to prepare a personalized proposal based on your budget. You can choose from one of our vast array of menus or have one of our extraordinary chefs create a customized menu just for you.

We know we will exceed your expectations by providing you with the high quality, professional service and care to detail that we call standard here at KSI Catering.

We look forward to serving you!

**All of our Special Event Menus require a minimum of 25 guests.**

[www.ksicatering.com](http://www.ksicatering.com)  
Event Production Manager, Susan Donnelly  
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# Party Platter Packages

## Signature Centerpiece

Each of our heavy hors d'oeuvre packages include our signature centerpiece, inclusive of our International & Domestic cheeses, accompanied by gourmet breads and upscale crackers. Only the freshest seasonal fruits and berries bursting with flavor and accented with delicious dipping sauces are arranged in a spectacular presentation for your eye appealing enjoyment. We garnish this centerpiece with a variety of fresh, crisp vegetables, roasted red peppers and pepperchinnis.

Enjoy!

### Celebration Package

**\$18.95 per guest**  
Includes the Signature Centerpiece plus choose an additional 2 items

### Festive Package

**\$22.95 per guest**  
Includes the Signature Centerpiece plus choose an additional 3 items

### Gala Package

**\$25.95 per guest**  
Includes the Signature Centerpiece plus choose an additional 4 items

Southwestern Spinach & Artichoke Dip	Grilled Salmon Medallions	Stuffed Parmesan Artichoke Hearts
Shrimp & Crab Parmesan Dip	Stuffed Pork Tenderloin Medallions	Crab Stuffed Mushrooms
Chicken & Sundried Tomato Tortellini	Seared Tuna Medallions	Vegetable Quesadillas
Beef Tips Burgundy	Buffalo, Teriyaki or BBQ Wings	Miniature Crab Cakes
Chicken Portobello	Miniature Chicken Wellington	Brie with Raspberry & Almonds in Phyllo
Miniature Beef Wellington	Spanikopita	Scallops wrapped in Apple Smoked Bacon
Asian Beef or Chicken Satay	Seafood Newburg	Assorted Crostini & Brochette
Chicken & Pineapple Brochettes	Thai Chicken & Cashew Spring Roll	Beef or Chicken Empanadas
Gourmet Assorted Mini Sandwiches	Antipasta Skewers	Smoked Chicken Quesadillas
Cocktail Vegetable Eggroll	Assorted Petite Quiche	Caramelized Onion Turnover
Hawaiian, Teriyaki, BBQ or Swedish Meatballs	Pistachio Chicken Phyllo Roll	KSI Shrimp Cocktail
	Spring Roll Tail-On Shrimp	

Upon selection of your menu items, we will provide you with wonderful methods of preparation, sauces & recommendations for you to choose from to complete the customization of your package. Please keep in mind these are some of our most popular choices, but we can provide you with many more to accommodate your special event.

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## Interactive Stations

Add some pizzazz and excitement to your festivities with Interactive Stations.

Here is a list of our Show Stopping Stations to accompany any of your packages.

Each of these items comes complete with the necessary condiments, gourmet breads & TLC we call standard.

### **Carved & Served**

\$5.95 per guest per entrée  
Slow Roasted Turkey  
Spiral Sliced Honey Baked Ham  
Eastern Style Carved Pulled Pork BBQ

\$8.95 per guest per entrée  
Herb Encrusted Prime Rib  
Slow Smoked New York Strip  
Apple Wood Bacon Pork Tenderloin

\$10.95 per guest per entrée  
Rosemary & Hickory Seared Smoked Tenderloin of Beef  
Center Cut Wasabi Tuna Loin

### **Vegetarian Smorgasbord**

\$5.95 per guest  
*Mediterranean Tapas of Hummus, Baba-Ghannouj, Tabouli, Stuffed Grape Leaves, Feta Cheese and Kalamata Olives, Garnished with Toasted Pita Points, Sliced Cucumbers & Pepperchinnis.*

### **Shrimp & Gritini's**

\$5.95 per guest  
*Grilled Magnolia Seasoned Shrimp served over Cheddar Poblano Grits topped with Pico de Gallo presented in a martini glass.*

### **Italian Pasta Station**

\$7.95 per guest  
*Selection of Pastas sautéed with a variety of Fresh Market Vegetables and Garden Herbs accompanied by our Signature Rose' Cream Sauce and Pesto sauces.*

### **Fiesta Station**

\$7.95 per guest  
*Marinated strips of Chicken, Beef and Shrimp grilled with Peppers and Onions, then served with Warm Flour Tortillas, Shredded Lettuce, Fresh Goat Cheese, Sour Cream, Guacamole, and Mexican Salsa.*

### **Seafood Station**

\$9.95 per guest  
*Our Signature Chilled Seafood Station with Seasoned Spiced Shrimp, Smoked Salmon with Capers, Red Onion & Eggs with a Scallion Cream Cheese & Baguette. Complete with our seared Ahi Tuna & Succulent Lump Crab Meat.*

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## Bountiful Buffet Selections

\$27.95 per guest  
(50 guest minimum)

Each Buffet comes with your choice of any one of our Signature Salads, Two Entrees, Two Sides Dishes, Petite Rolls & Whipped Honey Butter.

### Signature Salads

#### KSI "Fresh Market" Salad

A crisp blend of field greens and iceberg lettuce tossed with Roma tomatoes, red onions, cucumbers, festive peppers, eggs, shredded cheddar cheese & parmesan croutons.

#### "Hearts" of Romaine

Romaine spears topped with crumbled Blue Cheese, roasted walnuts, Roma tomatoes, Apple Wood bacon, sliced red onions and parmesan croutons.

#### "Donnelly Delight"

Tender baby spinach tossed in a light vinaigrette with sliced button mushrooms, Apple Wood bacon, eggs, julienne squash & zucchini, Roma tomatoes and freshly grated parmesan.

### Sides

Garlic Smashed Potatoes	Green Bean Almondine
Red Beans & Rice	Broccoli with Hollandaise Sauce
Asiago Scalloped Potatoes	Asparagus Italiano
Trio of Roasted Potatoes	Sautéed Seasonal Vegetables
Grilled Mushroom Risotto	Roasted Sweet Corn
Champagne Risotto	Green bean Casserole
Rice Pilaf	Asparagus Mediterranean
Pecan Wild Rice	Squash, Zucchini & Baby Carrots
Sweet Potato Soufflé	Broccoli & Cauliflower Gratin
Penne Pasta	Green Bean Bundles
Roasted Red Potatoes	

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## Entrées

### Beef & Pork

New York Strip Steak with Burgundy Mushrooms & Caramelized onions  
Teriyaki Beef Tips with Peppers & Onions  
Aged Prime Rib with Au Jus & Creamy Horseradish Sauce  
Pork Tenderloin Roulade  
Sliced Pork Tenderloin with an Apple Bourbon Sauce

### Poultry

Grilled or Sautéed Breast of Chicken, choice of Teriyaki, Piccata and Marsala  
Caribbean Jerk Chicken topped with Jack & Cheddar  
Pasta Florentine with Chicken and Sun-Dried Tomatoes  
Sauté of Chicken & Grilled Eggplant topped with Marinara & Mozzarella  
Oven Roasted Turkey Breast served with Honey Mustard and Cranberry Cream Sauce  
Poblano Chile Chicken Breasts

### Seafood

Shrimp, Scallops and Salmon Sautéed with a Garlic Wine Sauce served over Pasta  
Grilled Teriyaki Tuna Medallions with Ginger Aioli  
Baked Salmon Medallions with Lemon Garlic Butter  
Blackened Tuna Medallions with a Roasted Red Pepper Sauce  
Lobster & Shrimp Key Lime

### Pasta & Vegetarian

Shiitake Scallopini  
Pasta with Sun-Dried Tomatoes and Arugula  
Cajun Alfredo (Can add Grilled Chicken or Shrimp)  
Roasted Vegetable Tortellini  
Stuffed Portobello Mushrooms  
Pumpkin Ravioli with Sage and Toasted Hazelnuts  
Lasagna Rolls

**Additional Entrees**      \$5.95 per guest

**Additional Sides**      \$2.95 per guest

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## Decadent Desserts

\$4.95 per guest

White Chocolate Macadamia Nut Divine

A Variety of Petit Fours

Baklava

Chocolate, Chocolate Brownettes

Caramel Toffee Bars

Lemon Bars

\$8.95 per guest

Chocolate Beyond Reason

Gourmet Carrot Cake

Lemon Berry Marscarpone

New York Style Cheesecake garnished with Fresh Berries, Cream & Shaved Chocolate

## Beverages

Freshly Brewed Sweet & Unsweet Tea 1.95 per guest

Assorted Soda & Bottled Water 1.95 per guest

Freshly Brewed Tea, Lemonade, Assorted Sodas & Bottled Water 2.95 per guest

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