



# Magic

## IS IN THE DETAILS

Bring the warmth, flavor, and hospitality of The Kitchen to your holiday celebration! Whether you're hosting a cheerful office party, a cozy family gathering, or a grand festive event, our off-site catering team is here to make it deliciously memorable. We'll work hand-in-hand with you to craft a custom holiday menu that reflects your style, theme, and dietary preferences — all made from scratch using the freshest, high-quality ingredients. From elegant plated dinners to festive buffets, every bite is designed to impress.

Relax and enjoy the celebration while our experienced team handles everything — planning, preparation, delivery, and professional service — ensuring your event runs seamlessly from start to finish.

For questions about ordering call Stacy 316-376-2650

## First impressions start with irresistible appetizers.

Bring people together with a spread of crave-worthy appetizers — perfect for mingling, toasting, and celebrating the season in style. Our handcrafted appetizers blend seasonal ingredients and creative flair — designed to impress, inspire, and spark conversation before the main event.



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## *These are a few of our Favorite Things!*

In addition to our regular appetizers on our catering menu, we are offering these delicious and upscale additions to our holiday catering.

### **Deconstructed Beef Wellington Bruschetta**

Toasted Brioche, Dijon Aioli, Truffled Mushroom Duxelle and Thinly Sliced Beef Tenderloin.

### **Savory Tarts**

Enjoy 2-3 Bite Tartlets that are Filled with Savory Choices:  
Italian Basil Pesto Cream Tart with Roasted Heirloom Tomatoes  
Mashed Potato Tart Topped with Braised Red Wine Beef  
Beef Wellington Tart with Truffled Mushroom Duxelle with Thinly Sliced Beef Tenderloin

### **Citrus Seafood Wonton Tacos**

Crispy wontons, vibrant citrus flavors, and a refreshing crunch — light, lively, and impossible to resist.

### **Mini Lobster Rolls**

Sweet, tender lobster tossed in a light mayonaise-herb dressing, tucked into buttery brioche rolls for a bite of coastal indulgence.

### **Shrimp Avocado Cucumber Salads**

Roasted extra-large shrimp with our special blend of spices and herbs served in individual cups of avocado cucumber salad.

### **Brown Sugar Black Pepper Candied Bacon**

Thick-cut bacon glazed with brown sugar and cracked black pepper — the perfect balance of sweet heat and savory crunch.

### **Pork Belly BLT Slider**

Crispy pork belly layered with fresh lettuce, tomato, and smoky Aioli on a soft Brioche bun — a rich twist on a classic favorite.

### **Bacon Ricotta Crostini with Hot Honey**

Crisp toasted baguette topped with whipped ricotta, crispy bacon, and a drizzle of hot honey for the perfect sweet-meets-savory bite.

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### **Smoked Salmon**

Thinly sliced salmon with crostini bread and classic accompaniments.

### **Puff Pasty Delicacies**

From crispy cheese straws to mushroom goat cheese pinwheels, pesto star wreaths and fancy pigs in a blanket – these starters are sure to please even the fanciest of guests.

### **Empanadas**

From classic flavors such as chicken tinga to avante garde options such as truffled mushroom – goat cheese empanada.

### **Roasted Shrimp Cocktail**

Jumbo shrimp served with classic cocktail sauce and a freshly made lemon dill sauce.

### **Pinot Noir Cranberry Meatballs**

All beef gluten-free meatball glazed in our signature glaze made with Pinot Noir wine, cranberry sauce and herbs – the perfect balance of sweet heat and savory crunch.

### **Baked Brie**

Warm Brie cheese wrapped in a buttery puff pastry with your choice of a sweet or savory filling.

### **Bruschetta**

Served on a crusty bread, we offer a variety of different selections – sure to delight anyone!

Options include but not limited to:

**Prosciutto Fig Jam & Honey Bruschetta**

**Roasted Beef & Gorgonzola**

**Cream Cheese & Red Pepper Jam**

**Whipped Brie Cheese with Red Pepper Jam Drizzle**

**Pesto & Fresh Tomatoes**

**Pesto & Fresh Mozzarella**

**Whipped Ricotta, Hot Honey and Salami**

**Whipped Ricotta with Roasted Tomato Spread**

**Whipped Brie, Smoked Turkey & Crisp Apple**

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# Exquisite Holiday Dinners

## From Traditional to Contemporary

Savor the season with beautifully crafted main dishes that capture the spirit of the holidays. From timeless classics to inspired modern creations, each entrée is designed to delight the senses and bring people together around the table.

From slow-roasted classics to chef-inspired specialties, our holiday mains are masterfully prepared to impress every guest and elevate every gathering.

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## *Exquisite Spreads from Start to Finish*

*Enjoy a delicious traditional Christmas dinner or start new traditions this year and try our Italian inspired Entrees for a more contemporary feel.*

*Trust us, there is no wrong answer!*

*~Let us help you mix and match the perfect combinations~*

## ***Traditional Entree Selections***

### **~Roasted Turkey w/ Chardonnay Sage Gravy~**

Buttermilk brined turkey served with Chardonnay sage gravy.

### **~Brown Sugar Dijon Glazed Ham~**

A lovely glaze of brown sugar, cranberries and Dijon.

### **~Beef Medallions~**

Tender seared beef medallions in a delicious red wine demi-glaze sauce.

### **~Beef Medallions~**

Tender seared beef medallions in Diane Sauce.

### **~Whiskey Beef Stroganoff~**

Our #1 selling entrée! Grilled beef tenderloin with sauteed mushrooms and asparagus in a whiskey cream sauce over penne.

### **~Beef Bourguignon~**

Classic French beef dish with red wine sauce, mushrooms, pearl onions & bacon lardons.

### **~Slow Roasted Prime Rib~**

Classic Prime Rib roasted with a garlic black pepper crust.  
Served with savory horseradish sauce

### **~Beef Tenderloin~**

Served with your choice of a whiskey cream sauce or a red wine demi-glaze.

### **~Roasted Salmon~**

Scrumptious roasted salmon with homemade dill sauce.

### **~Chicken Diane~**

Tender grilled chicken in a caramelized onion, mushroom port wine sauce.

### **~Garlic & Herb Roasted Pork Loin~**

Roasted pork loin with a sensational garlic & herb crust.

### **~Bistro Chicken~**

Tender chicken breasts in a roasted garlic wine sauce...one of our most popular entrees!

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## *Celebrate the Season with Culinary Brilliance*

*From timeless holiday dishes to chef-crafted contemporary creations,  
our entrées elevate every gathering.*

*Mix, match, and marvel at a menu that shines as bright as the season.*

### *Italian Inspired Selections*

#### **~Classic Lasagna Bolognese~**

All made-from-scratch...from the ricotta, the fresh pasta sheets and the all-beef Bolognese sauce. Simply Divine!

#### **~Italian Sausage & Peppers~**

Delicious medley of sweet & hot Italian sausages sliced and roasted with colored bell peppers and fresh marinara. Served with penne pasta or Italian potatoes.

#### **~Chicken Piccata~**

Chicken breasts in a white wine caper cream sauce with artichoke hearts.  
Served with penne pasta or Italian potatoes.

#### **~Chicken Parmesan~**

Crispy fried chicken breast layered with melted mozzarella, classic marinara sauce and penne pasta.

#### **~Chicken Marsala~**

All natural chicken breasts in a mushroom wine sauce served with Italian roasted potatoes.

#### **~Christmas Pasta~**

Creamy sauce with spinach, red bell peppers, artichoke hearts and Parmesan.  
Served with penne pasta. Can also include grilled chicken.

#### **~Vegetarian Lasagna~**

Delicious Parmesan Bechamel sauce layered with spinach, sauteed mushrooms, ricotta and mozzarella cheeses.

#### **~Chianti Braised Beef Tips~**

Tender beef braised in Chianti red wine served with either creamy polenta or Italian potatoes.

#### **~Natasha's Italian Meatballs~**

All-beef meatballs with a Parmesan cheese panade served with a luscious tomato sauce.

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## **Sides Crafted to Captivate**



### **~Crispy Baby Potatoes w/Fresh Herbs & Sea Salt~**

Baby potatoes roasted to crispy & tossed with sea salt and fresh parsley.

### **~Potato Gratin~**

Thinly sliced potatoes in a cream sauce, baked to a tender perfection.

### **~Vegetable Tian~**

Delicious all vegan gluten-free vegetable dish filled with caramelized onions, red bell peppers, tomatoes & zucchini with fresh herbs. A holiday treat for sure!

### **~Ultimate Mac & Cheese~**

Creamy blend of cheeses baked with penne pasta and finished off with a crunchy topping.

### **~Broccoli Gratin~**

Delicious broccoli in a creamy cheese sauce with a crunchy topping.

### **~Butter Whipped Mashed Potatoes~**

Fluffy Yukon Gold potatoes whipped smooth with butter and cream.

### **~Roasted Garlic Infused Mashed Potatoes~**

Fluffy Yukon Gold potatoes whipped smooth with roasted garlic butter.

### **~Loaded Mashed Potatoes~**

Whipped potatoes with sour cream, bacon, cheddar cheese and green onions.

### **~Spinach Quiche Bake~**

Spinach and cheese casserole with a light and airy crust.

### **~Steamed Mixed Vegetables~**

Classic combination of broccoli, carrots and cauliflower steamed to perfection and seasoned.

### **~Harvest Stuffing~**

Mixed cornbread and brioche bread with celery, onions and dried cranberries.



***Fresh, Festive and Full of Flavor!  
Our Salads Bring the Season to Life***

**~Classic Garden Salad~**

Beautiful salad filled with fresh vegetables and house made Ranch dressing.

**~Caesar Salad~**

A true classic with our homemade Caesar dressing, Parmesan cheese, and garlic & herb croutons.

**~Italian Salad~**

Romaine lettuce, tomatoes, olives, red onion and Parmesan cheese with Italian Vinaigrette.

**~Apple Pecan Salad~**

Romaine lettuce, red onions, crisp apple chunks and pecans in a White Wine Vinaigrette.

**~Winter Pear Salad~**

Tender hearts of Romaine with winter pears, candied spiced pecans and Gorgonzola Blue Cheese. Served with house made Pear-White Wine Vinaigrette.

**~Italian Pasta Salad~**

Four cheese tortellini tossed with our house Italian dressing, pepperoncini, olives and roasted red peppers. Definitely not your average pasta salad.



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## Indulge In The Sweetest Ending

*No one will forget the exquisite finale to your feast, so give your guests the royal treatment with our delicious desserts.*

### ~Chocolate Bourbon Pecan Pie~

Our most popular holiday dessert!  
Combination of rich dark chocolate, bourbon and pecans.

### ~Poached Pear & Caramel Trifle~

Vanilla rum poached pears layered with pound cake and layered with dulce le leche (milk caramel) whipped cream.  
Truly decadent!

### ~White Wedding Cake~

Say “I do” to pure elegance! Our white cake is exquisitely moist and light, perfectly paired with a velvety smooth vanilla buttercream frosting that melts in your mouth. A timeless choice for any celebration.

### ~Carrot Cake~

Our carrot cake is incredibly moist, spiced to perfection, and brimming with fresh carrots and nuts (also available nut-free). Generously topped with a rich utterly irresistible cream cheese frosting.

### ~Chocolate Mousse Cake~

Experience pure chocolate decadence! Our rich, airy chocolate mousse is a cloud of intense cocoa flavor, yet incredibly satisfying. It is a sophisticated treat for the true chocolate connoisseur.

### ~Black Forrest Cake~

Take a stroll through the dark and delicious! Layers of rich chocolate cake are infused with a cherry liqueur and generously filled with sweet cherries. A timeless German classic.

### ~Chocolate Turtle Cake~

A decadent delight for chocolate lovers, our Chocolate Turtle cake features layers of moist chocolate cake generously layered with caramel, studded with toasted pecans, and finished with a smooth chocolate ganache.

### ~Lemon Sunshine Cake~

Brighten your day with a slice of pure sunshine! This vibrant lemon cake is layered with a zesty homemade lemon curd and finished with a silky-smooth refreshing lemon buttercream.

### ~Cookies and Cream Cake~

Irresistibly playful, our Cookies and Cream cake layers rich chocolate cake with creamy vanilla frosting and crunchy chocolate cookie crumbles. A nostalgic treat for all ages.

### ~Chocolate Peanut Butter Cake~

The ultimate dynamic duo! Indulge in moist chocolate cake, it's a harmonious blend of sweet and salty, sure to delight any fan of this classic combination.

### ~Strawberry Mousse Cake~

Light and refreshing our Strawberry Mousse cake offers delicate layers of vanilla cake, silky strawberry mousse, and fresh strawberry garnish. Perfectly balanced for those who crave a fruity creamy dessert.

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