KC CATERY
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Delectable Edibles

MENU CHOICES – 11/15/26

Lighter Fare

Quiche:* Mushroom and leek

Chicken Salad:** Traditional *or*
Waldorf – with apple, celery, raisins, walnuts *or*
Poppy seed – with celery, dried apricots, slivered almonds, scallion

**can substitute a tuna salad or egg salad

Hickory bbq grilled chicken salad – with grape tomatoes, corn, jicama, black beans, red onion and diced cheddar on romaine, with bbq ranch dressing

Coconut shrimp salad – with mango, cucumber, radish and roasted cashews on mixed greens, with orange-honey vinaigrette

Antipasto salad – with soppressata, mortadella, pepperoni, provolone, roasted peppers, celery, marinated artichokes and olives on romaine, with Italian dressing (can sub tortellini and white beans for meat for vegetarian)

Poached salmon – with dill or horseradish sauce and cucumber salad or pickled beets

Rainbow sesame noodles with chicken

Soup:* Chicken tortilla *or*
Butternut squash and apple *or*
Broccoli cheddar

Chili:* Beef
Black bean (veg)

*portion includes side salad and/or artisanal bread item as appropriate

Dinners

Prosciutto and pesto stuffed chicken breast – served with farro and roasted broccolini

Stir-fried lemon chicken – served with brown (or cauliflower) rice and sautéed bok choy

Salmon Milano – filet baked with pesto, served with roasted potatoes and roasted grape tomatoes

Baked tilapia with grape tomato and olive sauce – served with lemony orzo and roasted cauliflower

Beef stroganoff – served with egg noodles and roasted brussels sprouts

Lamb-stuffed eggplant – served with rice pilaf

Cheese blintz soufflée with blueberry coulis – served with fruit salad

Baked rigatoni roasted vegetables, ricotta, mozzarella, marinara sauce