


## Quality Buffet Meals co

The enclosed menus list our full-service buffet meals which include . . .

- Friendly, uniformed servers
- Linen skirted buffet table
- Fancy chaffing dishes
- Deluxe plastic disposable dinnerware and napkins

- Clean-up of the buffet table area


## © Event $P_{\text {reparation }}$

- We will help you plan and coordinate your event.
- A non-refundable deposit will reserve your date (based on estimated attendance).
- Menu selections should be made at least 2 weeks or more in advance.
- There is a $\$ 50$ service gratuity charge per server on any full service catering job.
- In order to serve you better, a final count of guests and a firm serving time must be established seven days before the event. There will be a $\$ 25.00$ additional service charge for any changes made between the 7th to the 4 th day before the event. We regret that changes cannot be made 3 days prior to event.
- Your occasion must be paid in full 3 days prior to event date.


## - Additional Services

- We will cut your cake for $\$ 25.00$ and up, depending on the number of guests (1 to 100. . $\$ 25,101$ to 200. . $\$ 35,201$ to 300 . . $\$ 45,301$ up. . $\$ 50$ ). There is also an additional $.20 \Phi$ per setting charge for the dessert plates, forks and napkins. To-Go containers for cake are available for purchase at $.10 \$$ each.
- Bussing of guest tables $\$ 50.00$ charge per every 100 persons at event (excluded on China Service).
- China, silverware, and linen napkins can be provided at an additional charge of $\$ 4.95$ per person, plus a $15 \%$ service charge for set-up and bussing of china \& silverware.
- Theme parties, table decorations and rental items are also available.
- Left-over food, if any, will be provided to you with prior arrangement.
- Banquet halls available. We have a hall list available which may help you start your search for a catering location.
- We have a variety of other Menus including Box Lunches, Bar-B-Que, Buffets and Hors D’oeuvres. Please feel free to call, visit our office or our website at www.kenricks.com for any of this information.


# SO Description of $\mathrm{M}_{\text {enu }}$ Items 

## - Entrées

Braised Short Ribs - Short rib braised in a demi-glace.
Chicken Cordon Bleu - Ham and swiss stuffed chicken breast topped with provel.
Chicken Emil - Boneless skinless chicken breast, white wine lemon butter sauce with mushrooms, broccoli and garlic.
Chicken Marsala - Sautéed chicken breast, with mushrooms in a Marsala wine sauce.
Chicken Modega - Italian breaded chicken breast, white wine lemon butter sauce with mushroom, provel, and bacon.
Chicken Oregano - Boneless skinless chicken breast, tomato sauce, green peppers, mushrooms, and oregano.
Chicken Picatta - Italian breaded chicken breast, white wine lemon butter sauce with capers.
Chicken Provencal - Boneless skinless chicken breast, white wine lemon butter sauce, garlic and tomatoes.
Chicken Spedini - Skewered pieces of marinated and seasoned chicken breast
Chicken with Mushrooms and Artichoke Sauce Boneless skinless chicken breast, mushrooms, artichoke, and sherry wine sauce.
Orange Marinated Chicken Breast - Boneless skinless grilled chicken breast with orange glaze.

## Q Pastas

Cheese Tortellini Piselli
Cheese tortellini with a cream sauce, peas, mushroom, and green onion.

## Farfalle Carbonara

Bowtie noodles with bacon, tomato, cream sauce

## Orecchiette Pasta

in Fennel Cream Sauce w/Salsiccia

## Pasta Primavera

Bowtie noodles, green peas, broccoli, cauliflower, zucchini and pimentos in our delicious tomato cream sauce.

## Cold Gemelli Pesto

Gemelli noodles, basil, pesto and pine nuts.

## - Vegetables $*$

Bacon Braised Green Beans

Green beans with bacon, butter, salt and pepper.

## Butter and Parslied New Potatoes

New potatoes with butter, parsley, salt and pepper.

## Carrots Amaretto

Baby carrots with honey, amaretto and butter.

## Flame Roasted Corn

Roasted corn with sweet peppers and onion.
Garlic Idaho Mashed Potatoes
Mashed potatoes with roasted garlic.
Green Bean Almondine Casserole
Green beans with shaved almonds, butter and creamy mushroom sauce.
Peas and Carrots
Peas and carrots with salt, pepper and garlic butter.
Asparagus topped with Prosciutto
Asparagus with prosciutto, parmesan, olive oil, salt and pepper.

## Vegetable Medley

Broccoli, cauliflower, zucchini, squash, red and yellow peppers in a light butter sauce.

## - Salads 2

Asian Salad - Romaine and Iceberg lettuce, with mandarin oranges, water chestnuts, carrots, fried rice noodles with a sesame ginger dressing.
Caesar Salad - Crisp Romaine lettuce, shredded parmesan and croutons tossed with our creamy Caesar dressing.
Italian Salad - Crisp Romaine and iceberg lettuce, thin red onion slices, artichokes, pimentos, parmesan cheese tossed with our red wine vinaigrette dressing.
Spinach Salad - Baby Spinach, toasted almonds, Feta cheese and strawberries in a vinaigrette dressing.
Spring Mix Salad - Seasonal blend of 5 delicate lettuces, bleu cheese, toasted walnuts with balsamic vinaigrette dressing.
Tossed Garden Fresh Salad - Crisp Iceberg lettuce, tomatoes, seasonal peppers, shredded cheddar \& mozzarella cheeses, volpi salami from the Hill served with Italian dressing. (other dressing choices available)

# © The Classic Supreme Buffet 22 

~Entrée Choice
Basic (Choose 2)
Top Round of Roast Beef in Au Jus
Breast of Turkey in Creamy Giblet Gravy
Hawaiian Pineapple or
Georgia Peach Baked Ham
Old Fashioned Roast Pork in Rich Gravy
Boneless Roasted Pork Loin Slices in Rich Gravy

## Chicken

(Substitute 2nd Entrée for \$2.50 p.p.)
Fried Chicken Assorted 8 Piece Cut
Lemon Pepper Seasoned Chicken Breast
Chicken Marsala
Chicken Spedini

## Premium Chicken

--(Substitute 2nd Entrée for \$3.50 p.p.)
Chicken Modega
Chicken Piccata
Chicken Cordon Bleu
$\sim$ Accompaniments
(Choose 2)
Pasta
Pasta Con Broccoli
Pasta Primavera
Fettuccini Alfredo with Mushrooms
Rigati Mostaccioli in Red Meat Sauce

## Vegetables

Buttered Idaho Mashed Potatoes with Gravy
Garlic Idaho Mashed Potatoes
Buttered and Parslied New Potatoes
Cheesy Potato Casserole with crunchy crumb topping
Green Bean Almondine Casserole
Flame Roasted Corn
Whole Baby Carrots Amaretto
Peas and Carrots in a Light Butter Sauce
Bacon Braised Green Beans
Asparagus topped with Proscuitto
Vegetable Medley in a Light Butter Sauce

Green and Black Olives, Dill Pickle Spears Sweet Pickle Chips and Pepperoncini


Bakery Dinner Rolls with butter Kaiser Buns

White, Rye or Wheat Bread Slices

## , Entrée Choice ~ <br> Hand Carving Options

(Choose 1)
Hand Carved Top Round of Beef with $A u$ Jus on the side

Hand Carved Pork Loin Roast with Gravy
Boneless Prime Rib Roast (add \$5.00 p.p.) with Button Mushrooms on the side

## Second Entrée (Choose 1)

Braised Short Ribs
Chicken Piccata
Lemon Pepper Seasoned Chicken Breast
Chicken Modega
Chicken Marsala
Chicken Spedini
Chicken Cordon Bleu

Fish Options
(Sub for Meat Options, add $\$ 2.00$ p.p.)
Mahi Mahi $\quad$ Cod (Grilled or Baked) $\quad$ Salmon
Your Sauce or Bed Choice of
Lemon Dill Lime Shallot Matre De’ Butter Sesame Ginger Mango Chutney

4oz. Lobster or King Crab Legs (add \$8.00 p.p.)
$\checkmark$ Salads
(Choose 1)
Tossed Garden Salad
with Italian Dressing
Kenrick's Italian Salad with Red Wine Vinaigrette Dressing

Caesar Salad

## - Fancy Relish Tray

Green and Black Olives, Dill Pickle Spears Sweet Pickle Chips and Pepperoncini

Bakery Dinner Rolls with butter

## Se Complete Buffet Your Way

## Q Entrée Choice <br> (Choose 2) <br> Beef

Steak Upgrade (add \$5.00 p.p.)
New York Strip Steaks (10 oz.)
Ribeye Steaks (10 oz.)
Filet Mignon (8 oz.)
Boneless Prime Rib with Horseradish Cream Sauce
Braised Short Ribs in Brown Gravy
Button Mushrooms \& Au jus Served with Steaks

## Pork

Pork Loin Slices in Gravy
Boneless Stuffed Pork Chop $11 / 2$ " Thick Cut Pork Chop

## Chicken

Chicken Cordon Bleu
Chicken Modega
Chicken Piccata
Lemon Pepper Seasoned Chicken Breast
Chicken Marsala
Chicken Spedini
Orange Marinated Chicken
Chicken Provencal
Chicken Emil
Chicken Oregano
Chicken with Mushroom Artichoke Sauce

## Baked Fish

Mahi Mahi Cod (Grilled or Baked) Salmon
Your Sauce or Bed Choice of
Lemon Dill Lime Shallot Matre De’ Butter Sesame Ginger Mango Chutney
40z. Lobster or King Crab Legs (add $\$ 8.00$ p.p.)

Bakery Dinner Rolls with butter

## $\sim$ Accompaniments ${ }^{\circ}$ <br> (Choose 2) <br> Pasta <br> Pasta Con Broccoli <br> Pasta Primavera <br> Fettuccine Alfredo with Mushrooms <br> Rigati Mostaccioli in Red Meat Sauce <br> Cheese Tortellini Piselli <br> Farfalle Carbonara <br> Orecchiette Pasta <br> Cold Gemelli Pesto <br> Vegetables

Buttered Idaho Mashed Potatoes with Gravy
Garlic Idaho Mashed Potatoes
Buttered and Parslied New Potatoes
Cheddar Au Gratin Potatoes
Creamy Scalloped Potatoes
Cheesy Potato Casserole with crunchy crumb topping
Large Seasoned Idaho Baked Potato with butter \& sour cream
Green Bean Almondine Casserole
Flame Roasted Corn
Whole Baby Carrots Amaretto
Bacon Braised Green Beans
Asparagus topped with Prosciutto
Vegetable Medley in Light Butter Sauce
(Choose 1)
Tossed Garden Salad with Italian Dressing Caesar Salad
Asian Salad with Sesame Ginger Dressing
Spinach Salad
Spring Mix Salad
(Choose 1)
Grilled New York Strip Steak (10 ounce)
Grilled Prime Ribeye Steak (10 ounce)
Grilled Filet Mignon Steak (8 ounce)
Boneless Prime Rib Roast (10 ounce)
Grilled Honey Pork Chop (16 ounce)
Boneless Roasted Pork Loin Slices in Creamy Gravy

Boneless Stuffed Pork Chop
Add a 4oz. Lobster Tail or King Crab Legs to Steak Buffet (add $\$ 8.00$ p.p)

Steak size can be upgraded for an additional cost

## Make Your Meal Special Hand Carved Whole Beef Tenderloin or Pork Tenderloin (Rubbed in Special Seasonings) (add \$2.00 p.p.)

## - Salads

(Choose 1)
Tossed Garden Salad with Italian Dressing
Kenrick's Italian Salad with Red Wine Vinaigrette Dressing

Caesar Salad

## Accompaniments <br> Potatoes <br> (Choose 1) <br> Scalloped Potatoes in Cream Sauce <br> Cheddar Au Gratin Potatoes <br> Cheesy Potato Casserole with crunchy crumb topping

Herbed Rosemary Roasted Red Potatoes Garlic Idaho Mashed Potatoes

Buttered Idaho Mashed Potatoes with Gravy

Twice Baked Idaho Potato
Cheddar or Sour Cream Styles
Large Baked Idaho Potato with butter \& sour cream
(Potatoes can be substituted for any of our pastas on the Supreme Buffet Menu)

## Vegetables

(Choose 1)
Fresh Broccoli served with Cheese Sauce Whole Green Beans with Roasted Almonds Whole Baby Carrots Amaretto Vegetable Medley in a Light Butter Sauce

## Bakery

Bakery Dinner Rolls with butter

Coffee and Condiments, Deluxe Plastic Plates, Utensils and Napkins (Included in Full Service Only)

# SOHors Doenres Buffet 29 

Dollar Roll Sandwiches

Served on Yellow, Wheat or Rye Dough Buns
Roast Beef \& Cheddar Ham \& Swiss Corned Beef \& Swiss Turkey \& Provel
(Comes with Dijon Honey Mustard and our Tasty Sandwich Sauce)

Choose Four Appetizers:

Mini Burritos with Salsa
Spicy Chicken Wings with Ranch Dipping Sauce
BBQ Honey Chicken Wings
Chicken Quesadilla with Salsa
Boneless Breaded Sesame Seed Chicken Wings
Feta and Sundried Tomato Phyllo Mini Vegetable Springroll Cheddar Cheese Pastry Puffs

Deviled Eggs
Breaded Cannelloni Bites with Marinara Sauce
Little Smokie Sausages in Sauce Italian Meatballs in Red Sauce
Swedish Meatballs in Brown Gravy Mini Egg Rolls with Sweet-n-Sour Sauce
Crab Rangoon with Sweet-n-Sour Sauce BBQ Cocktail Riblets in Sauce
Little Franks in Puff Pastry Shells

## Premium Appetizers:

Substitute a premium appetizer for one above at $\$ 1.00$ more per person per selection.

Kenrick's Ozark Grillers Bacon Wrapped Seasoned Beef \& Cheddar

Kenrick's Chicken Grillers
Bacon Wrapped Seasoned Chicken \& Hot Pepper
Mini Filet Bites Marinated in Andria's
Kenrick's Stuffed Mushroom Caps
Choice of Sausage, Seafood or Boursin Cheese
Glazed Rumaki
Bacon Wrapped, Water Chestnut in a Brown Sugar Glaze

Mexican Empanadas
Assorted Mini Quiche

Breaded Chicken Tenders with Ranch or Bleu Cheese Dipping Sauce

## Cheese Dill Puffs

Assorted Tortilla Pinwheels
Mediterranean Spanakopita
Beef, Mushroom and Green Pepper Brochette

Pork or Chicken
Hawaiian Brochette
with Pineapple and Green Pepper
Meatball Brochette
with Green Pepper and Mushroom

## Choose One Fresh Tray

## Fresh Vegetable Tray with Dip

Includes Broccoli and Cauliflower Florets, Carrot and Celery Sticks, Cucumber Slices, Grape Tomatoes served with a Ranch Dipping Sauce

> Fresh Fruit Tray with Dip Includes Cantaloupe and Honeydew Melon Chunks, Orange Slices, Red Grapes, Strawberries, and Pineapple served with a Sweet Cherry Marshmallow Dip
> (May vary by season)

## Assorted Cubed Cheese Tray

Includes Bite-Size Chunks of Onion, Hot Pepper, Co-Jack, Sharp Cheddar, Vegetable and Munchee Cheeses

## Cheese and Sausage Tray

Cracker Size Slices of Sharp Cheddar, Hot Pepper, Salami, and Onion
Vegetable \& Munchee Cheese
Complimented with Kenrick's Hickory
Smoked all Beef Salami Slices
(Sliced for Crackers)
You can add extra trays to your menu at an additional cost.

## *Coffee and Condiments

*Deluxe Plastic Cocktail Plates, Hors D'oeuvres Spears, Utensils and Napkins
*(Included with Full Service Only)

