

# LASTING MEMORIES BY KATE, LLC

Your Complete Event Providers

We provide full-service custom catering for Weddings, Corporate, Individual and any other Special Events.

Dedicated to excellence in food quality, preparation and presentation, we cater functions both small and large. Whether you are planning a buffet, seated dinner, cocktail party, fundraiser or other special event, our team can offer you innovative cuisine that's tailored to your palate, ideal for the season and perfect for the chosen theme of your event.

Our catering service sets the standard for professionalism and excellence and food and beverages to suit your menu, your taste and your budget.

For a truly memorable catered experience, call us today at 231.884.3190 and one of our event planners will work with you to manage every detail of your next special event.

## *Dinner Buffets*

Tasteful, Distinctive & Themed Menus  
Platters, Appetizers & Stations  
Late Night Happenings





# Dinner Options

The Tastefull Menu includes: (1) Entree, (1) Side, (1) Potato, (1) Vegetable, (1) Green Salad with (2) Dressings, Fresh Dinner Rolls with Butter, (1) Beverage (*Soda & Bottled Water not included*) and a Coffee Station. Prices are per person.

DELIVERED - Choice of one side / \$13.70 per person ~ Choice of two sides / \$16.70 per person ~ Choice of three sides / \$19.70 per person  
CATERED - Choice of one side / \$15.70 per person ~ Choice of two sides / \$18.70 per person ~ Choice of three sides / \$21.70 per person  
PLATED - Choice of one side / \$20.70 per person ~ Choice of two sides / \$23.70 per person ~ Choice of three sides / \$26.70 per person

NOTE: Prices are for parties of 50 or more people. There will be an additional charge of \$5.00 per person if the party is under 50 people.

The Distinctive Menu includes: (2) Entree, (2) Side, (1) Potato, (1) Vegetable, (1) Green Salad with (2) Dressings, Fresh Dinner Rolls with Butter, (1) Tray/Appetizer, (1) Beverage (*Soda & Bottled Water not included*) and a Coffee Station. Prices are per person.

DELIVERED / \$18.50 per person ~ CATERED / \$20.50 per person ~ PLATED / \$25.50 per person

NOTE: Prices are for parties of 50 or more people. There will be an additional charge of \$5.00 per person if the party is under 50 people.

The Themed Menu has a array of meal ideas already put together for you. You will find the Themed Menu on pages 8-10.

## All Buffet Style meals receive the following:

- Complete Set-Up & Take-Down of all Food Areas
- Chafing Dishes (for Hot & Cold Foods)
- Linens for Food & Beverage Tables
- White Plastic 10.25" Dinner Plates
- White Disposable 6" Dessert Plates
- 'Reflection Like' Plastic Flatware
- Clear Disposable 9 oz Plastic Cups
- Disposable 12 oz Foam Coffee Cups
- Dinner & Beverage Napkins
- Coffee with a Coffee Center
- Beverage Dispensers

## All Plated Style meals receive the following:

- Disposable Dinnerware, Flatware, Cups and Napkins as described in the Buffet Style meals.
- Complimentary Dinner Rolls, Butter, Salt & Pepper on each table
- Table Side Water Service
- Coffee with Coffee Center
- Bottled Water Station at Bar
- Cleanup of each table
- Waitstaff - Additional \$125.00 per waitstaff

## REAL Glass Dinnerware

\$9.50 per guest

Price includes the following:

- (1) White or Clear 10" Dinner Plate.
- (1) White or Clear 7" Dessert/Salad Plate.
- (1) Clear 16 oz Drinking Cup.
- (1) Dinner Fork
- (1) Salad Fork
- (1) Dinner Spoon
- (1) Butter Knife
- Disposable Dinner & Beverage Napkins



# Dinner Selections

## CHICKEN

**Lemon Garlic Wine Chicken Breast**  
**Chicken Marsala** (sautéed with shallots, mushrooms, Marsala wine sauce)  
**Rosemary Roasted Chicken**  
**Chicken Milanese** (chicken breast with arugula, tomato, basil & garlic)  
**Balsamic Wine Braised Chicken Breast**  
**Baked Parmesan Chicken**  
**Grilled BBQ Chicken** (lightly smoked & basted with homemade barbeque sauce)  
**Chicken with Creamy Tomato Sauce** (Slow roasted chicken breast topped with a creamy parmesan roasted tomato sauce.)  
**Chicken Piccata** (with white wine, capers, parsley and lemon)  
**Chicken Kebabs** (with a orange glaze)  
**Teriyaki Chicken**  
**Chicken Stir Fry** (crushed peanuts, bean sprouts, carrots, scallions and ginger)  
**Balsamic Chicken**  
**Chicken Parmigiana** (baked chicken breast with marinara sauce and mozzarella)  
**Chicken Isabella** (with roasted potatoes, onions, and tomatoes)  
**Chicken in Mushroom Sauce**  
**Santa Fe Chicken** (chicken breasts topped with a fresh tomato salsa)  
**Creamy Bacon Wrapped Chicken** (Roasted chicken breast wrapped in bacon smothered in a creamy parmesan sauce.)  
**Chicken Santa** (with sundried tomatoes, olives and mushrooms)  
**Mango Chutney Chicken** (glazed with mango, chutney, and sliced peaches)  
**Chicken Francaise** (chicken Breasts in a mushroom, lemon butter and wine sauce)  
**Chicken Breast** (with Mango Salsa)  
**Chicken Asiago with Linguine** (Tender chicken simmered in our asiago cream sauce served over Linguine.)

## CHICKEN

**Chicken Cordon Bleu** (Chicken breasts layered with ham, swiss cheese & topped with our swiss cream sauce & toasted bread crumbs)  
**Bourbon Chicken** (Tender chicken breast sautéed with mushrooms, onions, peppers & topped with a delectable bourbon glaze)  
**Chicken Fettuccine Alfredo** (Chicken & baby spinach slow cooked in a parmesan alfredo sauce layered over fettuccine pasta.)

## BEEF

**Tender Roast Beef w/ Mushroom Gravy** (Slow roasted & fork tender roast beef served with our sensational mushroom gravy (pairs great with our sour cream mashed potatoes))  
**Beef Marsala** (Tender beef sliced then simmered in our mushroom, onion & marsala wine sauce)  
**Mongolian Beef** (Roasted tender beef tips topped with our mongolian sauce & chopped green onion.)  
**Teriyaki Glazed Beef Strips** (Tender beef strips covered with our teriyaki sauce and layered over broccoli.)  
**Sliced Sirloin Steak** - additional \$2.95 pp (with onions & bell peppers and a Chimchurri Sauce)  
**Sliced Filet Mignon** - additional \$4.95 pp (with a horseradish cream sauce)  
**BBQ Boneless Ribs** - additional \$3.95 pp (with a bourbon glaze)  
**Meatloaf** (ground beef and vegetables with a sweet tomato glaze)  
**Fillet of Beef Tenderloin** - additional \$5.95 pp (with a creamy béarnaise sauce)  
**Brandy Flamed Peppercorn Steak** (Sirloin marinated in crushed peppercorn and then cooked to perfect and topped with a red wine cream sauce)  
**Beef Bourguignon** (cubed beef filet, caramelized pearl onions, fresh mushrooms, baby carrots in a burgundy wine sauce)  
**Stir-Fry Teriyaki Beef** (broccoli or snow peas, mushrooms, onions)

## BEEF

**Tri Color Pepper Steak** (with red, yellow, and green peppers)  
**Marinated Flank Steak** - additional \$3.95 pp (served with a BBQ & a horseradish cream sauce)  
**Smoked Brisket** - additional \$2.25 pp (16-hour smoked brisket served with our signature BBQ sauce and famous Carolina mustard sauce.)  
**Steak & Mushroom Stroganoff** (Sautéed mushrooms and beef tips smothered in a stroganoff sour cream sauce and layered over egg noodles.)  
**Meaty Lasagna** (Rich tomato meat sauce, parmesan, mozzarella, cottage cheese & perfectly cooked lasagna noodles layered & baked to perfection.)  
**Tomato Beef and Broccoli Asian Beef Stripes** (with a white wine & apple sauce)  
**Corned Beef & Cabbage** - additional \$3.95 pp  
**Beef with Tomato & Broccoli** (simmered in a sweet oyster sauce)  
**Apricot Glazed Corned Beef** - additional \$3.95 pp  
**Salisbury Steak** (with a mushroom sauce)  
**Spinach Rolled Thin Steak** - additional \$2.95 pp)  
**Steak Tips** (smothered in a creamy mushroom sauce and served with egg noodles)

## PORK

**Honey Barbecue Boneless Ribs**  
**Roast Pork Tenderloin** (with a apricot marinade)  
**Mushroom Pork Loin** (sliced pork loin in a creamy mushroom sauce)  
**Orange Pork Loin** (sliced pork loin in a cinnamon orange sauce)  
**Mongolian Pork Loin** (sliced pork loin in red wine dijon mustard sauce)  
**Maple Brined Pork Loin**  
**Raspberry Pork Loin** (sliced pork loin in a raspberry ginger sauce)  
**Pineapple Grilled Pork Loin** (sliced pork loin topped with a italian sugar pineapple sauce)



# Dinner Selections

## PORK

**Parmesan Sage Pork Loin** (sliced pork loin topped with a parmesan sage sauce)  
**Bourbon Braised Ribs** (Boneless pork ribs slow roasted in our bourbon glaze.)  
**Applewood Smoked Pulled Pork** (Served with our signature BBQ sauce our famous Carolina mustard sauce.)  
**Italian Sausage** (Mild sliced traditional Italian sausage oven roasted with medley of bell peppers & onions)  
**Kielbasa & Kraut** (Authentic Polish kielbasa simmered in our own recipe kraut.)  
**Herbed Pork Loin** (Slow roasted herbed pork loin served with our apple infused gravy)

## MEATBALLS

**Swedish Meatball** (homemade meatballs smothered in a combination of: cream of mushroom soup, sour cream, cream cheese, worcestershire, chicken broth, salt & pepper)  
**Blue Cheese & Turkey Meatballs**  
**Italian Meatballs & Pasta** (Hand made meatballs simmered in our marinara sauce served over penne pasta.)  
**Sweet & Tangy Meatballs**  
**Specialty BBQ Meatballs**

## HAM

**Candied Sliced Ham** (sliced ham in a brown sugar pineapple sauce)  
**Maple Cinnamon Glazed Ham**  
**Honey Orange Glazed Ham**  
**Cherry Wine Glazed Ham**  
**Sweet Bourbon Glazed Ham**  
**Smoked Ham Slices**

## POTATO

**Roasted Red Skinned Potatoes**  
**Cheesy Roasted Red Skinned Potatoes**  
**Candied Sweet Potato**  
**Classic Buttery Mashed Potatoes**  
**Garlic Buttery Mashed Potatoes**  
**Sour Cream Mashed Potatoes**  
**Scalloped Potatoes** (\$1.50 pp add-ons: Ham, Bacon or Cheese)  
**Seasoned Steak Fries** (served with a southwest ranch sauce)  
**Roasted Red Potatoes w/ Dill Butter**  
**Baked Potato** (served with a butter) (add-on option for \$1.50 pp: bacon, green onion & sour cream)  
**Rosemary roasted Yukon golds**  
**Roasted Potatoes Sautéed with Peppers & Onion**

## VEGETABLES

**Honey Glazed Baby Carrots with Pineapple**  
**Sugar Snap Peas and Carrots**  
**Julienne of Yellow and Green Squash**  
**Brussel Sprouts with Bacon**  
**Steamed Broccoli**  
**Sautéed Mushrooms and Shallots in Wine**  
**Garlic Roasted Vegetables** (Your Choice)  
**Sweet Fingerling Carrots**  
**Buttery California Blend Vegetables**  
**Roasted Onion & Peppers**  
**Balsamic Roasted Vegetables**  
**Sweet Balsamic Glazed Carrots**  
**Seasoned Garlic Almond Green Beans** - add an additional \$.75 pp for Bacon  
**Steamed Asparagus with Lemon Dill Butter**  
**Baked Squash with Sweet Brown Sugar Butter**  
**Buttered Cut Green Beans**  
**Buttered Whole Kernel Corn**  
**Buttered Sweet Peas**  
**Zesty Italian Mushrooms**

## COLD DISHES

Cold Dishes are also considered Side Dishes.

**Potato Salad** (Classic or Mustard)  
**Ambrosia Salad** (a beautiful combination of mandarin oranges, pineapple, coconut, marshmallow & sour cream)  
**Honey Mustard Pasta & Ham Salad**  
**Classic Macaroni Salad**  
**Classic Macaroni Salad w/ Black Olives**  
**Tuna Macaroni Salad**  
**Taco Salad**  
- With or With-out Meat  
- With Thousand Island or Catalina  
**Antipasto Salad** - add \$1.50 pp  
**Cole Slaw** (KFC Style)  
**Italian Pasta Salad** (Regular, Golden or Creamy)  
**Spaghetti Italian Pasta Salad**  
**Israeli Salad** (chopped tomatoes, onion, cucumbers, fresh lemon juice, garlic)  
**Broccoli & cauliflower Bacon Salad**  
**Crab & Pasta Salad**  
**Loaded Baked Potato Salad** (Yup! Just like a baked potato, but cold. We take a chilled baked potato and dice it up and add bacon, green onion, shredded cheese and toss it with a creamy sour cream sauce.)  
**Broccoli & Bacon Salad with Grapes & Sunflower Seeds**  
**Tomato Macaroni Salad**

## GREEN SALADS

**Garden** (tossed with iceberg, tomatoes, red onion, cucumbers, carrots & croutons)  
**House** (tossed with romaine, tomatoes, sweet onion, cucumbers, & croutons)  
**Strawberry** (tossed with romaine, fresh strawberries, crumbled feta, sweet onion, homemade strawberry vinaigrette and croutons)



# Dinner Selections

## GREEN SALADS

**Mediterranean** (tossed with romaine, tomatoes, red onion, crumbled feta, black olives, creamy italian dressing & croutons)

**Caesar** (tossed with romaine, croutons, parmesan cheese and caesar dressing)

**Cranberry Spinach** (tossed with spinach, dried cranberries, almonds, homemade poppyseed dressing vinaigrette & croutons)

**Antipasto Salad** - add \$1.50 pp (tossed with romaine, tomato, black & green olives, salami, pepperoni, pepperoncini, cucumber, mozz cheese and creamy italian)

**The Cobb** - add \$1.00 pp (spinach, roasted chicken, lime avocado, tomato, egg, green onion, bacon with a homemade blue cheese dressing)

**Pecan Craisin Spinach Salad** - add \$1.50 pp (Fresh spinach and spring mix tossed with Feta crumbles, roasted pecans, craisins, Sweet and green onions, and a sweet balsamic vinaigrette.

NOTE: Any Salad Dressing can be substituted.

## SOUPS

Soups are also considered Side Dishes.

**Our Famous 3-Meat Chili** (made with beef, sausage & bacon)

**Creamy Potato Soup**

**Cheesy Broccoli Soup**

**Vegetable Beef Soup**

**Chicken Noodle Soup**

**Ham & potato Soup**

**Italian Sausage Soup**

**Corn Chowder**

**Broccoli, Ham & Cheese Soup**

**New England Clam Chowder**

**Butternut Squash Soup** (seasonal)

## HOT DISHES

Hot Dishes are also considered Side Dishes.

**Fettucine Alfredo** (Parmesan & Romano cream sauce) - add Chicken for \$1.50 pp

**Cheese Tortellini** (with sun dried tomato pesto sauce)

**Three Cheese Stuffed Shells** (with marinara)

**Sunside Penne** (with a sundried tomato & mushrooms sauce)

**Green Bean Casserole**

**Lasagna Roll-Ups** (lasagna noodles stuffed with three cheeses, topped with our fresh marinara.

Fillings include your choice of vegetables, spinach, or a combination ) - add Beef for \$1.50 pp

**Baked Macaroni & Cheese**

**Tomato & Spinach Stuffed Shells**

**Baked Spaghetti** - add Beef for \$1.50 pp

**Lasagna** - add Beef for \$1.50 pp

**Bacon Baked Beans**

**Vegetarian Baked Beans**

**Spinach & Cream Cheese stuffed**

**Manicotti** (your choice of a white or red sauce)

**Italian Sausage and Peppers w/ Penne** (served with a garlic white wine sauce)

**Herb Rice Pilaf**

**Spanish Rice**

**Bean Burrito's**

**Bean & Cheese Burrito's**

**Italian Sausage Stuffed Roma's** (your choice of a white or red sauce)

**Pastitsio** (penne pasta, ground beef slowly cooked with a bechamel sauce)

## SWEET TEMPTATIONS

1/2 sheet cake (serves 25-35) \$65.00

1/4 sheet cake (serves 15-20) \$45.00

(Fillings: additional \$.75 per serving)

(Edible Images: additional \$.50 per serving)

## SWEET TEMPTATIONS

**Lemon Supreme Cream Cake**

**Strawberry Supreme Cake**

**Banana Cream Cake**

**Orange Cream Cake**

**Country Carrot Cake**

**Triple Chocolate Fudge Cake**

**Tiramisu Cake** - add \$1.25 per serving

**Customized Occasion Cakes** - Call for Pricing (outrageously delicious pudding cakes made with your choice of designs, fillings, inscriptions, shapes, tiers, etc.)

**Assorted Cookie Tray**

SMALL (30 pp) \$60 / LARGE (60 pp) \$90

**Assorted Mini Brownie Tray**

SMALL (45 pp) \$45 / LARGE (75 pp) \$65

**Assorted Cookie & Brownie Tray**

SMALL (30 pp) \$65 / LARGE (60 pp) \$95

**Chocolate Covered Strawberries**

SMALL (20 pp) \$80 / LARGE (40 pp) \$125

**Assorted Mini Cheesecake Bites**

SMALL (30 pp) \$55 / LARGE (54 pp) \$85

**Homemade Peach Cobbler**

**Warm Apple Strudel**

**Assorted Cupcakes** (\$2.25 pp / add an additional \$.25 pp for fillings)

**Executive Dessert Platter** (\$4.75 pp)

(assorted mini cakes, cookies, brownies, blondies & mini assorted cheesecakes)

'Passed' options are always available for an additional cost of \$2.00 pp

If you DO NOT see something in this Menu that you may be craving, please let us know.



# Dinner Selections

## KIDS MENU

Hot dog w/ bun & Condiments	\$2.25 pp
Mini Meat & Cheese sliders	\$3.50 pp
Macaroni & cheese	\$2.25 pp
Chips & dip	\$1.75 pp
Chicken Nuggets	\$3.25 pp
Mini Corndogs	\$2.75 pp

## BEVERAGES

Fruit Punch (3 gal)	\$29.00
Lemonade (3 gal)	\$29.00
Pink lemonade (3 gal)	\$29.00
Sweet iced tea (3 gal)	\$17.00
Regular iced tea (3 gal)	\$17.00
Canned pop	\$1.25 each
Bottled water	\$0.85 each
Juice pouches	\$1.00 each
Coffee (catered only)	\$23.00 (40 cup)

## TRAYS

<b>Meat &amp; Cheese Tray -</b>	<b>\$4.75 pp</b>
Your Choice of (2) Cheeses and (2) Meats. Tray comes with Assorted Crackers. <b>CHEESE:</b> Swiss Cheese, Cheddar Cheese, Colby & Monterey Jack, Mozzarella Cheese. <b>MEAT:</b> Sliced Ham, Sliced Turkey, Pepperoni, Salami.	
<b>Relish Tray -</b>	<b>\$3.75 pp</b>
Come with Dill Pickles, Bread & Butter Pickles, Sweet Pickles, Green Olives, Black Olives & Banana Peppers.	
<b>Vegetable Tray -</b>	<b>\$4.50 pp</b>
Comes with Baby Carrots, Celery, Broccoli, Cucumber, Tomatoes & Vegetable Dip.	
<b>Fruit Tray -</b>	<b>\$5.50 pp</b>
Comes with Strawberries, Pineapple, Watermelon, Cantaloupe, Red & Green Grapes and Fruit Dip. (Fruit is subject to availability due to seasonal fruits.)	
<b>Spinach Dip with Assorted Crackers</b>	<b>\$3.25 pp</b>
<b>Shrimp Cocktail</b>	<b>\$4.50 pp</b>
<b>Deviled Eggs</b>	<b>\$2.25 pp</b>

## TRAYS

<b>Ham &amp; Cream Cheese Roll-Ups</b>	
with Green Onion	\$2.50 pp
with Pickles	\$2.75 pp
<b>Cheese Ball &amp; Crackers</b>	<b>\$2.75 pp</b>
<b>Crab Dip with Crackers</b>	<b>\$4.50 pp</b>

## HORS D'OEUVRES

Hors D'Oeuvres are also considered Trays and Appetizers.

Hors D'Oeuvres can also be Butler Passed for an additional \$2.00 pp.

### CROSTINI'S

**Cheesy Brussels Sprouts** (Shredded Brussels sprouts sautéed in a mixture of garlic and crushed red pepper, then topped on toasts with white cheddar.)

**Creamy Smoked Dill Salmon** (Top toasted or fresh baguette slices with cream cheese, thinly sliced smoked salmon, and fresh dill.)

**Cheesy Buffalo Cauliflower** (These pieces of roasted cauliflower are tossed with buffalo sauce and topped on white cheddar toasts.)

**Blue Cheese, Pear, and Honey** (Always a crowd favorite, blue cheese, thinly sliced pear, honey, and chopped walnuts is a classy combo.)

**Roasted Butternut Squash, Ricotta, and Sage** (Roasted butternut squash, paired with ricotta, and fresh sage.)

**Cranberry Brie** (Baguette slices with a hefty slice of Brie and a spoon cranberry sauce.)

**Peach, Prosciutto & Ricotta Crostini**

**Roast Beef Parmesan** (Thinly sliced roast beef with roasted peppers and parmesan.)

**Spinach Parmesan** (Fresh spinach topped with layer of cream cheese mayo & parmesan spread.)

**Mediterranean Crostini** (Fresh baguette topped with hummus, greek olives and paprika)

## PLATTERS

### Marinated Flank Steak Platter

(\$150 each - serves 20-25)  
(Sliced flank steak served with corn & black bean salsa & ciabatta wedges.)

### Smoked Salmon Platter

(\$150 each - serves 25-25)  
(Smoked salmon, cream cheese, capers, chopped eggs, red onion, fresh dill served with mini bagels & crostinis.)

### Mediterranean Delight

(\$125 each - serves 20-25)  
(Traditional hummus, roasted red pepper hummus, tabouli (a vegetarian salad made mostly of finely chopped parsley, with tomatoes, mint, onion, and seasoned with olive oil, lemon juice, salt and pepper.), garnished with cucumber, grape tomatoes, olives, feta cheese & roasted peppers and served with pita bread.)

### Anti Pasti Display

(\$150 each - serves 20-25)  
(Cubed ham, salami, fresh mozzarella, stuffed olives, roasted peppers & grilled vegetables served with crostinis.)

### Roasted Blended Tomato Bruschetta

(\$115 each - serves 20-25)  
(Hand sliced French bread served with a tapenade of kalamata olives, roasted red & yellow tomatoes all blended with basil & asiago cheese.)

### Sliced Chicken Platter

(\$125 each - serves 20-25)  
(Oven roasted chicken breast, served with stone ground mustard, tarragon aioli & sliced fresh baguette.)

### Smoked Sausage Platter

(\$150 each - serves 20-25)  
(Salami, polish sausage, Italian sausage, Andouille sausage, Smoked Cheddar, Pepper Jack & Gouda Cheese, stone ground mustard, horseradish aioli & crackers.)



# Dinner Selections

## PLATTERS

### Artisan Cheese Platter

(\$125 each - serves 20-25)  
(Smoked gouda, smoked cheddar, gorgonzola, pepper jack garnished with grape clusters & crackers, served with crostini.)

### Vegetarian Antipasto Platter

(\$125 each - serves 20-25)  
(Pesto tortellini, balsamic marinated mushrooms, rosemary kalamata & green olive mix, roasted red peppers, marinated artichokes, grilled asparagus and sliced provolone garnished with pepperoncini, sun-dried tomatoes, capers & rosemary sprigs, served with parmesan basil crostini.)

### Roasted Vegetable Platter

(\$125 each - serves 20-25)  
(Fresh roasted vegetables served with feta, basil, olives & served with crisp herbed crostini.)

### Savory Spreads Platter

(\$135 each - serves 20-25)  
(Smoked salmon spread with chive & cream cheese, tomato caper relish, spinach dip served with herb grilled ciabatta squares, assorted crackers, sesame lawash crackers and whole grain and sourdough baguette slices.)

### Winter Spreads and Breads Platter

(\$125 each - serves 20-25)  
(English cheddar cheese with spiced roasted plum chutney; blue cheese walnut spread with chives; parsley & cream cheese, red onion marmalade; served with assorted crackers, whole grain & sourdough baguette slices & crostini.)

### Herb Encrusted Petite Beef Tenderloins

(\$155 each - serves 20-25)  
(Beef sliced & served with sliced roma tomatoes, fresh mozzarella & mini dinner rolls.)

### Crudit  Display

1/2 Small - \$65 - serves 18-20

Small - \$120 - serves 30-35

Large - \$195 - serves 60-65

(Specialty cut seasonal vegetables and fresh fruit accompanied by a medley of cheese.)

## APPETIZERS

### Sausage Parmesan Stuffed Mushrooms

Catered (\$3.75 pp) Plated (\$4.75 pp)

### Greek Cucumber Cups

Catered (\$2.75 pp) Plated (\$3.75 pp)

### Finger Sandwiches (Ham & American, Turkey & Swiss)

Catered (\$2.75 pp) Plated (\$3.75 pp)

### Spinach Dip with Cracker Variety

Catered (\$3.25 pp) Plated (\$4.25 pp)

### Cocktail Wieners in BBQ Sauce

Catered (\$2.75 pp) Plated (\$3.75 pp)

### Crab Dip with Crackers

Catered (\$4.50 pp) Plated (\$5.50 pp)

### Meatballs (BBQ, Swedish or Sweet & Tangy)

Catered (\$3.75 pp) Plated (\$4.75 pp)

### Chicken Parm Stuffed Shells

Catered (\$3.75 pp) Plated (\$4.75 pp)

### Ham & Cream Cheese Roll-Ups with Green Onion

Catered (\$2.50 pp) Plated (\$3.50 pp)

### Ham & Cream Cheese Roll-Ups with Pickles

Catered (\$2.75 pp) Plated (\$3.75 pp)

### Cheese Ball with Crackers

Catered (\$2.75 pp) Plated (\$3.75 pp)

### Creamy Sausage Cups

Catered (\$3.25 pp) Plated (\$4.25 pp)

### Lasagna Bites - with-out meat

Catered (\$3.75 pp) Plated (\$4.75 pp)

### Lasagna Bites - with meat

Catered (\$4.25 pp) Plated (\$5.25 pp)

### Quesadilla's (Beef or Chicken)

Catered (\$2.75 pp) Plated (\$3.75 pp)

### Melon & Mozz Skewers with Prosciutto

Catered (\$4.75 pp) Plated (\$5.75 pp)

### Crab Cake Poppers

Catered (\$4.25 pp) Plated (\$5.25 pp)

### Fruit Kabobs (Pineapple, Grapes, & Strawberry)

Catered (\$3.75 pp) Plated (\$4.75 pp)

## APPETIZERS

### Maple Bacon Smokies

Catered (\$3.50 pp) Plated (\$4.50 pp)

### Tomato & Mozz Caprese Bites

Catered (\$3.75 pp) Plated (\$4.75 pp)

### BLT Cups

Catered (\$3.50 pp) Plated (\$4.50 pp)

### Crab Artichoke Stuffed Mushrooms

Catered (\$4.25 pp) Plated (\$5.25 pp)

### Shrimp & Avocado Cocktail w/ Crackers

Catered (\$4.50 pp) Plated (\$5.50 pp)

### Bruschetta with Garlic Bread

Catered (\$2.50 pp) Plated (\$3.50 pp)

### Humus and Pita Chips

Catered (\$2.75 pp) Plated (\$3.75 pp)

### Steak Fries with Southwest Ranch Dip

Catered (\$2.50 pp) Plated (\$3.50 pp)

### Spinach & Cream Cheese Stuffed Roma Tomatoes

Catered (\$3.50 pp) Plated (\$4.50 pp)

### French Bread with Ham, Olives and Oranges

Catered (\$3.50 pp) Plated (\$4.50 pp)

### Seafood Stuffed Mushroom Caps

Catered (\$4.75 pp) Plated (\$5.75 pp)

### Deviled Eggs - with Bacon

Catered (\$2.75 pp) Plated (\$3.75 pp)

### Deviled Eggs - with-out Bacon

Catered (\$2.25 pp) Plated (\$3.25 pp)

## LATE NIGHT HAPPENINGS

### Walking Taco's

\$4.50 pp  
(Bags of Doritos served with seasoned ground beef, cheddar cheese, diced tomatoes, lettuce and sour cream.)

### Chips & Salsa

\$2.25 pp

### Popcorn

\$1.75 pp

(Served with a variety of shakeable toppings.)

### Hot Dogs & Chips

\$3.50 pp

\*You can also choose any of our Trays, Platters or Appetizers for a Late Night Happening



# Dinner Selections

## SIGNATURE STATIONS

Add some flare to your Buffet or Plated meal with one or more of these stations. Your guests will get the option to create their own dish. These would also make a great 'Late Night Snack.'

### **Salad Station** \$6.00 pp

(Your guests will have the choice of (3) different greens, (5) different toppings, and (3) different dressings.)

### **Mashed Potato Bar** \$6.25 pp

(baby red potatoes served with an array of toppings including crisp smoked bacon, scallions, sour cream, cheddar cheese, broccoli & more.)

### **Mac & Cheese Station** \$7.00 pp

(Toppings include: crispy fried onions, bacon, ground beef, scallions, croutons, broccoli, cauliflower, tomato, doritos, cheetos, fritos, seasonings, jalapeno & chopped pickles (dill, bread & butter)

### **Italian Delight** \$8.25 pp

(Your guests choose from a display of Italian ingredients including Italian sausage, pepperoni, prosciutto, Italian mushrooms, roasted red pepper, fresh basil, arugula and more. These ingredients are placed on a wedge of foccacia bread and topped with fresh mozzarella and finished with a homemade marinara sauce.)

### **Deluxe Pasta Station** \$9.75 pp

(Choice of two pastas: Bow tie, Penne, Fettuccine or Linguini. Choice of two sauces: Marinara, alfredo, pesto sauce, garlic & white wine. Choice of three meats: Italian Sausage, Meatballs, Ham, Genoa Salami, Pepperoni, Grilled Chicken, Baby Shrimp (add \$1.95). Choice of two Cheeses: Cheddar, Mozzarella, Parmesan. Choice of three toppings: garlic, spinach, tomatoes, zucchini, sun-dried tomatoes, pine nuts, sweet peppers, black or green olives, mushrooms, onions, broccoli, pepperoncini, artichoke hearts, carrots, asparagus. (\$.75 pp for each additional topping)

## SIGNATURE STATIONS

### **Oven Roasted Garlic Beef Tenderloin**

Market Price - Call for pricing

(Includes : Horseradish cream, assorted mustards, & rolls.)

### **Applewood Smoked Virginia Ham**

Market Price - Call for pricing

(Includes : BBQ sauce, pineapple sauce, assorted mustards & rolls.)

### **Herb Crusted Prime Rib**

Market Price - Call for pricing

(Includes : Caramelized onions & roasted mushrooms, rosemary demi glaze fresh baked artisan rolls.)

### **Top Round of Beef**

Market Price - Call for pricing

(Includes : Au jus, horseradish cream, mango chutney & rolls.)

### **Slow Roasted Loin of Pork**

Market Price - Call for pricing

(Includes : Roasted pepper sauce, peppercorn hollandaise sauce & southern cornbread wedges)

### **Bananas Flambé Station** \$5.95 pp

(Banana's cooked perfectly in a buttery, brown sugar rum sauce, served with or with-out vanilla ice cream. Toppings to choose from: cinnamon, nutmeg, whipped cream, caramel, chocolate, pecans, walnuts, sprinkles or peanuts.)

### **Sweet Crepe Station** \$5.75 pp

(Crepes made fresh with your choice of seasonal fruits and sauces.)

### **Hot Dog Station** \$6.95 pp

(Includes: Ketchup, mustard, mayo, relish, sweet onion, tomato, coney sauce, fritos, Sauerkraut.)

### **Mini Slider Bar** \$7.75 pp

(Includes: Beef patties, sliced ham, sliced turkey, cheddar cheese, swiss cheese, ketchup, mustard, mayo, pickle, sweet onion, tomato, lettuce.

### **Taco or Nacho Bar** \$6.75 pp

(Includes: Ground seasoned beef, hard & flour taco shells, tortilla chips, cheddar cheese, sour cream, lettuce, tomato, sweet onion, salsa, ketchup & hot sauce.)

## THEMED BUFFETS

### **South of the Border**

Catered \$22.55 pp

Plated \$28.55 pp

Delivered \$19.00 pp

Street Tacos (Beef or Chicken)

BBQ Glazed Baked Chicken Breast

Taco Salad

Ranchero Beans (Mild or Hot)

Tortilla Chips & Salsa

Mexicali Rice

Glazed Strawberry Enchiladas

Mock Sangria (A fruity juice made of

Orange, Grape, Cranberry, Lemon-

Lime & Ice.)

### **Texas BBQ**

Catered \$23.55 pp

Plated \$29.55 pp

Delivered \$20.00 pp

16-Hour Smoked BBQ Brisket

Lemon Garlic Wine Chicken Breast

Smoked Sausage w/ Peppers & Onion

Bacon Baked Beans

Loaded Baked Potato Salad

Buttermilk Biscuits with Butter

Sweet & Salty Whole Kernal Corn

Peach Cobbler

Cranberry Orange Iced Tea

### **Southern BBQ**

Catered \$23.55 pp

Plated \$29.55 pp

Delivered \$20.00 pp

Applewood Smoked Pulled Pork with

Kaiser Buns, BBQ & Carolina Mustard

BBQ Chicken Breast

Jumbo Angus Beef Hot Dogs

Coleslaw (KFC Style)

American Classic Potato Salad

Oatmeal Raisin Cookies

Sliced Watermelon

Pink Lemonade

CONTINUE >>>>



# Dinner Selections

## THEMED BUFFETS

### Asian Delight

Catered	\$21.00 pp
Plated	\$27.00 pp
Delivered	\$18.00 pp

Beef Satay w/Sweet Lime Ginger Sauce  
Generals Tso's Chicken  
Fried rice  
Asian slaw  
Fresh Garlic Green Beans  
Chinese Dumplings with Sauce  
Chinese Almond Cookies  
Thai Iced Tea

### The Great Outdoors

Catered	\$22.55 pp
Plated	\$28.55 pp
Delivered	\$19.00 pp

100% Beef Burgers w/ Kaiser Buns  
Beef Jumbo Hot Dogs w/ Buns  
Molasses Bacon Baked Beans  
Coleslaw (KFC Style)  
Mustard Potato Salad  
Potato Chips & Dip  
Vegetable Tray w/ Ranch Dip  
Fresh Assorted Fruit  
Hawaiian Fruit & Cranberry Punch

### Italian Cuisine

Catered	\$23.55 pp
Plated	\$29.55 pp
Delivered	\$20.00 pp

Baked Spaghetti  
Creamy Stuffed Jumbo Shells (Stuffed with Potato & Mushrooms.)  
Linguine Smothered in Alfredo (add Shrimp or Chicken for \$2.25 pp)  
Herb Rice Pilaf  
Bruschetta w/ Tomato & Mozz  
Italian House Salad  
Balsamic Roasted Vegetables  
Amaretto Cupcakes  
Cranberry Raspberry Sparkle

## THEMED BUFFETS

### The Hawaiian Luau

Catered	\$23.45 pp
Plated	\$29.45 pp
Delivered	\$20.45 pp

Kahlua Shredded Island Pork  
Pineapple & Mango Chicken Breast  
Stir Fry Vegetables  
Pasta Salad  
Hawaiian Potato Macaroni Salad  
Fresh Assorted Fruits  
Vegetable Tray w/ Ranch Dip  
Hawaiian Rolls w/ Butter  
Rum Pineapple Upside Down Cake  
Hawaiian Fruit & Cranberry Punch

### Coney Island Buffet

Catered	\$19.45 pp
Plated	\$25.45 pp
Delivered	\$16.00 pp

Beef Jumbo Hot Dogs with Buns  
Coney Island Chili Sauce  
Condiments: Ketchup, Mustard, Onions, Relish, Tomato, Lettuce, Shredded Cheddar Cheese, Sauerkraut, Homemade Original Thousand Island Dressing, Bacon, Shredded Mozz, Swiss Cheese, Black Olives, Sliced Jalapeno, Nacho cheese  
Chips and Dip  
Cappuccino Brownies  
Iced Tea & Lemonade

### Picnic Style

Catered	\$21.55 pp
Plated	\$27.55 pp
Delivered	\$18.00 pp

Meatballs (Sweet & Tangy or Swedish)  
Sliced Ham w/ Rolls & Butter  
Classic Potato Salad  
Bacon Baked Beans  
Meat & Cheese Tray w/ Crackers  
Vegetable & Fruit Trays  
Chips w/ Dip  
Cookies (Variety)  
Iced Tea & Fruit Punch

## THEMED BUFFETS

### Endless Pasta

(Your guests will be able to create their own Pasta Dish)	
Catered	\$23.55 pp
Plated	\$29.55 pp
Delivered	\$20.00 pp

(3) Pastas: Linguine, Spaghetti & Fettuccine  
(3) Meats: Chicken, Shrimp & Beef  
(3) Sauces: Tomato (with or without Meat), Alfredo & Garlic Butter  
(3) Cheese: Cheddar, Mozz & Parmesan  
(3) Breads: Bruschetta w/ Tomato & Mozzarella Cheese Parm., Garlic Butter  
Antipasta Salad  
Tiramisu Cakes  
Cranberry Raspberry Sparkle

### Crowd Favorite

Catered	\$20.55 pp
Plated	\$26.55 pp
Delivered	\$17.00 pp

Applewood Smoked Pulled Pork w/ Kaiser Buns (includes: BBQ & Carolina Mustard Sauce)  
Swedish Meatballs  
Mustard Potato Salad  
Creamy Italian Pasta Salad  
Fresh House Salad  
Oven Roasted Red Potato (Regular or Cheesy)  
Bacon Baked Beans  
Vegetable Tray w/ Ranch Dip  
Homemade Brownies  
Fruit Punch (with Sierra Mist & Cranberry Juice)

### Hoagie Buffet

Catered	\$21.55 pp
Plated	\$27.55 pp
Delivered	\$18.00 pp

(Meat: Ham, Turkey, Roast Beef, Pepperoni & Salami. Cheese: Swiss, Provolon, Cheddar & Colby. All served with Fresh Hoagie Rolls, Mayonnaise, Mustard, Pickle, Onion, Cucumber, Black Olives, Lettuce, Tomato, Chips, Cookies & Beverage)



# Dinner Selections & Conditions

## THEMED BUFFETS

### **Cheesy Macaroni Buffet**

Entertain your guest by showcasing a beautiful spread for the Cheesy Macaroni Buffet. Let your guest create their own Macaroni dish.

*The following are ingredients you get to choose from for the packages to follow:*

#### **Pasta (Noodles)**

(Elbow, Penne, Mini Shells, Rotini Multicolor Rotini, Egg Noodles, Spiral, Linguine, Bowtie, Ziti)

#### **Meats**

(Burger, Chicken, Bacon, Chorizo, Tuna, Pulled Pork, Pepperoni, Ham, Hot Dogs - (Add. \$1.25 pp for Steak. Add \$3.25 pp for Lobster, Crab or Shrimp)

#### **Vegetables**

(Black Beans, Broccoli, Cauliflower, Corn, Peas, Carrot, Red Pepper, Onion, Tomato, Mushroom, Spinach, Chili Beans, Green Pepper, Yellow Pepper, Brussel Sprout, Artichoke, Green & Black Olives, Green Onion, Green Beans)

#### **Cheese Sauce (Liquid)**

(Velveeta, Cheddar, Sharp Cheddar, Nacho, White American, Queso)

#### **Cheese Topping (Shredded)**

(Cheddar, Sharp Cheddar, Swiss, Mozzarella, Parmesan, Pepper Jack, Monterey Jack)

#### **Seasonings**

(Garlic Powder, Onion Powder, Basil, Cayenne, Paprika, Oregano, Thyme, Taco Seasoning, Cumin, Rosemary, Chili Powder, Celery Seed, Parsley, Season Salt, Cilantro)

#### **Extras**

(Doritos, Cheetos, Fritos, Banana Peppers (Mild), Jalapeno, Salsa (Mild or Hot), Chopped Pickles (Dill, Bread & Butter, Hot Dill)

## THEMED BUFFETS

### **Cheesy Macaroni Buffet** (continued)

#### **Condiments** (FREE with each Package)

(Ketchup, Mustard, Mayo, Hot Sauce Salt, Pepper)

#### **PACKAGES**

Packages were created for you to enjoy some of your favorite macaroni combinations. Pick the number of ingredients listed below from the ingredient's list.

#### **PICK (2)**

Catered \$15.95 pp

Delivered \$12.95 pp

(2) Pastas, (2) Meats, (2) Sauces, (2) Vegetables, (2) Cheese Toppings, (2) Seasonings, (2) Extras

#### **PICK (3)**

Catered \$17.95 pp

Delivered \$14.95 pp

(3) Pastas, (3) Meats, (3) Sauces, (3) Vegetables, (3) Cheese Toppings, (3) Seasonings, (3) Extras

#### **PICK (4)**

Catered \$19.95 pp

Delivered \$16.95 pp

(4) Pastas, (4) Meats, (4) Sauces, (4) Vegetables, (4) Cheese Toppings, (4) Seasonings, (4) Extras

#### **PICK (5)**

Catered \$21.95 pp

Delivered \$18.95 pp

(5) Pastas, (5) Meats, (5) Sauces, (5) Vegetables, (5) Cheese Toppings, (5) Seasonings, (5) Extras

## WARNINGS

We CAN NOT Guarantee that the ingredients we use are NOT produced in a NUT FREE environment.

Please be advised that all our prepared foods may contain or come into contact with these ingredients: Milk, Eggs, Wheat, Soybean, Peanuts, Tree Nuts, Fish and Shellfish.

## OUR PROMISE

We promise to use only superior quality ingredients. During market price shifts, we will not purchase inferior quality items in order to protect our profit margins. Providing superior quality ingredients at fair market pricing restricts our ability to discount except in cases where very large quantities are ordered. We promise to only employ quality staff that adheres to our core values.

## DEPOSITS/PAYMENTS

A 50% non-refundable reservation fee is due upon the signing of our contract to guarantee service. We DO NOT however require the full 50% down. We would require a small portion of the reservation fee. We would then set you up on payment plan that works for you. You will pay the remaining balance however and whenever you can as long as all remaining monies are paid (21) days prior to your event date. If adjustments or additional costs occur after full payment is made, monies will be handled the day of your event. Deposit and payments can be paid in the form of Check, Credit/Debit or Cash. There will be a 3% additional charge if paying with Credit/Debit.

## GUEST COUNT

A final guest count is required (21) days prior to your event date. The guest count is the minimum you will be charged if your are not given a discount. If a guest count is not provided, we will consider your count to be the last count stated on your Catering Agreement. Lasting Memories by Kate is not responsible for any shortage of foods/beverages due to any increase in guests.



# Dinner Conditions

## ADDING TO YOUR GUEST COUNT

Adding to your guest count can be accommodated with-in 72 hrs to your event date subject to various conditions such as food & staff availability. Lowering a guaranteed guest count can not be accepted once the minimum guarantee is established.

## CATERING TIME LIMITS

By food code, foods can only be left out for 2 hours. After the 2 hours is up we will package all remaining foods in disposable aluminum pans for you. The food will then be your possession to do what you please. After the 2 hour limit, Lasting Memories by Kate will no longer be liable for any foods.

We like to arrive at your event at least 2 hours prior to the start of your event. After the 2 hour food limit we will start to clean up. We require 2 hours for clean up.

## GRATUITIES

Our staff is dedicated to providing you and your guests the very best of service. They are trained to attend to the many details necessary to ensure your event is a huge success allowing you to enjoy the festivities along with your guests. ***The average Gratuity is between 15% - 20%. Gratuity is not mandatory, but recommended for good services.***

## MENU SELECTIONS

All food and beverage costs are subject to change and will not be guaranteed until 30 days prior to your event.

## CANCELLATIONS

Reservation fees are non-refundable. If contract is cancelled after 60 days of the signed contract, 25% of all monies received by Lasting Memories by Kate, minus the reservation fee, will be refunded. See contract for more information.

## WARNINGS

We CAN NOT Guarantee that the ingredients we use are NOT produced in a NUT FREE environment.

If a couple of your guests are gluten free, have severe food allergies or have special dietary needs, please let us know. We can and we prepare separate dishes for them.

Please be advised that all our prepared foods may contain or come into contact with these ingredients: Milk, Eggs, Wheat, Soybean, Peanuts, Tree Nuts, Fish and Shellfish.

## REAL DINNERWARE & FLATWARE

Additional Cost \$9.50 pp

Price includes the following:

- (1) White or Clear 10" Dinner Plate.
- (1) White or Clear 7" Dessert/Salad Plate.
- (1) Clear 16 oz Drinking Cup.
- (1) Dinner Fork
- (1) Salad Fork
- (1) Dinner Spoon
- (1) Butter Knife
- Disposable Dinner & Beverage Napkins

## DISPOSABLE DINNERWARE

We offer Disposable Chinet Cut Crystal Dinnerware & 'Relection Like' Flatware for an additional cost of \$3.75 per guest

Price includes the following:

- (1) Chinet Cut Crystal 10" Clear Decroitive Plastic Dinner Plate.
- (1) Chinet Cut Crystal 7" Clear Decroitive Plastic Dessert/Salad Plate.
- (1) Chinet Cut Crystal 14 oz Clear Decroitive Plastic Drinking Cup.
- (1) Dinner Fork, Dinner Spoon, Butter Knife
- Disposable Dinner & Beverage Napkins
- 9oz Plastic Drinking Cup

## TABLE COVERING

Although we provide our own food tables and linen (if needed), we also offer you the option to purchase table coverings through our company for your guest tables.

Pricing will vary because of size, style & color.

## FOOD TASTING

Tastings on Foods requested for Catering are set up at least 1 month prior to the event date. Our fee for Food tastings is \$50.00 for up to 5 entrée's with a maximum of 3 people. Each additional entrée is \$10.00. This will allow us to have the most productive session possible. There will be a charge of \$15.00 for each additional person. If you have already selected us as your Caterer, there will be no \$50.00 tasting fee. Any additional fee's accruing from the tasting session will be applied to your final balance. Catering tasting will include main courses only.