

2011 Holiday Menus



Kitchen Gourmet

& A Company of Caterers

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Happy Holidays from everyone at Kitchen Gourmet!

We are a family owned and operated, full-service catering business specializing in weddings, rehearsal dinners, parties, bar/bat mitzvahs, outdoor barbeques and much more. For over 30 years, we have developed an unquestionable reputation for the quality, presentation, taste and freshness of our food. It is of the utmost importance at Kitchen Gourmet that we consistently supply the finest foods and service to our customers.

We would also be glad to customize a menu to fit your needs and budget.

Please enjoy looking over our menus and don't hesitate to contact us with any questions. Also please note these menus do not include delivery, serving supply fee or sales tax. Please see the section at the end of the menus for details.

2011 Holiday Special - \$19.95 pp

(Available November through January 2012)

Whole Roasted OR Smoked Turkey with Giblet Gravy

Honey Glazed or Maple Infused Ham

Choice of 4 Sides (listed below)

Rolls & Butter

Holiday Desserts

Holiday Paper Goods

Side Dish Options

Traditional Stuffing

Cornbread Stuffing

Whipped Sweet Potatoes

Sweet Potato Casserole

Maple Glazed Sweet Potatoes

Seasonal Vegetable Medley

Green Bean Casserole

Roasted Corn & Peppers

Cider Glazed Carrots

Cornbread Casserole

Yukon Gold Smashed Potatoes

3 Color Roasted Potatoes

Layered Potato Casserole

Country Green Beans

Baked Macaroni & Cheese

Long Grain & Wild Rice

Tomato Basil Infused Rice

Pasta Marinara

Pasta Alfredo

Pearl Pasta with Confetti Vegetables

Pasta Bella

Vegetarian Lasagna (add \$1.00pp)

**** Menu price based on a minimum of 25 persons. ****

Holiday Madness Menu

These menu prices based on 25 person minimum and do not include beverages or paper goods.

Eat & Be Jolly Menu - \$10.95 pp

Kitchen Gourmet House Salad with Assorted Dressings

Oven Roasted Turkey Breast

Home Style Giblet Gravy

Traditional Bread Stuffing OR Yukon Gold Smashed Potatoes

Herbed Green Beans

Rolls & Butter

Southern Holidays Menu - \$10.95 pp

Sunshine Salad with Assorted Dressings

Honey & Brown Sugar Ham

Baked Macaroni & Cheese OR

Maple Glazed Sweet Potatoes

Seasonal Vegetable Medley

Rolls & Butter

These menu prices based on 50 person minimum and do not include beverages or paper goods.

Holiday Tradition Menu - \$10.95 pp

Tossed Garden Salad with Assorted Dressings

Whole Roasted Turkey

Giblet Gravy

Cornbread Stuffing OR Yukon Gold Smashed Potatoes OR Green Bean Casserole

Rolls & Butter

Pumpkin & Apple Pie

Family & Friends Menu - \$10.95 pp

Kitchen Gourmet House Salad with Assorted Dressings

Bourbon & Brown Sugar Ham

Sweet Potato Casserole OR Cornbread Casserole

Winter Vegetable Medley

Rolls & Butter

Pumpkin & Apple Pie

Holiday Get Together - \$10.95 pp

Caesar Salad

Pasta in a Parmesan Cream Sauce with Roasted Tomatoes, Julienned Spinach, Fresh Mozzarella Cheese & Grilled Chicken Breast

Garlic Bread & Focaccia with Butter

Fresh Fruit Platter

Holiday Cookies & Brownies

Holiday Appetizer Menus – Based on 20 person minimum

These menus do not include beverages.

Jingle Bell Menu - \$12.95 pp

Herb Crusted Turkey Fingers with a Cranberry
Chutney Dipping Sauce

Meatballs in a Bourbon Infused BBQ Sauce
(Turkey or Beef)

Cornbread Stuffing Tartlets OR Assorted Mini
Quiche

Dried Fruits, Nuts & Cheese Display with
Crackers

Mini Holiday Roll Up Sandwiches

Holiday Paper Goods

Reindeer Rock Menu - \$14.95 pp

Turkey Teriyaki with Orange Cranberry
Dipping Sauce

Mini Sweet Potato Pancakes with Maple Infused
Dipping Sauce

Hot Crab & Artichoke Dip with Bread Rounds
& Tri Color Tortilla Chips

Fresh & Roasted Vegetable Display with Zesty
Ranch Dip

Honey Ham & Herbed Roast Beef Roulades with
Honey Mustard & Horseradish Cream

Mini Artisan Rolls

Holiday Paper Goods

Santa's Helper Menu - \$13.95 pp

Turkey Meatballs in a Ginger Infused Sweet &
Sour Sauce

Sesame Beef with Creamy Cilantro Peanut
Dipping Sauce

Baked Brie Encroute with Dried Fruits, Nuts &
Brown Sugar served with Crusty Bread Rounds

Tri Color Tortellini Skewers with Roasted Red
Pepper Pesto Sauce

Layered Mediterranean Dip with Pita Petals &
Naan Strips

Holiday Paper Goods

Holiday Happenings Menu - \$18.95pp

Bite Size Honey Dijon Chicken with Cranberry
Studded Rice

Assorted Mini Sliders (Beef, Crab, Turkey) with
Condiments & Small Rolls

Four Cheese Spinach Artichoke Dip with Crispy
Chips & French Bread Baugettes

Holiday Display of Fruits, Veggies, Cheeses,
Smoked Sausages & Dips with Carr's Wafers

Tomato Mozzarella Caprese Skewers

Jumbo Shrimp Wrapped in Snow Peas with
Lemon Basil Dipping Sauce

Mini Holiday Desserts

Holiday Paper Goods

Holiday Brunch Menus – Based on 20 person minimum

Winter Wonderland Menu - \$16.95 pp

**Cranberry & Apple Stuffed French Toast
Casserole with a Variety of Syrups**

**Platter of Smoked Salmon with Plum Tomatoes,
English Cucumbers, Red Onions, Kalamatta
Olives, Capers & Mini Bagels**

Maple Infused Sausage Links

Skewered Fresh Fruit Display

Assorted Muffins, Danish & Mini Donuts

Juices, Bottled Water, Coffee & Spiced Cider

Holiday Paper Goods

Let It Snow Menu - \$19.95 pp

**Salad Of Baby Spinach, Roma Tomatoes,
Toasted Almonds & Sunburst Squash**

Sautéed Medallions of Chicken Picatta

**Herb Roasted Salmon Fillets Presented on a
Platter with Citrus Cranberry Salsa**

**Pearl Pasta With Aussie Tomatoes, Roasted
Corn, Fresh Basil & Cremini Mushrooms**

**Autumn Grilled Butternut Squash Basted with
Bourbon Maple Butter**

Artisan Breads & Rolls with Butter

Holiday Desserts

Holiday Paper Goods

'Tis the Season Menu - \$13.95pp

Cheddar & Wild Mushroom Frittata Soufflé

**Orange Blossom French Toast with Dried
Cranberries & Maple Cream Syrup**

Herb Crusted Breakfast Potatoes

Baked Brie with Caramelized Pecans

**Honey & Brown Sugar Glazed Ham with
Buttermilk Sweet Potato Biscuits**

Harvest Fruit Platter

Muffins, Breakfast Breads & Coffee Cake

Juices, Bottled Water, Coffee & Spiced Cider

Holiday Paper Goods

Southern Holiday Spirit Menu - \$10.95pp

**Scrambled Eggs Served with Cheese, Ketchup &
Hot Sauce**

4 Cheese Grits Casserole

Crispy Bacon

Sausage Patties

Lyonnais Potatoes

Biscuit, Pastries & Muffins

Assorted Juices

Coffee & Tea

Holiday Paper Goods

Traditional Holiday Menus – Based on 20 person minimum

Holiday Menu 1 - \$18.95 pp

Salad of Baby Greens, Grape Tomatoes, Dried Cherries, Mandarin Oranges & Crumbled Goat Cheese with Assorted Dressings

Whole Roasted Turkey with Giblet Gravy

Traditional Bread Stuffing with Confetti Vegetables

Home Made Cranberry Sauce

Yukon Gold Smashed Potatoes

Green Bean Medley

Assorted Rolls & Butter

Traditional Holiday Pies

Holiday Paper Goods

Holiday Menu 2 - \$17.95 pp

Tossed Garden Salad with Assorted Dressings

Bourbon & Brown Sugar Glazed Ham

Maple Infused Sweet Potatoes

Baked Macaroni & Cheese

Seasonal Vegetable Medley

Assorted Rolls & Butter

Fresh & Dried Fruit with Nuts Display

Traditional Holiday Desserts

Holiday Paper Goods

Holiday Menu 3 - \$21.95 pp

Upscale Caesar Salad

Herb Crusted Pork Tenderloin

Stuffed Chicken Breast in a Portobello Mushroom Sauce

Tomato Basil Infused Rice

Roasted Vegetable Medley

Fresh Fruit Display

Traditional Holiday Desserts

Holiday Paper Goods

Holiday Menu 4 – 29.95 pp

Salad of Mesculin Greens, Fanned Strawberries, English Cucumber, Grape Tomatoes, Crumbled Goat Cheese & Dried Mango with a Honey Raspberry Vinaigrette

Sliced Tenderloin of Beef in a Cremini Mushroom Sauce with Fresh Herbs & Shallots

Long Grain & Wild Rice with Dried Cranberries & Fresh Parsley

Penne Pasta in a Roasted Red Pepper Pesto Sauce with Medallions of Smoked Chicken & Fresh Basil

Seasonal Vegetable Mélange

Artisan Rolls, Breads & Butter

Skewered Fruit Display

Holiday Desserts

Holiday Paper Goods

Traditional Holiday Menus – Based on 20 person minimum

Holiday Menu 5 - \$22.95 pp

Tomato Mozzarella Caprese Drizzled with Balsamic Vinaigrette and Topped with Fresh Basil

Medallions of Chicken Picatta with Capers & Aussie Tomatoes

Orzo Pasta in a Seafood Cream Sauce with Mediterranean Vegetables & Jumbo Shrimp

Tri Color Roasted Potatoes

Herbed Green Beans

Artisan Breads & Rolls with Butter

Fresh Fruit Display

Holiday Desserts

Holiday Paper Goods

Holiday Menu 6 - \$18.95pp

Chop House Salad with Assorted Dressings

Stuffed Chicken Colonial with Savory Herb Sauce

Medallions of Pork in a Fuji Apple Sauce

Scalloped Potatoes Au Gratin

Garlic Infused Rice Pilaf

Roasted Vegetable Medley

Assorted Rolls & Butter

Holiday Desserts

Holiday Paper Goods

Holiday Menu 7 - \$17.95pp

Sunshine Salad with Assorted Dressings

Maple & Sage Glazed Turkey Breast with Zesty Cornbread Stuffing

Cranberry Orange Relish

Pan Roasted Gravy

Baby Baked Potatoes with Toppings

Roasted Winter Vegetable Medley

Assorted Rolls & Butter

Sweet Potato Bread Pudding

Holiday Desserts

Holiday Paper Goods

Holiday Menu 8 – \$27.95pp

Tropical Salad Bowl with Assorted Dressings

Roasted Salmon Fillets presented on a Platter with Mango Salsa

Medallions of Veal in Lemon Wine Sauce with Sundried Tomatoes & Artichoke Hearts

Israeli Cous Cous with Mediterranean Vegetable Medley

Smashed Yukon Gold Potatoes

Assorted Rolls & Butter

Fresh Fruit Display

Holiday Desserts

Holiday Paper Goods

Traditional Holiday Menus – Based on 20 person minimum

Holiday Menu 9 - \$28.95 pp

Caesar Salad with Roasted Asparagus & Red Peppers, Shaved Parmesan, Marinated Mushrooms & Home Made Croutons

Herb Crusted Prime Rib of Beef with a Shallot Tomato Sauce & Horseradish Cream

Roasted Red Bliss Potatoes

Pasta in a Parmesan Cream Sauce with Grilled Vegetables

Haricot Verts with Red Onions & Toasted Pine Nuts

Assorted Rolls, Crusty Breads & Butter

Fresh Fruit Display

Holiday Desserts

Holiday Paper Goods

Holiday Menu 10 - \$18.95pp

Holiday Chophouse Salad with Assorted Dressings

Herb Roasted Chicken Breasts on a Bed of Cornbread Stuffing

Jeweled Honey Ham

Whipped Ginger Orange Sweet Potatoes

Winter Vegetable Medley

Assorted Rolls & Butter

Holiday Desserts

Holiday Paper Goods

Holiday Menu 11 - \$14.95pp

House Salad with Assorted Dressings

Fresh Smoked Whole Turkey with Cranberry Chutney

Collard Greens with Bacon OR Country Green Beans

Cheesy Cornbread Casserole

Rolls & Butter

Holiday Pies

Holiday Paper Goods

Holiday Menu 12 - \$21.95 pp

Salad of Mesculin Greens, Crumbled Feta, Grape Tomatoes, Kalamatta Olives, English Cucumbers & Toasted Pine Nuts with Assorted Dressings

Chicken Souvalki Kabobs

Roasted Lamb with Lemon Rosemary Glaze & Yogurt Sauce

Mediterranean Cous Cous

Roasted Green Beans with Sun Dried Tomatoes & Fresh Herbs

Artisan Breads & Rolls with Butter

Skewered Fruit Display

Holiday Desserts

Holiday Paper Goods

Traditional Holiday Menus – Based on 20 person minimum

Holiday Menu 13 - \$17.95 pp

Salad of Baby Spinach, Dried Cherries,
Crumbled Bleu Cheese, Baby Portabellas &
Grape Tomatoes with Glazed Pecans & Assorted
Dressings on the side

Turkey Breast Mignons Wrapped in Bacon with
a Sage & Caramelized Red Onion Relish

Baked Butternut Squash

Long Grain & Wild Rice with Dried Cranberries

Artisan Rolls & Butter

Holiday Desserts

Holiday Paper Goods

Holiday Menu 14 - \$19.95 pp

Tossed Garden Salad with Assorted Dressings

Sliced Beef Brisket in a Savory Au Jus with
Kasha Varnishkos

Oven Roasted Chicken Pieces

½ Extra Rich Noodle Kugel

½ Spinach Noodle Kugel

Home Made Potato Pancakes with Sour Cream
& Apple Sauce

Steamed Fresh Green Beans

Challah Bread & Butter

Chanukah Cookies & Jelly Donuts

Holiday Paper Goods

Holiday Menu 15 - \$20.95pp

Shawn's Smokehouse BBQ

Hand Pulled Pork & Chicken BBQ

BBQ Beef Brisket Carved to Order

Fresh Rolls & Our Home Made BBQ Sauces

Hearty BBQ Baked Beans

Three Cabbage Slaw

Baked Mac & Cheese with Assorted Toppings

Fire Roasted Corn & Peppers

Broccoli Casserole

Holiday Desserts

Holiday Paper Goods

(This menu requires an attendant to be
carved/pulled on-site, but can also be ordered for
drop off service)

Holiday Menu 16 - \$18.95pp

Glorious Holiday Salad with Assorted Dressings

Harvest Stuffed Pork Roulade with Cranberry
Cream Sauce OR Stuffed Chicken Breast
Florentine

Bourbon Infused Mashed Sweet Potatoes

Roasted Fuji Apples

Wax Bean & Parsnip Medley with a Fresh Herb,
Ginger & Butter Sauce

Assorted Breads & Rolls with Butter

Holiday Desserts

Holiday Paper Goods

Additional Fees / Contract Stipulations

- Delivery / Set-Up Charges:** \$40.00 and up per delivery based upon delivery location. Normal delivery will increase for weekend events (additional \$15 per trip) or on holidays. Additional charges may also be applied to unusual or difficult set-up locations.
- Gas Surcharge:** \$10.00 per trip (subject to change based on current gas prices)
- Order Requirements:** All prices are based on a minimum of 20 persons unless other wise noted on the menu. There will be an additional charge for orders of less than 20.
- All orders placed with less than 72 hours notice may create additional food costs or labor expenses, so they may be subject to a 20% price increase.
- Serving Supply Fee:** A serving supply fee of 10.5% will be added to all orders. The serving supplies are all containers, trays, wraps, pans and items used to store, hold, transport and present the food.
- Gratuity:** Is at the customers discretion, 15% of the food total is customary.
- Paper Products:** Paper goods are only included if stated on the menu. Upgraded paper goods are available.
- Beverages:** Beverages are only included if stated in the menu. We do offer non-alcoholic beverages for \$1.75 per person.
- Sales Tax:** A 5% sales tax will be added to the total for all items, in accordance with the Virginia Sales Tax code. Catering is considered a service and tax exempt certificates do not apply except for the Federal Government.
- Payment:** A deposit of half the total is required from all non-contract customers. The balance is due 2 days prior to the event by credit card or 5 days prior by check.
- Changes:** The guest count may be lowered up until 7 days prior to the event. The count may not go below the minimums stated without incurring additional charges. The guest count can be increased up until 24 hours before the event.
- Cancellations:** Orders must be cancelled prior to 10 days before the event to avoid being charged in full.

Additional Services Offered

Food Attendants / Servers:	\$35.00 per hour, per server. 3 hour minimum per server.
Bartenders:	\$38.00 per hour per bartender. 3 hour minimum per bartender
Cooks:	\$38.00 per hour, per cook. 3 hour minimum per cook.
Kitchen Help:	\$33.00 per hour, per person. 3 hour minimum per person.
Chef/Event Manager:	\$40.00 per hour per person. 3 hour minimum per person.
Disposable Table Covers:	\$7.00 and up each, based on size, type & color.
Disposable Chafing Dishes:	\$12.00 each per set (Frame, water pan & fuel canisters)
Sterno Fuel:	\$1.50 per canister
Linen Rentals:	Based on size and color, contact us for pricing. Average cost is \$15 per table cloth and \$1.25 per napkin.
Linen Skirting:	Based on size and color, contact us for pricing. Average cost is \$30 per skirt.
Tableware Rentals:	We offer plates, flatware and glassware. \$7.20 per dozen pieces.