



kimberley | ashlee  
CATERING

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**2023 HOLIDAY CATERING  
MENU**

(412) 855-1309

[kimberleyashleecatering.com](http://kimberleyashleecatering.com)

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## BEVERAGES

\$500 minimum, \$200 bartender fee (per bar)

### STANDARD HOST BAR

red house wines  
white house wines  
domestic beer  
imported beer

call liquor  
premium liquor (upon request)

Coke soft drink products  
orange & cranberry juice  
bottled water  
sparkling water

#### WHITES:

Oak Grove Sauvignon Blanc, CA  
Oak Grove Chardonnay, CA  
Cote Mas Rose, Languedoc-Roussillon, France  
Benvolio Pinot Grigio, Friuli, Italy

#### REDS:

Oak Grove Pinot Noir, CA  
Oak Grove Cabernet Sauvignon, CA  
Pionero Reserva Cabernet Sauvignon, Maipo,  
Chile Kusafiri, Red Blend, Coastal Region,  
South Africa Recanti, Syrah, Gallie Isreal

#### SPARKLING:

Chic, Sparkling Cava, Penedes, Spain  
Champagne (upon request)

### STANDARD CASH BAR

red house wines | 9  
white house wines | 9  
domestic beer | 7  
imported beer | 8

call liquor | 9  
premium liquor (upon request)

Coke soft drink products | 3  
orange & cranberry juice | 3  
bottled water | 3  
sparkling water | 4

#### WHITES:

Oak Grove Sauvignon Blanc, CA  
Oak Grove Chardonnay, CA  
Cote Mas Rose, Languedoc-Roussillon, France  
Benvolio Pinot Grigio, Friuli, Italy

#### REDS:

Oak Grove Pinot Noir, CA  
Oak Grove Cabernet Sauvignon, CA  
Pionero Reserva Cabernet Sauvignon, Maipo,  
Chile Kusafiri, Red Blend, Coastal Region,  
South Africa Recanti, Syrah, Gallie Isreal

#### SPARKLING:

Chic, Sparkling Cava, Penedes, Spain  
Champagne (upon request)

### SELF-SERVE ON-CONSUMPTION BAR

red house wines | 9  
white house wines | 9  
domestic beer | 7  
imported beer | 8

Coke soft drink products | 3  
orange & cranberry juice | 3  
bottled water | 3  
sparkling water | 4

#### WHITES:

Oak Grove Sauvignon Blanc, CA  
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#### SPARKLING:

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Champagne (upon request)

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## APPETIZERS

choose 5, \$25 per person

### VEGETARIAN

Mushroom Arancini with Roasted Garlic Aioli (v)

White Bean Bruschetta with

### POULTRY, BEEF & PORK

Pastelillos De Carne, Mexican Beef, Chicken or Pork  
Empanadas (df)

Lumpiang Shanghai, Filipino Spring Rolls (df)

Lamb Meatballs with Yogurt Sauce and Almond Dukkah

### SEAFOOD

Shrimp Spring Roll (df)

Crab Puffs

### CROSTINIS

Smoked Trout with Green Apples

Roasted Red Pepper Tapenade with Feta (v)

Kale and Lemon Hummus (pb)



gf: gluten friendly | df: dairy friendly | v: vegetarian | pb: plant-based

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## RECEPTION ENHANCEMENTS

### BOARDS

15 per person | charcuterie - cured meats, cheeses, artisan crackers, fruit, nuts, fig jam

15 per person | mezze - grilled vegetables, grape leaves, hummus, pita bread, tabouleh

12 per person | bruschetta - 5 different bruschetta options with house made bruschetta

### HOT

65 doz | sliced flank steak, blue cheese aioli, aru sliders

56 doz | classic cheeseburger sliders

43 doz | Italian-style meatball sliders

43 doz | Nashville hot chicken sliders

53 doz | New Orleans-style shrimp & smoked cheddar grits

63 doz | Maryland-style crab cakes



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# DINNER BUFFET

served with Farmhouse by Thrive Farmers coffee & Twinings tea

## CLASSIC | 59

### Bread Basket

- assorted artisan bread, butter (v)

### Salads

- mixed greens with shaved carrots, cucumbers, garden herb vinaigrette (gf)(pb)
- mixed greens and pomegranate and citrus, pomegranate-balsamic vinaigrette (v)
- butternut squash and kale salad, feta cheese, grapefruit vinaigrette (gf)(pb)

### Main Dishes & Sides

- hand-made cheese and potato pierogies (v)
- hand-made cheese and mushroom pierogies (v)
- roasted potatoes & seasonal vegetables (gf)(v)
- braised beef short-ribs with mushroom and red-wine demi
- roasted turkey breast with sage and brioche stuffing

### Desserts

- assorted mini desserts (v)
- fruit and cheese platter (pb)

## EAST MEETS WEST | 59

### Bread Basket

- grilled naan bread & butter

### Salads

- mixed greens, pickled papaya & carrots, mangoes, sesame seeds, lime-cilantro vinaigrette (gf)(df)(pb)
- peanut-ginger noodle salad, cucumber, carrots, green beans, toasted sesame (gf)

### Main Dishes & Sides

- beef & broccoli stir-fry
- vegetable fried rice (gf)(df)(pb)
- sweet & sour fish (gf)
- orange chicken (gf)
- vegetable stir-fry (gf)(df)(pb)

### Desserts

- mango custard (gf)(v)
- tropical fruit cups with mint, cream & toasted coconut (gf)(v)

## ITALIAN | 61

### Bread Basket

- assorted artisan bread, herb oil & tapanade

### Salads

- caesar salad
- mixed greens, roasted tomatoes, parmesan cheese, cucumbers, red onions, balsamic vinaigrette

### Main Dishes

- Eggplant & ricotta involtini (v)
- Beef short-ribs with red-wine, tomato & basil ragu (gf)
- Grilled vegetable pasta (v)
- Seasonal ravioli (v)
- Chicken cacciatore (gf)

### Desserts

- seasonal panna cotta (gf)(v)
- tiramisu slice (v)

gf: gluten friendly | df: dairy friendly | v: vegetarian | pb: plant-based

Min 15 guests \* \$30 surcharge for each guest below min.

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## PLATED DINNER

### HOLIDAY DINNER | \$65

#### MEZZO

- chef's choice

#### SOUP, choose 1

- wild mushroom soup, finished with chives and mascarpone cheese
- or
- fennel parsnip soup, finished with truffles

#### SALAD, choose 1

- mixed greens, radicchio, bosch pear, candied pecans, blue cheese (v)

or

- roasted cauliflower, kale, haloumi, honey, pistachios, roasted red pepper vinaigrette

#### MAIN DISHES, choose 2

- braised beef short ribs, whipped potatoes, mushroom demi, crisp kale
- miso-ponzu roasted salmon, bok choy, brown rice, dashi broth
- pork tenderloin with cherry red wine demi, roasted carrots, wild mushroom farro risotto
- quartered roasted cauliflower head, couscous, lemon-tahini sauce, pomegranates (pb)

#### DESSERTS, choose 2

- creme brulee (v)
- fruit and cheese platter (v)
- chef's mini dessert selection (v)



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## CONTACT

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