



CORPORATE EVENTS

kimberley | ashlee
CATERING



BETTER MEETINGS

BEGIN WITH KIMBERLEY ASHLEE

We have a reputation for reliability and creativity in the corporate community. Our team began in the corporate realm working for international hospitality brands—so, our bar is set high! Our clients have come to depend on our first-rate menu selections, and exceptional service. Non-traditional options like food trucks, juice stands, and interactive food stations, craft cocktails, and a sophisticated wine, beer, and liquor selection, will set your event apart from the others. We will work with you to create the perfect event as a backdrop to your corporate agenda. Kimberley Ashlee Catering understands thoughtful planning therefore allowing us to stretch your budget all while providing your guests a noteworthy experience that represent your corporate standards of excellence.

ABOUT US

There is something sacred at stake with each special event that we do.

At Kimberley Ashlee Catering we believe in investing in each client, just as you have in yours —learning about your plans and expectations—in order to create the perfect menu for your special day with local ingredients, and contemporary flare to please your team and clients.

We are a small, female-owned and led local company that gives each client dedication and loyalty, but we deliver the consistency and quality of a large outfit thanks to our years of experience in the hotel and restaurant industry. Kimberley Haugh, alongside husband Joshua Haugh, who has over 20 years in the food and beverage industry, and is a certified sommelier, believe in teamwork and family as much as we believe in exceeding your expectations through exceptional cuisine and service. Kimberley and Joshua Haugh strive to create memorable experiences for each individual that comes across Kimberley Ashlee Catering.



BETTER MORNINGS

MEAN BETTER FOCUS

FROM THE OVEN

Selection of Freshly Baked Muffins, Assorted Croissants, Breakfast Breads,
Jam and Amish Butter, \$13 per person

HEALTHY START

Green Power Smoothie, Berry Revive Smoothie
Selection of Fresh Sliced Fruit, House Made Granola, Greek Yogurt
Wild Mushroom Roasted Red Pepper Egg White Frittata
Chicken Sausage
\$21 per person

BYO TOAST BAR

Assortment of Rustic Breads, Whipped Cream Cheese,
Avocado Puree, Seasonal Jam, Organic Peanut Butter,
Hard-Boiled Egg, Scrambled Egg, Smoked Salmon,
Applewood Smoked Bacon, "Everything Bagel" Salt, Pico
De Gallo, Cracked Black Pepper, Sea Salt, Goat Cheese,
Toasted Pumpkin Seeds, Basil Pesto, Fresh Mozzarella,
\$26 per person

COFFEE + TEA

Full commercial Keurig set-up
Selection of Regular and Decaf Coffee,
Tea, Cream, Milk, Sugar
\$12 per person/hour
12 person minimum

BUILD BREAKFAST YOUR WAY

CHOOSE YOUR BASE

Quinoa, Roasted Potatoes, Roasted Sweet Potato

CHOOSE YOUR PROTEIN

Scrambled Egg Whites,
Scrambled Whole Eggs,
Medium Boiled Eggs,
Sliced Avocado
Chicken Sausage
Applewood Smoked Bacon
Chorizo

CHOOSE YOUR VEGETABLES

Onions
Bell Peppers
Tomatoes
Mushrooms
Spinach

EXTRAS

Pico De Gallo
Black Beans
Fire-Roasted Corn

\$32 per person



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POWER BOWL LUNCH TO FUEL YOU

CHOOSE YOUR BASE

Quinoa, Jasmine Rice,
Mixed Greens

CHOOSE YOUR PROTEIN, SELECT THREE

Roasted Chicken Breast
Pasta Salad
Tuna, Roasted Salmon
Hard-Boiled Eggs
Seared Tofu

TOPPINGS, SELECT EIGHT

Tomatoes, Avocado, Onions, Cucumbers, Carrots,
Broccoli, Cauliflower, Beets, Bell Peppers, Edamame

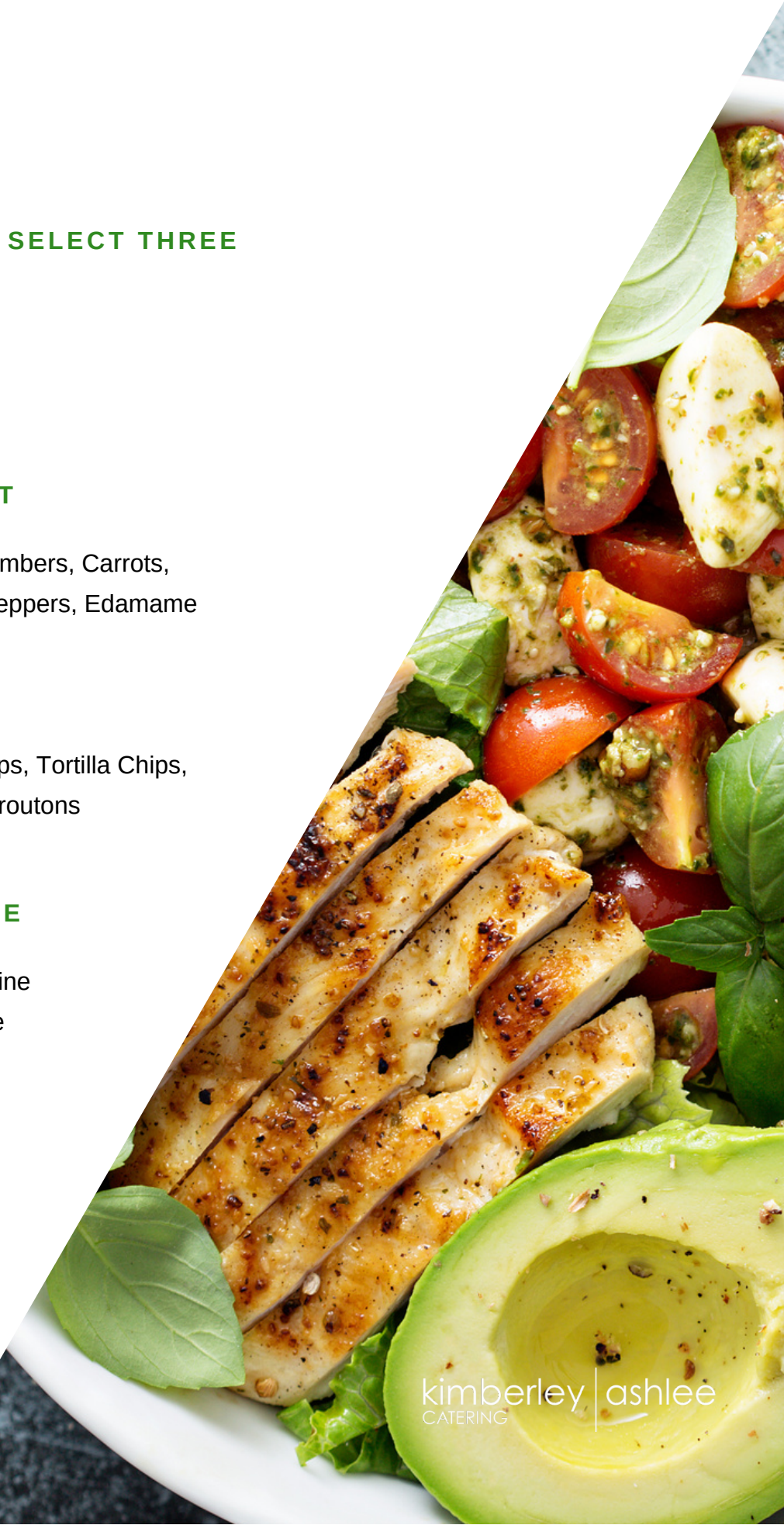
Dried Fruit, Citrus Segments, Nuts

Black Beans, Corn, Mini Naan Crisps, Tortilla Chips,
House Made Potato Chips Rustic Croutons

TO DRESS, SELECT THREE

Buttermilk Ranch Dressing, Red Wine
Vinaigrette, Ginger-Soy Vinaigrette
Basil Pesto, Chimichurri Sauce

\$34 per person



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POWER LUNCH TO FUEL YOU CONT'D

PICNIC BASKET, PICK THREE

Assorted sandwiches on fresh locally baked bread

Smoked Salmon with Herb Cream Cheese, Avocado on Rye

Grilled Veggie and Roasted Garlic Hummus, Lettuce, on Sourdough
(vegan)

Dijon Chicken Salad with Pickled Red Onions, Lettuce on Whole Wheat

Italian Meats with Fresh Mozzarella, Roasted Red Peppers, on Ciabatta

Marinated Tomatoes, Fresh Mozzarella, Basil Pesto, on Ciabatta

Curry Chicken Salad with Lettuce, on Whole Wheat

SIDE SALADS, PICK TWO

Vegetable Pasta Salad with Italian Dressing

Mixed Bean Salad with Red Wine Vinaigrette (vegan)

Quinoa Salad with Tomatoes, Spinach,
Onions, Cucumbers, Feta, Lemon Vinaigrette

Potato Salad with Dijon,
Mayonnaise, Fresh Herbs

\$28 per person



TAKE 15

BEFORE YOU RECONVENE

HEALTHY BREAK \$24

Sliced Fruit, Granola Bars, Protein Bars
Assorted Individual Cold-Pressed Juices
Premium Still and Sparkling Water

SWEET AND SAVORY \$16

Assorted Cookies
Chocolate Covered Pretzels
Mixed Spiced Nuts and Dried Fruit
Seasoned Assorted Popcorn

SWEET AND SAVORY \$18

Assorted Cookies
Mixed Spiced Nuts and Dried Fruit
Popcorn
Brownies
Lemon Bars

JUMBO SOFT PRETZEL BAR \$12

Local Craft Beer Cheese, Bavarian Mustard,
Marinara Sauce

CHIPS AND DIPS \$11

Roasted Pepper & Feta Spicy Dip, Pico De Gallo,
Creamy Garlic Herb Dip (Ranch), Tortilla Chips,
House Made Potato Chips

RECEPTION

LET'S GATHER

DISPLAYED - FALL + WINTER

All hors d'oeuvres are bite size, or a bit larger. Pricing is by the dozen.

**Denotes items that are, or can be made gluten-free*

Soup Shooters

Cream of Mushroom Soup with Sherry, Thyme and Brioche Croutons* \$24

Butternut Squash Soup with Chorizo, Cumin Crème Fraîche and Cilantro* \$24

Parsnip and Fennel Soup with Bacon and Chive Oil* (can be made vegan/vegetarian) \$24

Vegetarian

Wild Mushroom, Caramelized Onion and Gruyère Flatbread with Thyme \$30

Caramelized Pear & Goat Rodeo Cheese Crostini with Fig Jam* \$30

Roasted Squash, Ricotta and Fried Sage Crostini with Local Honey* \$30

Belgian Endive Topped with Fig, Candied Walnuts and Maytag Blue Cheese Cream* \$36

Fried Brussels Sprouts with Lemon-Caper Aioli* \$30

Seafood

Mini Crab Cakes with New Orleans Rémooulade* \$48

Grilled Shrimp & Cherry Pepper Spedini with Arugula Pesto Drizzle* Tempura \$42

Fried Shrimp with Ginger-Ponzu Dipping Sauce \$42

Smoked Trout on Rye with Dill Sour Cream and Pickled Vegetables \$42

Leek & Potato Pancakes with Smoked Salmon, Tarragon Crème Fraîche and Chives* \$42

Togarashi Crusted Ahi Tuna Tartare with Asian Pear, Green Onion and Yuzu-Soy Reduction and Tiny Wasabi

Leaves on Rice Crisps* \$48

Pan-Seared Scallop with Miso Butter \$48



RECEPTION

LET'S GATHER

CONTINUED

Meat & Poultry

Braised Short Rib Ragu on Little Polenta Cakes with Shaved Parmesan* 42

Mint Pesto Crusted Lamb Lollipops* \$48

Spanish Chorizo & White Bean Crostini with Piquillo Peppers and Shaved Manchego* \$36

Seared Duck Breast on Carrot Fritters with Beet & Horseradish Relish* \$48

Crispy Bite Size Potato Skins with Smoked Pancetta, Fonduta and Tiny Basil Leaves* \$42

Lamb Meatballs with Tamarind Glaze and Almond Dukkah \$42

Tiny Chicken and Porcini Pot Pies \$42

Little Sage Biscuits with Duck Confit and Sour Cherry Marmalade \$42

Thinly Sliced NY Strip Steak Crostini with Baby Arugula, Crumbled Gorgonzola and Balsamic Onions* \$42

Rosemary Glazed Pork Tenderloin Crostini with Caramelized Fennel and Chianti-Apple Mostarda* \$36

Chicken Liver Mousse in little jars with Sauternes Geleé, Cornichon Pickles and Toast Points*\$36

Thai Crispy Chicken Cakes with Daikon Radish, Toasted Coconut and Micro Cilantro* \$30

Tunisian Roasted Pork Tenderloin with Chickpea Purée, Clementine Segments and Pomegranate Seeds on Toasted Za'Tar Lavash \$42

Coffee Rubbed Rib-Eye Bites with Zinfandel Steak Sauce and Little Sour Cream & Chive Baked Potatoes* \$42

MINI TACOS

Fish Tacos with Avocado, Chipotle Salsa, Lime Crema and Cilantro \$36

Korean Short Rib Tacos with Shredded Carrots, Cucumbers, Bean Sprouts, Korean BBQ Sauce and Kimchi \$36

Duck Confit Tacos with Chipotle & Fig Salsa, Crema and Toasted Pepitas \$42

Crispy Tofu, Black Bean and Pell Pepper Tacos with Tomatilla Salsa and Avocado \$30

RECEPTION

LET'S GATHER

CONTINUED

SLIDERS

(can be served with little cones of french fries on the side)

Pepper Crusted Filet Mignon Sliders with Baby Spinach and Horseradish Cream \$48

Braised Pulled Pork Sliders with Purple Cabbage & Green Onion Slaw
and Whole Grain Mustard Aioli \$36

Classic Mini Beef Sliders with American Cheese, Shredded Lettuce, Tomato and Ketchup \$36

Pork Belly Bánh Mì Sliders with Pickled Vegetables, Sriracha Aioli and Fresh Herbs \$36

Fried Chicken Sliders with Jalapeno Cheese Spread and Corn Salsa \$42

Spanish Meatball Sliders with Spicy Tomato Sauce and Shaved Manchego \$42

Veggie Burger Sliders with Shredded Lettuce and Tomato \$36

SNACKS, PLATTERS & BOARDS

Thyme, Honey and Sea Salt Pita Chips with White Bean Hummus

Parmesan Poppy Seed Tuffles Spiced Nuts, \$8 per person

Homemade Farmers Market Pickled Vegetables* Warm Cheddar & Chive Gougères, \$8 per person

Farmer's Market Vegetable Platter with Green Goddess Dip*

Champagne Poached Shrimp Platter with Sriracha & Thai Basil Aioli and Fresh Horseradish & Meyer
Lemon Cocktail Sauce*, \$12 per person

Cheese and Charcuterie Board with Farmers Market Fruit, Olives, Nuts and Breadworks Bread*,
\$10 per person

Mediterranean Platter with Dolmas, Grilled Vegetables, Marinated Artichokes, Marinated Mozzarella
Balls, Feta, Oven Roasted Tomatoes, Smokey Eggplant Dip, Roasted Red Pepper Dip and
Tzatziki with Lavash Crisps, \$12 per person

BOOK YOUR EVENT WITH US

EMAIL US:

INFO@KIMBERLEYASHLEECATERING.COM

OR

SUBMIT A REQUEST FOR PROPOSAL ONLINE:

KIMBERLEYASHLEECATERING.COM/CONTACT