



kimberley | ashlee
CATERING

**2023 HOLIDAY CATERING
MENU**

(412) 855-1309

kimberleyashleecatering.com

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:
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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

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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

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 Orelans-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 & tapenade

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.

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)



CONTACT

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