

KAFE 421 CATERING MENU

• APPETIZERS •

VEGETARIAN

Antipasti Skewers - \$19.50/dozen

Cherry Tomato, Marinated Artichoke Heart, Fresh Mozzarella, Kalamata Olive, Roasted Pepper and Balsamic Glaze

Caprese Salad Skewers - \$18.50/dozen

Cherry Tomato, Fresh Mozzarella, Fresh Basil and Balsamic Glaze

Greek Salad Skewers - \$18.50

Tomato, Cucumber, Green Pepper, Red Onion, Feta Crumbles and Red Wine Vinaigrette

Watermelon and Halloumi Skewers - \$20.50/dozen

Watermelon, Grilled Halloumi, Fresh Oregano, Olive Oil and Lemon Juice

Watermelon Caprese Skewers - \$18.50/dozen

Watermelon, Fresh Mozzarella, Basil and Balsamic Glaze

Roasted Vegetable Kebabs - \$24.00/dozen

Mushroom, Red Pepper, Yellow Pepper, Zucchini, Eggplant and Balsamic Glaze

Eggplant Milanese Bites - \$19.50/dozen

Panko Crusted Eggplant, Tomato, Fresh Mozzarella, Basil and Balsamic Glaze

Spinach Triangles - \$17.50/dozen

Spinach, Herbs and Feta Cheese baked in a Crispy Phyllo Crust

Spanakopita Roulades - \$18.50/dozen

Spinach, Herbs and Feta Cheese rolled in Phyllo Dough

Kalamata Olive Triangles - \$20.50/dozen

Kalamata Olives, Leeks and Thyme baked in a Crispy Phyllo Crust

Rosemary and Gorgonzola Triangles - \$18.50/dozen

Savory Gorgonzola Cheese and Rosemary filling baked in a Crispy Phyllo Crust

Curried Vegetable Triangles - \$19.50/dozen

Curried Potato, Carrot, Cauliflower, Garlic and Onion baked in a Crispy Phyllo Crust

Brie and Apple Triangles - \$19.50/dozen

Caramelized Apples, Leeks and Creamy Brie Cheese baked in a Crispy Phyllo Crust

Portabella Mushrooms Triangles - \$20.50/dozen

Portabella Mushrooms, Feta Cheese and Herbs baked in a Crispy Phyllo Crust

Margarita Pizza - \$55.00/pizza

Fresh Tomatoes, Onion, Parmesan, Mozzarella and Fresh Herbs on a Crispy Phyllo Crust (24 pcs/pizza)

KAFE 421 CATERING MENU

VEGETARIAN (continued)

Mediterranean Pizza - \$65.00/pizza

Fresh Tomatoes, Sundried Tomatoes, Artichoke Hearts, Kalamata Olives, Feta, Parmesan on a Crispy Phyllo Crust (24 pieces/pizza)

Harvest Pizza - \$65.00/pizza

Caramelized Onions and Apples, Dried Figs and Gorgonzola Cheese on a Crispy Phyllo Crust (24 pieces/pizza)

Mushroom and Gorgonzola Galettes - \$25.00/dozen for mini galettes | \$28.00/dozen for medium galettes

Mushrooms, Leeks and Gorgonzola on Flaky Puff Pastry

Pepper and Onion Galettes - \$25.00/dozen for mini galettes | \$28.00/dozen for medium galettes

Sautéed Red Peppers, Onions and Gorgonzola on Flaky Puff Pastry

Butternut Squash and Apple Galettes - \$25.00/dozen for mini galettes; \$28.00/dozen for medium galettes

Roasted Butternut Squash, Caramelized Apples and Onions and Gorgonzola on Flaky Puff Pastry

Spinach and Raisin Tartlets - \$20.50/dozen

Spinach, Golden Raisins and Pine Nuts in a Buttery Tart Shell

Asparagus and Gruyere Squares - \$24.00/dozen

Roasted Asparagus and Gruyere Cheese on a Puff Pastry Crust

Vegetarian Empanadas - \$21.50/dozen for mini empanadas | \$24.50/dozen for large empanadas

Cumin and Chili seasoned Peppers, Carrots, Zucchini and Onions in a Puff Pastry Pocket with Avocado Mousse and Pico de Gallo

Pea and Potato Samosas - \$20.50/dozen

Curried Peas and Potatoes baked in a Crispy Phyllo Crust with Cilantro and Mint Chutney

Sweet Potato Canapes - \$18.50/dozen

Roasted Sweet Potato topped with Blue Cheese and Pears

Eggplant Caponata Canapes - \$20.50/dozen

Polenta Cake topped with Sweet and Savory Eggplant Caponata

Apple and Brie Canapes - \$19.50/dozen

Classic White Bread Point topped with Apple, Creamy Brie Cheese and Tarragon Aioli

Hummus Canapes - \$17.50/dozen

Pita Round or Cucumber Round topped with Hummus, Cucumber and Cherry Tomato

Cucumber Provencal - \$19.50/dozen

Cucumber Cup filled with Sundried Tomatoes and Fresh Herbs

Zucchini Fritters - \$19.50/dozen

Zucchini, Herbs, Feta and Parmesan Cheese with Tzatziki Sauce

Curried Potato Fritters - \$18.50/dozen

Creamy Curried Potatoes rolled in Panko Bread Crumbs and Quick Fried served with Ranch Sauce

Falafel Fritters - \$19.50/dozen

Creamy on the inside and Crispy on the outside Chickpea Fritter with Middle Eastern Hot Sauce or Cucumber Mint Raita Sauce

KAFE 421 CATERING MENU

VEGETARIAN (continued)

Risotto Fritters - \$19.50/dozen

Creamy Risotto, Herbs and Parmesan Cheese with Marinara Sauce

Macaroni and Cheese Fritters - \$19.50/dozen

Creamy Mac 'n' Cheese with Ranch Dipping Sauce

Potato Latkes - \$24.00/dozen

Grated Potatoes and Onion with Sour Cream and Apple Sauce

Mascarpone Dates - \$20.50/dozen

Lemon-Honey Mascarpone Stuffed Dates topped with Walnuts

Mascarpone Figs - \$20.50/dozen

Lemon-Honey Mascarpone Stuffed Dried Figs topped with Walnuts (fresh figs available when in season inquire about price)

Eggplant Roulades - \$22.00/dozen

Thinly Sliced Eggplant filled with Parmesan, Mozzarella and Bread Crumbs baked in Savory Tomato Sauce

Parmesan Asparagus Spears - \$21.50/dozen

Parmesan and Bread wrapped Baked Asparagus Spear

Vegetarian Stuffed Grape Leaves - \$21.00/dozen

Lemon and Herb Seasoned Rice baked in a Grape Leaf with Tzatziki Sauce

Tortellini Skewers - \$19.50/dozen

Cheese Tortellini, Roasted Fennel and Sundried Tomato Drizzle

Vegetarian Pot Stickers - \$20.50/dozen

Crispy Dumplings with Soy Ginger Dipping Sauce

Asparagus Stuffed Mushroom Caps - \$20.50/dozen

Asparagus, Roasted Peppers, Gorgonzola and Herbs roasted in a Button Mushroom Cap

Smoked Almond Stuffed Mushroom Caps - \$20.50/dozen

Arugula, Sundried Tomato, Smoked Almonds and Herbs roasted in a Button Mushroom Cap

Squash Stuffed Potatoes - \$20.50/dozen

Roasted Squash, Ricotta Cheese and Pumpkin Seeds in a Baby Red Potato

Twice Baked Potato Bites - \$20.50/dozen (without bacon); \$21.50/dozen (with bacon)

Baby Red Potato stuffed with Savory Mashed Potatoes and Topped with Cheese (bacon can be added)

Avocado Stuffed Tomatoes - \$20.50/dozen

Cherry Tomatoes filled with Creamy Avocado Mousse

Roasted Vegetable Pinwheels - \$20.50/dozen

Eggplant, Zucchini, Summer Squash, Feta Cheese and Basil Pesto in a Flour Tortilla

KAFE 421 CATERING MENU

VEGETARIAN (continued)

Crostini with Assorted Savory Topping Options - \$18.00/dozen

Goat Cheese and Herbed Carrots

Gorgonzola and Melted Leeks

Mushroom Ragu

Red Peppers and Sweet Onions

Roasted Eggplant and Garlic Spread

Roasted Tomatoes and Kalamata Olives

Kalamata Olive Tapenade

Fresh Tomato Bruschetta

Tomato and Mozzarella Bruschetta

Pesto

Hummus

Mini Fresh Fruit Skewers – \$18.50

Seasonal Fruits on a Skewer

Mini Fruit and Brie Skewer - \$20.50/dozen

Brie or Cheddar Cheese with Seasonal Fruit

Mini Fruit and Cheddar or Swiss Skewer - \$18.50/dozen

Swiss or Cheddar Cheese with Seasonal Fruit

BEEF

Beef Tenderloin Satay - \$24.00/dozen

Tender Strips of Beef Tenderloin on a Skewer with Soy Ginger Dipping Sauce

Mini Beef Kebab - \$24.00/dozen

Cubes of Beef on a Skewer with Trio of Sauce: Horseradish Aioli, Au Poivre Sauce and Soy Ginger Sauce

Beef Bites - \$24.00/dozen

Cubes of Beef Tenderloin with Duo of Sauces: Horseradish Aioli and Soy Ginger Sauce

Beef Tenderloin Rolls - \$24.00/dozen

Thinly Sliced Beef with Horseradish Dipping Sauce or Garlic Aioli

Greek Meatballs - \$19.00/dozen

Beef Meatballs seasoned with Olive Oil, Lemon Juice and Fresh Herbs with Tzatziki Sauce

Greek Cinnamon Braised Meatballs - \$20.50/dozen

Beef Meatballs simmered in a Savory Cinnamon Tomato Sauce

Italian Stuffed Meatballs - \$21.50/dozen

Italian Spiced Beef Meatballs stuffed with Mozzarella with Marinara Sauce

Saffron Braised Meatballs - \$22.00/dozen

Beef Meatballs simmered in Saffron infused Tomato Sauce

Swedish Meatballs - \$21.50/dozen

Traditional Scandinavian Spiced Beef Meatball simmered in White Gravy with Lingonberry Sauce (pork available upon request)

KAFE 421 CATERING MENU

BEEF (continued)

Spicy Beef Triangles - \$20.50/dozen

Zesty Mediterranean Spiced Ground Beef baked in a Crispy Phyllo Crust

Beef Empanadas – \$22.00/dozen for mini empanadas; \$25.00/dozen for large empanadas

Spanish Seasoned Ground Beef and Onions in a Puff Pastry Pocket with Avocado Mousse and Pico de Gallo

Beef Tenderloin Canapes - \$25.00/dozen

French Baguette topped with Grilled Beef Tenderloin and Dill Cream Cheese

Argentine Beef Tenderloin Canapes - \$25.00/dozen

French Baguette topped with Grilled Beef and Salsa Verde

Mediterranean Beef Tenderloin Canapes - \$25.00/dozen

French Baguette topped with Grilled Beef and Coriander Cream

Horseradish Beef Tenderloin Canapes - \$25.00/dozen

French Baguette topped with Grilled Beef and Horseradish Cream

Cheeseburger Sliders - \$36.00/dozen

Mini Beef Patty, Grilled Onions, Cheddar Cheese, Lettuce and Tomato and a Slider Bun

Hamburger Sliders - \$30.00/dozen

Mini Beef Patty, Red Onion, Lettuce and Tomato on a Slider Bun

Cheddar Juicy Lucy Sliders - \$40.00/dozen

Mini Beef Patty stuffed with Cheddar Cheese and topped with Lettuce and Tomato on a Slider Bun

Roasted Beef Pinwheels - \$21.50/dozen

Thinly Sliced Roast Beef, Herbed Cream Cheese, Roasted Peppers, Mixed Greens and Herbed Cream Cheese in a Flour Tortilla

CHICKEN + POULTRY

Kafe 421 Signature Chicken Satay - \$21.50/dozen

Tender Strips of Chicken Marinated in Citrus and Honey with Mango Dipping Sauce

Mini Chicken Kebabs - \$23.50/dozen

Cubes of Chicken Marinated in Citrus and Honey with Mango Dipping Sauce

Greek Chicken Satay - \$21.50/dozen

Tender Strips of Greek Marinated Chicken with Tzatziki Sauce

Mini Greek Chicken Kebab - \$23.50/dozen

Cubes of Greek Marinated Chicken with Tzatziki Sauce

Teriyaki Chicken Satay - \$22.50/dozen

Tender Strips of Teriyaki Glazed Chicken with Soy Ginger Sauce

Indian Spiced Chicken Satay - \$22.50/dozen

Tender Strips of Chicken rubbed in Curry and Cumin with Cucumber Mint Raita or Coconut Red Curry Sauce

KAFE 421 CATERING MENU

CHICKEN + POULTRY (continued)

Mini Indian Spiced Chicken Kebab - \$24.50/dozen

Cubes of Chicken rubbed in Curry and Cumin with Cucumber Mint Raita or Coconut Red Curry Sauce

Chicken and Pineapple Skewers - \$25.00/dozen

Grilled Cube of Chicken and Pineapple on a Skewer with Mango Dipping Sauce or Avocado Mousse

Teriyaki Chicken Meatballs - \$22.50/dozen

Teriyaki Glazed Chicken Meatballs

Cinnamon and Tomato Chicken Bites - \$24.00/dozen

Cubes of Breast Meat Chicken Simmered in a Classic Greek Cinnamon-Tomato Sauce

Curried Chicken Bites - \$24.00/dozen

Cubes of Breast Meat Chicken Simmered in Coconut Red Curry

Spinach and Peppercorn Phyllo Chicken Bites - \$42.00/dozen

Chicken stuffed with Spinach, Peppercorns, Roasted Peppers and Cheese baked in a Crispy Phyllo Crust with Madeira Cream Sauce

Heartland Chicken Bites - \$42.00/dozen

Chicken stuffed with Cranberries, Wild Rice, Toasted Almonds and Herbs baked in a Crispy Phyllo Crust with Apple Cider Sauce

Caprese Chicken Triangles - \$20.50/dozen

Chicken, Roasted Tomatoes, Mozzarella and Fresh Herbs baked in a Crispy Phyllo Crust

Chicken and Gruyere Triangles - \$20.50/dozen

Chicken, Gruyere Cheese and Fresh Herbs in a Crispy Phyllo Crust

Chicken Empanadas – \$22.00/dozen for mini empanadas; \$25.00/dozen for large empanadas

Spanish Seasoned Chicken and Onions in a Puff Pastry Pocket with Avocado Mousse and Pico de Gallo

Chicken Quesadilla Triangles - \$34.00/dozen

Shredded Chicken, Peppers, Onions and Cheese in a Flour Tortilla with Avocado Mousse and Pico de Gallo

Chicken and Almond Mushroom Caps - \$22.50/dozen

Chicken, Smoked Almonds, Arugula, Herbs and Asiago Stuffed Crimini Mushroom Cap

Chicken Croquettes - \$21.50/dozen

Savory Panko Crusted Ground Chicken with Chipotle Aioli

Chicken Pot Stickers - \$21.00/dozen

Asian Spiced Chicken in a Crispy Wonton Wrapper with Soy Ginger Sauce

Buffalo Chicken Wontons - \$21.50/dozen

Buffalo Chicken in a Crispy Wonton Wrapper with Blue Cheese Dip

Chicken Enchilada Pinwheels - \$22.50/dozen

Shredded Chicken, Chilli and Lime Cream Cheese, Tomato and Chilis in a Flour Tortilla

Cranberry Chicken Salad Cups - \$20.50/dozen

Chicken, Dried Cranberries, Herbs in a Crispy Phyllo Cup

KAFE 421 CATERING MENU

CHICKEN + POULTRY (continued)

Curried Chicken Salad Cups - \$21.50/dozen

Chicken, Grapes, Creamy Curry Dressing in a Crispy Phyllo Cup

Chicken and Sundried Tomato Bruschetta - \$21.50/dozen

Grilled Baguette with Sundried Tomato, Feta and Fresh Herb Chicken Bruschetta

Buffalo Chicken Sliders - \$38.00/dozen

Breast Meat Chicken, Lettuce, Tomato and Blue Cheese Dressing on a Slider Bun

Chicken Parmesan Sliders - \$38.00/dozen

Breast Meat Chicken, Marinara and Mozzarella on a Slider Bun

Turkey Burger Sliders - \$38.00/dozen

Ground Turkey, Lettuce, Tomato and Honey Mustard Aioli on a Slider Bun

Roast Turkey Pinwheels - \$21.50/dozen

Roasted Turkey, Herbed Cream Cheese, Field Greens and Roasted Peppers rolled in a Flour Tortilla

PORK + LAMB

Blackened Pork Tenderloin Canapes - \$22.00/dozen

French Baguette topped with Blackened Pork Tenderloin, Brie, Spinach and Roasted Peppers

Tarragon Pork Tenderloin Canapes - \$22.00/dozen

French Baguette topped with Grilled Pork Tenderloin and Tarragon Aioli

Salami Antipasti Skewers - \$21.50/dozen

Salami, Marinated Artichoke Heart, Marinated Mushroom, Peppadew Pepper, Fresh Mozzarella and Balsamic Glaze

Prosciutto and Cantaloupe - \$21.50/dozen

Fresh Chilled Cantaloupe Spears wrapped in Prosciutto

Prosciutto and Asparagus - \$22.00/dozen

Oven Roasted Asparagus Spears wrapped in Prosciutto

Prosciutto and Pineapple - \$22.00/dozen

Fresh Pineapple wrapped in Crispy Prosciutto

Devils on Horseback - \$22.50/dozen

Crispy Prosciutto wrapped Dates stuffed with Lemon and Honey Spiked Mascarpone Cheese

Rumaki - \$20.50/dozen

Crispy Bacon wrapped Water Chestnuts

Blackened Pork Tenderloin Sliders - \$38.00/dozen

Blackened Pork Tenderloin Sliders, Brie, Roasted Peppers, Spinach, Tomato and Chipotle Aioli on a Slider Bun

KAFE 421 CATERING MENU

PORK + LAMB (continued)

BBQ Pulled Pork Sliders - \$36.00/dozen

Slow Roasted Pulled Pork, Smoky BBQ Sauce and Crispy Onions on a Slider Bun

Lamb Lollipop – Market Price

Grilled Rack of Lamb sliced into individual “lollipops” with Pomegranate-Cumin Glaze

Lamb Meatballs - \$25.00/dozen

1 oz. Cocktail Sized Fresh Herb and Mediterranean Spiced Meatballs with Cucumber Mint Raita

Feta Stuffed Lamb Meatballs - \$28.00/dozen

Kafe 421’s Lamb Meatball stuffed with Tangy Feta Cheese with Cucumber Mint Raita

Lamb Kofta - \$38.00/dozen

2 oz Cylindrical Shaped “Meatball” with Fresh Herb and Middle Eastern Spices with Cucumber Mint Raita

Saffron Lamb Triangles - \$25.00/dozen

Saffron seasoned Ground Lamb in a Crispy Phyllo Crust

Lamb Burger Sliders - \$40.00/dozen

Fresh Herb and Mediterranean Spiced Lamb Burgers with Cucumber, Tomato and Cucumber Mint Raita on a Slider Bun

Gyros Empanadas - \$24.00/dozen

Gyros, Feta and Mozzarella Cheese in a Puff Pastry Pocket with Tzatziki Sauce

Gyros Triangles - \$24.00/dozen

Gyros, Feta and Mozzarella Cheese in a Crispy Phyllo Crust

FISH + SEAFOOD

Salmon Satay - \$28.00/dozen

Fresh Grilled Strips of Salmon on a Skewer served with Lemon Butter Sauce or Roasted Red Pepper Sauce

Salmon Mousse Canapes - \$21.00/dozen

Crispy Fresh Cucumber Sliced topped with Creamy Salmon Mousse

Smoked Salmon and Caper Canapes - \$22.00/dozen

Fresh Pumpernickel topped with Lemon Caper Aioli and Lox

Smoked Salmon and Dill Canapes - \$22.00/dozen

Fresh Pumpernickel topped with Lemon Dill Sour Cream and Lox

Smoked Salmon Boats - \$21.50/dozen

Endive Leaves filled with Lemon Caper Sauce, Lox and Micro Greens

Gorgonzola and Salmon Purses - \$28.00/dozen

Roasted Salmon, Gorgonzola, Walnuts, Arugula and Fresh Herbs in a Crispy Phyllo Purse with Roasted Red Pepper Sauce

Grilled Salmon Bites - \$36.00/dozen

2 oz. Cubes of Salmon with choice of Sauces: Sour Cream and Dill, Lemon Butter, Lemon Dill, Roasted Red Pepper and Soy Ginger

KAFE 421 CATERING MENU

FISH + SEAFOOD (continued)

Grilled Halibut Bites – MARKET PRICE

2 oz. Cubes of Halibut with choice of Sauces: Sour Cream and Dill, Lemon Butter, Lemon Dill, Roasted Red Pepper and Soy Ginger

Grilled Sea Bass Bites – MARKET PRICE

2 oz. Cubes of Sea Bass with choice of Sauces: Sour Cream and Dill, Lemon Butter, Lemon Dill, Roasted Red Pepper and Soy Ginger

Shrimp Cocktail - \$30.00/dozen

Chilled Shrimp with Classic Cocktail Sauce

Mediterranean Chilled Shrimp - \$30.00/dozen

Poached Shrimp marinated in Olive Oil, Fresh Herbs and Lemon

Cajun Grilled Shrimp - \$30.00/dozen

Cajun Spiced Grilled Shrimp

Coconut Crusted Shrimp - \$31.00/dozen

Sweet and Crispy Coconut Crusted Jumbo Shrimp with Mango Dipping Sauce

Shrimp Cups - \$26.00/dozen

Pan Seared Herb Seasoned Popcorn Shrimp in Phyllo Cups

Retro Baked Shrimp Toast - \$25.00/dozen

Popcorn Shrimp folded into Herb Cream Cheese and baked on a Petite Baguette Sliced

Mini Crab Cakes - \$31.00/dozen

2 oz. Homemade Crab Cakes with Remoulade Sauce or Serrano Cream Sauce

Crab Cake Bites - \$27.00/dozen

1 oz. Crab Cake Croquettes with Remoulade Sauce or Serrano Cream Sauce

Crab Strudels - \$25.00/dozen

Jumbo Lump Crab Meat and Fresh Herbs rolled in Crispy Phyllo Crust

Tuna Wonton Cups – MARKET PRICE

Crispy Wonton Cups filled with Sushi Grade Tuna tossed in Spicy Mayo with Sesame Seeds

Sesame Tuna Bites – MARKET PRICE

Sesame Crusted Seared Sushi Grade Ahi Tuna with Soy Ginger Sauce

KAFE 421 CATERING MENU

• DIPS + SPREADS •

Served With A Selection Of Assorted Dippers
Prices Indicate Starting Point For 1 Dip + 1 Accompaniment

DIP PRICES

START AT LISTED PRICE

TO ADD ADDITIONAL DIPS TO A SPREAD OF DIPS ADD \$0.50 FOR EACH ADDITIONAL DIP SELECTED

Hummus - \$- \$3.50/person

Chickpeas, Tahini, Garlic and Lemon (gluten free + vegan)

Spicy Hummus - \$3.50/person

Chickpeas, Serrano, Tahini, Garlic and Lime (gluten free + vegan)

Roasted Red Pepper Hummus - \$3.50/person

Chickpeas, Roasted Red Peppers, Tahini, Garlic and Lemon (gluten free + vegan)

Fava Dip - \$3.50/person

Fava Beans, Thyme, Garlic and Lemon (gluten free + vegan)

Tzatziki - \$3.50/person

Plain Yogurt, Cucumber, Dill, Scallions, Garlic and Red Wine Vinegar (gluten free + vegetarian)

Cucumber Mint Raita - \$3.50/person

Plain Yogurt, Cucumber, Mint, Scallions and Garlic (gluten free + vegetarian)

Kalamata Olive Tapenade - \$4.25/person

Chopped Olives, Thyme, Lemon Zest, Garlic and Red Wine Vinegar (gluten free + vegan)

Roasted Eggplant Dip - \$4.00/person

Roasted Eggplant, Scallions, Parsley, Garlic and Red Wine Vinegar (gluten free + vegan)

Fresh Tomato Bruschetta - \$4.00 /person

Tomato, Garlic, Fresh Basil and Olive Oil (gluten free + vegan)

Tomato and Mozzarella Bruschetta - \$4.25/person

Tomato, Garlic, Fresh Mozzarella, Fresh Basil and Olive Oil (gluten free)

Roasted Red Pepper Bruschetta - \$3.75/person

Roasted Red, Yellow and Orange Peppers with Garlic, Fresh Herbs and Balsamic (gluten free + vegan)

Mango Salsa - \$4.50/person

Fresh Mango, Pineapple, Cilantro, Serrano, Lime and Sweet Chili Sauce (gluten free + vegan)

Pico de Gallo - \$4.00/person

Tomato, Onion, Garlic, Lime and Cilantro (gluten free + vegan)

KAFE 421 CATERING MENU

DIPS + SPREADS (continued)

Dill Dip - \$3.75/person

Classic Vegetable Dip with Mayo, Sour Cream, Onion, Garlic and Fresh Dill (gluten free + vegetarian)

Retro Spinach Dip - \$4.00/dozen

Fresh Spinach, Water Chestnuts, Mayo, Sour Cream and Fresh Herbs (gluten free + vegetarian)

Roasted Red Pepper Cream Cheese - \$4.00/dozen

Whipped Cream Cheese, Roasted Red Pepper and Fresh Herbs (gluten free + vegetarian)

Zesty Feta Dip - \$4.50/dozen

Feta Cheese, Whipped Cream Cheese, Zesty Peppers and Lemon (gluten free + vegetarian)

Baked Artichoke and Spinach Dip - \$4.75/person

Marinated Artichoke Hearts, Spinach and Blended Cheeses baked til warm and bubbly (gluten free + vegetarian)

Baked Artichoke and Feta Cheese Dip - \$4.75/person

Marinated Artichoke Hearts, Feta Cheese and Blended Cheeses baked til warm and bubbly (gluten free + vegetarian)

Baked Artichoke and Crab Dip - \$5.25/person

Marinated Artichoke Hearts, Jumbo Lump Crab Meat and Blended Cheeses baked til warm and bubbly (gluten free)

Dippers + Accompaniments For Dips

Grilled Pita Triangles

Crispy Pita Chips

Sliced Baguette

Toasted Baguette

Gluten Free Crackers

Tortilla Chips

• Salads •

Fresh Salads

Mixed Greens - \$3.75/person

Field Greens, Carrot and Balsamic Dressing

Caesar - \$4.00/person

Romaine, Parmesan, Garlic Croutons and Creamy Caesar Dressing

Kafe Salad - \$4.50/person

Field Greens, Tomato, Cucumber, Carrot, Gorgonzola and Balsamic Dressing

Greek - \$5.50/person

Romaine, Tomato, Cucumber, Green Pepper, Red Onion, Kalamata Olive, Feta and Red Wine Vinaigrette

Greek Village - \$6.00/person

Rustic Pieces of Tomato, Cucumber, Green Pepper, Red Onion, Kalamata Olive, Feta and Red Wine Vinaigrette

KAFE 421 CATERING MENU

Fresh Salads (continued)

Harvest - \$5.50/person

Field Greens, Roasted Butternut Squash, Apples, Dried Figs, Craisins, Gorgonzola, Candied Walnuts and Apple Cider Dressing

Citrus - \$5.50/person

Romaine, Field Greens, Fresh Berries, Apple, Orange, Mango, Craisins, Red Onion, Gorgonzola and Orange Sesame Dressing

Arugula - \$5.50/person

Baby Arugula, Cherry Tomato, Dried Apricot, Red Onion, Ricotta Salata and Lemon Thyme Dressing

Spinach - \$5.50/person

Baby Spinach, Romaine, Strawberry, Craisins, Red Onion, Gorgonzola and Candied Walnut and Orange Sesame Dressing

Roasted Mushroom - \$5.50/person

Romaine, Arugula, Cherry Tomatoes, Roasted Mushrooms, Red Onions, Feta Cheese and Tarragon Dressing

Mandarin Orange - \$5.00/person

Romaine, Baby Spinach, Mandarin Orange, Red Onion, Scallion, Toasted Almond and Poppy Seed Vinaigrette

Beet and Orange - \$5.50/person

Romaine, Butter Lettuce, Roasted Red and Yellow Beets, Orange, Gorgonzola, Candied Walnuts and Orange Sesame Dressing

Caprese - \$5.75/person

Tomato, Fresh Mozzarella, Red Onion, Basil, Extra Virgin Olive Oil and Balsamic Glaze

Rustic Tomato - \$6.00/person

Rustic Pieces of Fresh Tomato, Parsley, Dill, Mint, Extra Virgin Olive Oil and Lemon Juice

Kafe 421 Chopped - \$5.50/person

Romaine, Field Greens, Tomato, Scallions, Avocado, Bacon, Gorgonzola, Grapes, Crispy Wontons and Honey Mustard Dressing

Italian Antipasti Style Chopped - \$5.75/person

Romaine, Field Greens, Salami, Prosciutto, Chickpeas, Tomato, Cucumber, Artichoke, Roasted Red Pepper, Olive, Mozzarella, Parmesan, Garlic Croutons and Red Wine Vinaigrette

Italian Vegetarian Chopped - \$5.50/person

Romaine, Field Greens, Tomato, Cucumber, Celery, Artichoke, Olive, Roasted Red Pepper, Mozzarella, Parmesan, Garlic Croutons and Red Wine Vinaigrette

Mexican Chopped - \$5.50/person

Romaine, Field Greens, Tomato, Avocado, Red Onion, Black Beans, Spicy Pumpkin Seeds, Cilantro, Feta, Crispy Corn Tortilla Crisps and Mint Lime Dressing

Israeli Chopped Salad - \$5.50/person

Diced Tomato, Cucumber, Red Onion, Mint, Basil, Parsley, Garlic, Lemon Juice and Extra Virgin Olive Oil

Grilled Romaine (available only for sit down dinner) - \$6.50/person

Grilled Baby Romaine Heart, Tri-Color Tomatoes, Feta, Extra Virgin Olive Oil and Balsamic Glaze

KAFE 421 CATERING MENU

Grain + Pasta + Bean Salads

Kafe 421 Signature Penne Pasta Salad - \$5.00/person

Penne, Fresh Tomato, Sundried Tomato, Red Onion, Fresh Herbs, Red Wine Vinaigrette (gluten free available upon request)

Orzo Pasta Salad - \$5.25/person

Tomato, Carrot, Corn, Celery, Red Bell Pepper, Red Onion, Fresh Herbs, Pine Nut, Parmesan, Feta, Fresh Mozzarella and Red Wine Vinaigrette

Farfalle Salad with Chicken - \$5.75/person

Bow Tie Pasta with Herb Roasted Pulled Chicken, Roasted Peppers, Fresh Herbs, Parmesan, Feta and Cream Herb Dressing

Mediterranean Farfalle Salad - \$5.25/person

Bow Tie Pasta, Cherry Tomato, Red and Yellow Pepper, Fresh Herbs, Feta and Creamy Herb Dressing

Tortellini Salad - \$5.50/person

Cheese Tortellini, Marinated Broccoli, Cauliflower, Carrot, Zucchini, Red and Orange Bell Pepper and Herb Vinaigrette

Farro + Brown Rice Salad - \$5.75/person

Farro, Brown Rice, Dried Apricot, Cherry Tomato, Red and Orange Bell Pepper, Red Onion and Lemon Thyme Vinaigrette

Wild Rice Salad - \$5.75/person

Wild Rice, Dried Apricot, Craisins, Celery, Red Bell Pepper, Fresh Herbs and Apple Cider Vinaigrette

Kafe 421 Tabbouleh - \$5.75/person

Bulgar, Cherry Tomato, Green Bean, Cucumber, Red Onion, Parsley, Basil, Mint, Lemon, Red Wine Vinegar and Extra Virgin Olive Oil (can be prepared gluten free with substitution of Quinoa, Brown Rice or Lentils)

Outrageous Tabbouleh - \$6.00/person

Bulgar, Dried Apricot, Dried Fig, Golden Raisin, Cherry Tomato, Red Onion, Parsley, Basil, Mint, Lemon, Red Wine Vinegar and Extra Virgin Olive Oil (can be prepared gluten free with substitution of Quinoa, Brown Rice or Lentils)

Quinoa Salad - \$5.75/person

Red Quinoa, Tomato, Cucumber, Avocado, Red Onion, Mint, Parsley and Lemon Vinaigrette

Israeli Couscous Salad - \$5.50/person

Israeli Couscous, Grilled Vegetables, Fresh Herbs and Italian Vinaigrette

Moroccan Israeli Couscous Salad - \$5.75/person

Israeli Couscous, Golden Raisin, Dried Fig, Red Onion, Pine Nuts and Herbed Vinaigrette

Tuscan White Bean Salad - \$5.25/person

White Beans, Tomato, Olive, Red and Yellow Bell Pepper, Fresh Mozzarella, Fresh Herbs, Lemon and Extra Virgin Olive Oil

KAFE 421 CATERING MENU

Vegetable Salads

Marinated Vegetable Salad - \$5.25/person

Chilled Italian Herb and Olive Oil Marinated Broccoli, Cauliflower, Bell Pepper, Carrot and Herb Vinaigrette

Roasted Beet Salad - \$5.25/person

Roasted Red and Yellow Beets, Marcona Almond, Goat Cheese and Balsamic Glaze

New Potato and Green Bean Salad - \$5.25/person

Baby Red Potatoes, Green Beans, Scallions, Fresh Herbs and Dijon Vinaigrette

Classic Potato Salad - \$5.25/person

Russet Potatoes, Hard Boiled Egg, Scallion, Mustard, Lemon and Mayo

Dijon Corn Salad - \$5.25/person

Grilled Corn, Green Bean, Cherry Tomato, Red Onion, Fresh Herbs and Dijon Vinaigrette

Mediterranean Corn Salad - \$5.25/person

Grilled Corn, Green Bean, Cherry Tomato, Marinated Artichoke, Roasted Tomato and Italian Vinaigrette

Southwestern Corn Salad - \$5.25/person

Grilled Corn, Black Bean, Bell Peppers, Jicama and Honey-Lime Vinaigrette

Classic Deli Salads

Creamy Chicken Salad - \$5.75/person

Poached Breast Meat Chicken, Grapes, Almonds, Fresh Herbs and Mayo Dressing

Mediterranean Chicken Salad - \$6.00/person

Poached Breast Meat Chicken, Roasted Red Peppers, Celery, Kalamata Olives, Fresh Herbs and Creamy Red Wine Vinaigrette

Deli Tuna Salad - \$5.50/person

Albacore Tuna, Sweet Pickle Relish, Fresh Herbs and Mayo

Mediterranean Tuna Salad - \$5.75/person

Albacore Tuna, Artichoke Hearts, Kalamata Olives, Roasted Red Peppers, Red Onion, Fresh Herbs, Lemon and Extra Virgin Olive Oil

Salmon Salad - \$5.75/person

Flaky Roasted Salmon, Red Onion, Fresh Herbs, Lemon and Mayo

Deli Egg Salad - \$4.75/person

Hard Boiled Eggs, Celery, Onion, Mustard and Mayo

Mozzarella Salad - \$4.50/person

Cherry Mozzarella Balls marinated in Garlic, Basil, Parsley and Extra Virgin Olive Oil

Italian Antipasti Salad - \$4.50/person

Genoa Salami, Artichoke Heart, Cherry Tomato, Roasted Pepper, Fresh Mozzarella, Herbs, Balsamic and Extra Virgin Olive Oil

Vegetarian Antipasti Salad - \$5.50/person

Artichoke Heart, Cherry Tomato, Celery, Roasted Pepper, Fresh Mozzarella, Herbs, Balsamic and Extra Virgin Olive Oil

KAFE 421 CATERING MENU

• Platters •

Appetizers

Mezedes Platter - \$12.00/person

Greek Meatballs, Chicken Satay, Eggplant Roulades, Vegetarian Grape Leaves, Roasted Peppers stuffed with Grain Salad

Italian Antipasti Platter - \$12.00/person

Salami, Prosciutto, Ham, Mozzarella and Provolone, Marinated Artichokes, Olives, Roasted Peppers and Baguette

Vegetables + Fruits

Crudite Platter - \$4.50/person

Platter of Fresh Raw Vegetables with your choice of 1 Dip; Each Additional Dip \$0.50 more

Grilled Vegetable Platter - \$5.50/person

Assorted Grilled and Roasted Vegetables with Garlic Aioli

Fruit Platter - \$5.50/person

Slices of Seasonal Fresh Fruits

Bowl of Berries – MARKET PRICE

Mix of Your Favorite Berries (ask what's in season)

Cheese

Domestic Cheese Platter - \$5.50/person

Assorted American Made Cheeses, Strawberries, Apples, Crackers and Baguette

Imported Cheese Platter - \$7.50/person

Assorted Artisan Cheeses from Europe and the United States, Strawberries, Apples, Crackers and Baguette

Phyllo Wrapped Brie or Camembert Platter - \$160.00

2.5 Pound Brie or Camembert Wheel wrapped in Crispy Phyllo Crust topped with Choice of Accompaniments Below

Brie or Camembert Platter - \$140.00

2.5 Pound Brie or Camembert Wheel wrapped in Crispy Phyllo Crust topped with Choice of Accompaniments Below

Cheese Platter Accompaniments

Fig Chutney

Cranberry and Fig Chutney

Apple and Cherry Chutney

Candied Walnuts

Marcona Almonds

Gluten Free Crackers

Parmesan Puff Pastry Twists

Grilled Baguette

KAFE 421 CATERING MENU

• Breakfast •

Continental Breakfast Menu

Basic Continental Breakfast - \$10.00/person

Assorted Breakfast Pastries, Fresh Fruit, Regular and Decaf Coffee, Coffee Accompaniments - \$10.00/person

Additional Items To Add To Basic Continental Breakfast

Add Bagels with Cream Cheese - \$3.00 /person

Add Greek Yogurt Cup - \$4.00/cup

Add Yogurt Bowl, Granola and Berries - \$5.50/person

Add Hard Boiled Egg - \$2.50/egg

Add Snack Sized Cheddar and Swiss Cheese Cubes - \$2.00/person

Add Sliced Deli Ham, Turkey or Salami - \$3.50/person

Add Lox and Cream Cheese - \$5.95/person

Breakfast Entrees

Bakes + Quiches + Galettes

Vegetable Egg Strata (can be made gluten free upon request) | Serves 20 – 24 Guests - \$135.00

Choice of Vegetables: Tomato, Peppers, Onions, Asparagus, Zucchini, Mushrooms, Spinach, Garlic

Choice of Cheeses: Cheddar, Swiss, Mozzarella, Parmesan and Feta

Cheese Egg Strata (can be made gluten free upon request) | Serves 20 – 24 Guests - \$125.00

Choice of Cheeses: Cheddar, Swiss, Mozzarella, Parmesan and Feta

Ham and Cheese Egg Strata (can be made gluten free upon request) | Serves 20 – 24 Guests - \$135.00

Choice of Cheeses: Cheddar, Swiss, Mozzarella, Parmesan and Feta

Chicken and Cheese Egg Strata (can be made gluten free upon request) | Serves 20 – 24 Guests - \$135.00

Chicken, Spinach, Roasted Tomatoes, Onions, Garlic, Swiss and Mozzarella Cheese

Chicken and Broccoli Torte - \$105.00

Scrambled Egg Bake, Chicken, Broccoli and Sundried Tomatoes and Cheese wrapped in Flaky Phyllo Dough - Serves 12 – 14 Guests

Torta Rustica - \$105.00/person

Scrambled Egg Bake, Spinach, Roasted Peppers, Onion and Garlic wrapped in Flaky Phyllo Dough with Roasted Red Pepper Sauce Serves 12 – 14 Guests

Quiche Lorraine | 9" Quiche - \$40.00/quiche | 3.5" Personal Quiche - \$4.50/quiche | Mini Quiche - \$20.50/dozen

Egg, Bacon, Onions and Swiss Cheese in a Flaky Butter Crust

Ham and Cheddar Quiche | 9" Quiche - \$40.00/quiche | 3.5" Personal Quiche - \$4.50/quiche | Mini Quiche - \$20.50/dozen

Egg, Ham and Cheddar Cheese in a Flaky Butter Crust

Three Cheese Quiche | 9" Quiche - \$35.00/quiche | 3.5" Personal Quiche - \$4.00/quiche | Mini Quiche - \$18.50/dozen

Egg, Cheddar, Swiss and Mozzarella in a Flaky Butter Crust

Brie and Broccoli Quiche | 9" Quiche - \$35.00/quiche | 3.5" Personal Quiche - \$4.00/quiche | Mini Quiche - \$18.50/dozen

Egg, Brie Cheese, Broccoli and Onion in a Flaky Butter Crust

KAFE 421 CATERING MENU

Breakfast Bakes + Quiches + Galettes (continued)

Baked French Toast - \$115.00/pan

Brown Sugar and Butter Caramelized French Toast Bake with toppings: Caramelized Apples, Candied Walnuts, Whipped Cream and Maple Syrup – Servers 20 – 24 Guests

4" Mushroom and Gorgonzola Galettes - \$4.75/each

Mushrooms, Leeks and Gorgonzola on Flaky Puff Pastry

4" Pepper and Onion Galettes - \$4.75/each

Sautéed Red Peppers, Onions and Gorgonzola on Flaky Puff Pastry

4" Butternut Squash and Apple Galettes - \$4.75/each

Roasted Butternut Squash, Caramelized Apples and Onions and Gorgonzola on Flaky Puff Pastry

Breakfast Sides

Scrambled Eggs

Scrambled Eggs - \$3.50/person

Scrambled Eggs with Cheese - \$4.00/person

Potatoes

Hash Browns - \$3.25/person

Cheesy Hash Browns - \$3.75/person

American Fries - \$3.25/person

Breakfast Potatoes with Onions and Bell Peppers - \$3.75/person

Roasted Rosemary and Garlic Potatoes - \$3.50/person

Meats - \$4.00/person

4 oz. Thick Cut Sliced Ham

Bacon (3 slices per person)

Sausage Links (2 links per person)

Turkey Sausage Patties (2 patties per person)

Fruit Selections For Breakfast

Fruit Platter - \$5.50/person (price can vary if specialty fruits are requested)

Fruit Bowl - \$5.50/person (price can vary if specialty fruits are requested)

Bowl of Berries – MARKET PRICE

Whole Apples - \$2.00/piece

Whole Oranges - \$2.00/piece

Whole Bananas - \$1.50/piece

KAFE 421 CATERING MENU

Breads + Pastries

Jams + Butter Accompany All Bread and Pastry Orders

Bagel with Cream Cheese - \$3.00/person
Assorted Muffins - \$3.00/muffin
Assorted Mini Muffins - \$20.50/dozen
Scones - \$2.50/scone
Mini Scones - \$25.00/dozen
Croissant - \$3.00/croissant
Mini Croissant - \$24.00/dozen
Breakfast Breads - \$2.50/person
Danish + Other Breakfast Pastries - \$30.00/dozen

Beverages

Orange Juice Cup - \$2.75/person
Fresh Squeezed Orange Juice - \$4.00 /person
Apple Juice Cup - \$2.25/person
Cranberry Juice Cup - \$2.25/person
Regular + Decaf Coffee with Accompaniments - \$2.00/person
Assorted Teas - \$2.00/person
Lemonade - \$2.00/person
Iced Tea - \$2.00/person
Arnold Palmer - \$2.25/person
Canned Coke Products - \$1.25/can
Canned Sparkling Water - \$2.00/can

KAFE 421 CATERING MENU

• LUNCH + DINNER •

Sandwiches + Wraps For Buffet Lunches

Full Size Artisan Sandwiches - \$9.50/sandwich

*Sandwiches Noted with * Can Be Ordered On A Gluten Free Bun For A \$2 Up Charge*

Pavo Turkey*

Oven Roasted Turkey Breast, Cucumber, Tomato, Avocado Spread, Honey Mustard Aioli and Crispy Onions on Pita Bread

Harvest Turkey Panini*

Oven Roasted Turkey Breast, Brie Cheese, Raspberry Jam and Honey Mustard Aioli on Grilled Vienna Bread

Turkey Club*

Oven Roasted Turkey Breast, Bacon, Lettuce, Tomato, Avocado, Cheddar Cheese and Chipotle Aioli on Multi-Grain Bread

Grilled Chicken Panini*

Marinated Grilled Chicken Breast, Tomato, Baby Spinach and Sundried Tomato Pesto on Grilled Vienna Bread

Mushroom and Chicken Panini*

Marinated Grilled Chicken Breast, Lettuce, Tomato, Dijon Mustard and Swiss Cheese on Grilled Vienna Bread

Beef Tenderloin Baguette

Swiss Cheese, Caramelized Onions, Baby Arugula and Horseradish Aioli on Fresh Baguette

Roast Beef Sandwich*

Thinly Sliced Roast Beef, Lettuce, Tomato, Caramelized Onions and Stone Ground Mustard on Multi-Grain Bread

Meatloaf Sandwich

Homemade Meatloaf, Pepper Jack Cheese, Lettuce, Tomato and Chipotle Aioli on Grilled Vienna Bread

Ham 'n' Swiss*

Honey Roasted Ham, Lettuce, Tomato, Swiss Cheese and Honey Mustard Aioli on Grilled Vienna Bread

Lechon Pork Sandwich*

Blackened Pork Tenderloin, Brie Cheese, Caramelized Onions, Baby Spinach and Chipotle Aioli on Focaccia

Muffaletta Sandwich*

Genoa Salami, Ham, Roasted Peppers, Tomato, Swiss Cheese, Olive Tapenade and Basil Pesto on Grilled Vienna Bread

Pescado Tuna Sandwich*

Mediterranean Tuna Salad tossed in a Lemon and Olive Oil Vinaigrette, Swiss Cheese, Tomato and Lettuce on Grilled Vienna Bread

Herbed Salmon Sandwich*

Herb Rubbed Salmon Filet, Spinach, Tomato, Red Onion and Chipotle Aioli on Focaccia

Campo Grilled Vegetable Sandwich*

Grilled Zucchini, Summer Squash, Roasted Peppers, Tomato, Feta Cheese and Basil Pesto on Focaccia

KAFE 421 CATERING MENU

Full Size Artisan Sandwiches (continued)

Grilled Portabella Mushroom Sandwich*

Portabella Mushroom Cap, Fresh Mozzarella, Baby Spinach, Tomato, Baby Spinach and Basil Pesto on Focaccia

Crispy Eggplant Sandwich

Panko and Parmesan Crusted Eggplant, Roasted Peppers, Baby Spinach, Fresh Mozzarella and Basil Pesto on Grilled Vienna Bread

Wraps - \$9.00/wrap

Pavo Turkey Wrap

Oven Roasted Turkey Breast, Cucumber, Tomato, Avocado Spread, Honey Mustard Aioli and Crispy Onions in a Flour Tortilla

Chicken Salad Wrap

Oven Roasted Breast Meat Chicken Salad with Grapes, Celery and Fresh Herbs in a Creamy Dressing with Lettuce, Tomato and Red Onion in a Flour Tortilla

Chicken Caesar Wrap

Oven Roasted Breast Meat Chicken, Romaine, Parmesan and Creamy Caesar Dressing in a Flour Tortilla

Chicken Wild Rice Burrito

Roasted Chicken, Wild Rice, Dried Cranberries, Scallions and Mozzarella Cheese in a Flour Tortilla

Gyros Wrap

Freshly Sliced Gyros, Tomato, White Onion and Tzatziki Sauce in a Flour Tortilla

Classic Tuna Salad Wrap

Deli Style Tuna Salad, Lettuce, Tomato and Red Onion in a Flour Tortilla

Pescado Tuna Salad Wrap

Mediterranean Tuna Salad tossed in a Lemon and Olive Oil Vinaigrette, Tomato and Lettuce in a Flour Tortilla

Salmon Salad Wrap

Flaky Salmon, Fresh Herbs and Creamy Dressing with Tomato and Lettuce in a Flour Tortilla

Egg Salad Wrap

Homemade Egg Salad, Lettuce, Tomato and Red Onion in a Flour Tortilla

Grilled Vegetable Wrap

Grilled Zucchini, Summer Squash, Roasted Peppers, Tomato, Feta Cheese and Basil Pesto in a Flour Tortilla

Mediterranean Veggie and Hummus Wrap

Romaine, Mixed Greens, Tomato, Cucumber, Red Onion, Hummus and Eggplant Spread in a Flour Tortilla

Greek Salad Wrap

Romaine, Tomato, Cucumber, Green Pepper, Red Onion, Feta Cheese and Olive Tapenade in a Flour Tortilla

KAFE 421 CATERING MENU

Mini Sandwiches

Pavo Turkey Mini - \$38.00/dozen

Oven Roasted Turkey Breast, Cucumber, Tomato, Avocado Spread, Honey Mustard Aioli and Crispy Onions on an Onion Bun

Harvest Turkey Mini - \$38.00/dozen

Oven Roasted Turkey Breast, Brie Cheese, Raspberry Jam and Honey Mustard Aioli on a Mini Croissant

Turkey Club Mini - \$38.00/dozen

Oven Roasted Turkey Breast, Bacon, Lettuce, Tomato, Avocado, Cheddar Cheese and Chipotle Aioli on a Multi-Grain Bun

Grilled Chicken Mini - \$38.00/dozen

Marinated Grilled Chicken Breast, Tomato, Baby Spinach and Sundried Tomato Pesto on a Ciabatta Bun

Chicken Salad Mini - \$36.00/dozen

Oven Roasted Breast Meat Chicken Salad with Grapes, Celery and Fresh Herbs in a Creamy Dressing with Lettuce, Tomato and Red Onion on a Multi-Grain Bun

Beef Tenderloin Mini - \$45.00/dozen

Swiss Cheese, Caramelized Onions, Baby Arugula and Horseradish Aioli on an Onion Bun

Meatloaf Sandwich Mini - \$38.00/dozen

Homemade Meatloaf, Pepper Jack Cheese, Lettuce, Tomato and Chipotle Aioli on a Potato Bun

Rueben Mini - \$38.00/dozen

Corned Beef, Sauerkraut, 1000 Island Dressing and Swiss Cheese on Pumpernickel Squares

Lechon Pork Mini - \$40.00/dozen

Blackened Pork Tenderloin, Brie Cheese, Caramelized Onions, Baby Spinach and Chipotle Aioli on an Onion Bun

Muffaletta Mini - \$40.00/dozen

Genoa Salami, Ham, Roasted Peppers, Tomato, Swiss Cheese, Olive Tapenade and Basil Pesto on a Ciabatta Bun

Italian Mini - \$40.00/dozen

Genoa Salami, Lettuce, Tomato, Provolone Cheese and Basil Pesto on a Ciabatta Bun

BLT Mini - \$38.00/dozen

Bacon, Lettuce, Tomato and Mayo on an Onion Bun

Pescado Tuna Mini - \$38.00/dozen

Mediterranean Tuna Salad tossed in a Lemon and Olive Oil Vinaigrette, Swiss Cheese, Tomato and Lettuce on a Potato Bun

Salmon Salad Mini - \$38.00/dozen

Flaky Salmon, Fresh Herbs and Creamy Dressing with Tomato and Lettuce on an a Multi-Grain Bun

Herbed Salmon Mini - \$40.00/dozen

Herb Rubbed Salmon Filet, Spinach, Tomato, Red Onion and Chipotle Aioli on an Onion Bun

Bagel and Lox Mini - \$40.00/dozen

Smoked Salmon, Cream Cheese and Red Onion on a Mini Plain Bagel

Campo Grilled Vegetable Mini - \$38.00/dozen

Grilled Zucchini, Summer Squash, Roasted Peppers, Tomato, Feta Cheese and Basil Pesto on a Ciabatta Bun

KAFE 421 CATERING MENU

Mini Sandwiches (continued)

Caprese Mini - \$38.00/dozen

Fresh Tomato, Mozzarella, Red Onion, Balsamic Glaze and Basil Pesto on Petite Baguette

Crispy Eggplant Mini - \$38.00/dozen

Panko and Parmesan Crusted Eggplant, Roasted Peppers, Baby Spinach, Fresh Mozzarella and Basil Pesto on a Ciabatta Bun

Tomato and Brie Mini - \$35.00/dozen

Tomato, Brie Cheese and Honey Mustard Aioli on a Mini Croissant

Egg Salad Mini - \$36.00/dozen

Egg Salad, Lettuce, Tomato and Red Onion on a Whole Grain Roll

• Build Your Own Salad, Sandwich, Taco and Pasta Bars •

Basic Salad Bar with Chicken and Salmon - \$18.00/person (substitute beef or shrimp for an additional cost)

Romaine, Mixed Greens, Baby Spinach, Tomato, Cucumber, Red Bell Peppers, Chickpeas, Almonds, Croutons, Grilled Chicken, Salmon, Bacon, Hard Boiled Eggs, Mozzarella, Gorgonzola, Feta Cheese, Balsamic Dressing, Caesar Dressing, Greek Dressing, Choice of Soup From Soup Menu and Baguette

Soup: Add Soup From The Soup Menu For An Additional \$2/person

Fancier Salad Bar with Chicken and Salmon - \$20.00/person (substitute beef or shrimp for an additional cost)

Romaine, Mixed Greens, Baby Spinach, Tomato, Cucumber, Red Bell Peppers, Avocado, Roasted Beets, Roasted Mushrooms, Chickpeas, Almonds, Croutons, Grilled Chicken, Salmon, Bacon, Hard Boiled Eggs, Mozzarella, Gorgonzola, Feta Cheese, Choice of Three Dressings and Baguette (shrimp and steak can be added to the menu for an additional cost)

Soup: Add Soup From The Soup Menu For An Additional \$2/person

Roasted and Grilled Vegetable Salad Bar with Chicken and Salmon - \$20.00/person (substitute beef or shrimp for additional cost)

Romaine, Baby Spinach, Roasted Asparagus, Roasted Brussels Sprouts, Roasted Cauliflower, Roasted Potatoes, Roasted Mushrooms, Roasted Green Beans, Fresh Tomatoes and Cucumbers, Almonds, Grilled Chicken, Salmon, Hard Boiled Eggs, Mozzarella, Gorgonzola, Feta Cheese, Choice of Three Dressings and Baguette (shrimp and steak can be added to the menu for an additional cost)

Soup: Add Soup From The Soup Menu For An Additional \$2/person

Basic Gyros Bar - \$10.50/person

Sliced Gyros, Tomatoes, Onions, Tzatziki Sauce, Pita Bread

Add On Options: *Grilled Chicken Breast (add \$3), Falafel (add \$2), Cucumber Mint Raita, Tahini Sauce, Israeli Relish*

Basic Taco Bar - \$11.00/person for 1 meat; \$12.50/person for 2 meats

Pulled Chicken or Ground Beef Taco Filling, Lettuce, Tomatoes, Onions, Corn Taco Shells or Flour Tortillas, Shredded Cheese, Sour Cream, Hot Sauce, Pico de Gallo, Tortilla Chips and Guacamole (additional toppings can be added for an additional cost)

Pasta Bar - \$15.00/person (w/o proteins); \$17.00/person with Grilled Chicken; \$19.00/person with Chicken and Salmon or Shrimp

Pastas: Linguine and Penne Pasta

Gluten Free: Gluten Free Penne Available

Sauce: Marinara, Beef Bolognese, Pesto Alfredo, Classic Alfredo, Rustic Vegetable Sauce

Toppings: Shredded Parmesan

Protein Add On Options: Grilled Chicken, Salmon or Shrimp

KAFE 421 CATERING MENU

Soups (each serving is one 8 oz. cup)

Beef and Cabbage Borscht - \$5.00/person
Creamy Tomato Basil - \$4.50/person
Curried Eggplant and Lentil - \$4.50/person
Vegetable Quinoa - \$4.50/person
Curried Butternut Squash - \$4.00/person
Carrot Ginger - \$4.00/person
Potato Leek - \$4.00/person
Parsnip and Celery Root - \$4.50/person
Black Bean - \$4.00/person
Moroccan Chickpea - \$4.00/person
Creamy Minnesota Style Chicken Wild Rice - \$5.00/person
Greek Egg Lemon with Chicken and Rice or Orzo - \$5.00/person
Chicken Tortellini - \$5.00/person
Chicken Tortilla - \$4.50/person

• Entrees •

Chicken Entrees

Roasted Chicken Breast with Sauce

6 oz. Roasted Airline Chicken Breast - \$7.50/piece
8 oz. Roasted Airline Chicken Breast - \$8.50/piece
10 oz. Roasted Airline Chicken Breast - \$10.50/piece

Sauces: Olive Oil, Lemon and Oregano; Light Lemon Sauce; Natural Herb Jus

Stuffed Chicken Breast with Sauce

6 oz. Stuffed Airline Chicken Breast - \$8.50/piece
8 oz. Stuffed Airline Chicken Breast - \$9.50/piece
10 oz. Stuffed Airline Chicken Breast - \$11.50/piece

Stuffed Chicken Options

Brie, Caramelized Onions and Apples; "Caprese" Style with Roasted Tomatoes, Peppers, Spinach, Cheese and Herbs; Arugula, Roasted Tomatoes, Herbs and Feta Cheese; "Heartland" Style with Wild Rice, Apricots, Cranberries and Almonds

Simply Chicken Entrée Options

Marinated 6 oz. Grilled Chicken Breast - \$4.75/piece
Blackened 6 oz Chicken Breasts - \$5.50/piece

2 Piece Greek Style Chicken Kebab - \$3.00/kebab
3 Piece Greek Style Chicken Kebab - \$4.00/kebab
2 Piece Indian Style Chicken Kebab - \$3.50/kebab
3 Piece Indian Style Chicken Kebab - \$4.00/kebab

Pulled Chicken (Mexican Style, BBQ or Buffalo) - \$4.50/person
Comes with Buns or Tortillas and Toppings

KAFE 421 CATERING MENU

Simply Chicken Entrée Options (continued)

Chicken Enchiladas - \$5.50/person

Pulled Chicken, Cheese, Flour Tortilla and Savory Enchilada Sauce baked until Bubbly

Formal Chicken Entrée Options

Phyllo Chicken - \$12.00/piece

6 – 8 oz. Chicken Breast stuffed with Spinach, Peppercorns, Cheese and Herbs wrapped in Phyllo Dough and Served with Madeira Cream Sauce

Saffron Chicken- \$12.50/ piece

6 – 8 oz. Pan Seared Chicken Breast topped with Shiitake Mushrooms, Caramelized Onions, Wilted Spinach and Saffron White Wine Broth

Chicken Cacciatore - \$11.50/ piece

6 – 8 oz. Chicken Breast braised in Hearty Tomato Sauce with Rustic Vegetables

Chicken Parmesan - \$11.50/ piece

6 – 8 oz. Pan Seared Chicken Breast in Savory Tomato Sauce topped with Mozzarella

Chicken Saltimbocca - \$12.50/ piece

6 – 8 oz. Pan Seared Chicken Breast topped with Prosciutto and Swiss Cheese with Sage Cream Sauce

Chicken Mirabella - \$12.00/ piece

6 – 8 oz.. Braised Chicken in a Sweet and Savory Stew of Spanish Olives and Sweet Prunes

Chicken Almondine - \$11.50/ piece

6 – 8 oz. Pan Seared Almond Crusted Chicken Breast in Lemon Butter Sauce

Garlic Basil Chicken - \$11.50/ piece

6 – 8 oz. Basil Marinated Grilled Chicken Breast with Tomato-Butter Sauce

Beef Entrees

Simply Beef Entrée Options

US Choice Beef Tenderloin- MARKET PRICE

Select Beef Tenderloin – MARKET PRICE

8 – 10 oz. Petite Beef - \$12.50/person

2 Piece Beef Kebab - \$3.50/kebab

3 Piece Beef Kebab - \$4.75/kebab

Sauces For Beef Dishes

Soy Ginger Dipping Sauce; Bearnaise; Hollandaise; Horseradish Sauce; Pinot Noir Sauce

Beef Dinners

Meatloaf with Heart Pomodoro Sauce - \$8.00/slice

Beef Stew with Rustic Vegetables - \$16.50/person

Served with Choice of Mashed Potatoes, Wild Rice, White Rice or Egg Noodles

Beef Paprika with Egg Noodles - \$17.50/person

Beef Stroganoff with Egg Noodles - \$18.50/person

KAFE 421 CATERING MENU

Beef Entrees (continued)

Entrée Sized Meatballs

- 2 oz. Ground Beef Kofta in Cinnamon Tomato Sauce - \$28.50/dozen
- 2 oz. Swedish Meatballs with Gravy - \$28.50/dozen
- 2 oz. Italian Meatball in Marinara Sauce - \$27.50/dozen
- 2 oz. Mozzarella Stuffed Italian Meatballs in Marinara Sauce - \$29.50/dozen
- 2 oz. Feta Stuffed Greek Meatballs with Tzatziki Sauce - \$28.50/dozen
- 2 oz. Meatballs in Saffron Tomato Sauce - \$31.00/dozen

Lamb Entrees

Simply Lamb Entrée Options

- Grilled Rack of Lamb – MARKET PRICE
- Braised Leg of Lamb – MARKET PRICE
- Lamb Shank – MARKET PRICE

- 3 oz. Lamb Kofta Kebab - \$5.75/kebab
- 3 oz. Grilled Lamb Kofta Patty - \$5.75/patty

Sauces For Lamb Dishes

Natural Lamb and Herb Jus; Mint Chutney; Cucumber and Mint Raita; Tzatziki Sauce

Pork Entrees

Herb Marinated Pork Tenderloin - \$21.50/person for plated entrée
Price includes starch, vegetable and pinot noir sauce

Stuffed Pork Tenderloin - \$22.50/person for plated entrée
Herb Rubbed Pork Tenderloin stuffed with Apricots, Figs, Caramelized Onions, Gorgonzola and Walnuts served with Apple Cider Reduction. Price Includes starch and vegetable

Blackened Pork Tenderloin - \$21.50/person for plated entrée
Price includes starch, vegetable and sauce

Pork Kebabs

- 2 Piece Pork Kebab - \$5.25/kebab
- 3 Piece Pork Kebab - \$6.50/kebab

KAFE 421 CATERING MENU

Fish Entrees

Daily Catch

4 oz. Trout - \$5.50/piece

6 oz. Steelhead Trout - \$10.50/piece

6 oz. Arctic Char - \$12.50/piece

3 oz. Salmon - \$5.50/piece

6 oz. Salmon - \$10.50/piece

3 – 4 Pound Poached Salmon Filet - \$105.00

Pan Seared Sea Scallops - \$46.00/dozen

Tiger Shrimp - \$42.00/dozen

21 – 25 Shrimp - \$30.00/dozen

Side of Poached Salmon (serves 20 – 25 guests) – \$

Side of Lox with Lettuce, Tomato, Red Onions and Capers (serves 20 – 25 guests) - \$

MARKET PRICE FISH + SEAFOOD

Sea Bass

Halibut

Swordfish

Cod

Sauces For Seafood

Pickled Moroccan Tomatoes; Balsamic Butter; Lemon Beurre Blanc; Lemon Dill Sauce; Dill Sour Cream; Roasted Red Pepper Sauce; Orange Beurre Blanc

Seafood Entrees

Shrimp Santorini - \$19.50/person

Shrimp Simmered in Herb Tomato Sauce with Feta Cheese and Rice Pilaf

Shrimp Scampi - \$19.50/person

Lemon Butter Shrimp with Pasta or Rice

Vegetarian Entrees

****Many Vegetarian Entrees Can Be Modified For A Vegan Diet Upon Request****

Vegetable and Chickpea Curry - \$15.00/person

Fresh Vegetables, Chickpeas and Coconut Red Curry Sauce and White Rice

Wild Rice Casserole - \$11.00/person

Wild Rice, Brown Rice, Mushrooms, Olives, Tomatoes, Onions and Cheese

Vegetarian Stuffed Grape Leaves (price listed under vegetarian appetizers)

Lemon and Dill Seasoned Rice wrapped in a Grape Leaf with Egg Lemon Sauce or Tzatziki Sauce

“Little Shoes” - \$8.00/person

Eggplant Shells Stuffed with Tomato and Herb Seasoned Rice and Topped with Creamy Béchamel Crust

Greek Yemista - \$15.00/person (two stuffed vegetables per person)

Tomatoes or Bell Peppers stuffed with Herb Seasoned Rice or Quinoa and Baked in Savory Tomato Sauce

KAFE 421 CATERING MENU

Vegetarian Entrees (continued)

Vegetarian Polenta Cake - \$14.00/person

Savory Polenta Cake topped with choice of: Eggplant Caponata; Ratatouille; or, Mushroom Ragù

Platter and Pan Sized Entrees

Spanakopita

Greek Spinach, Feta and Herb Pie in Phyllo Dough (can be prepared vegan upon request)

Half Pan Thin (serves 12 – 20 guests) \$50.00

Full Pan Thin (serves 21 – 40 guests) \$100.00

Half Pan Thick (12 guests) \$65.00

Full Pan Thick (serves 13 – 24 guests) \$130.00

Vegetarian Moussaka

Greek Casserole Layering Eggplant, Potato, Tomato and Zucchini with a Thick Béchamel Topping

Half Pan (serves 12 guests) \$65.00

Full Pan (serves 13 – 24 guests) \$130.00

Beef Moussaka

Greek Casserole Layering Eggplant, Potato and Savory Ground Beef with a Thick Béchamel Topping

Half Pan (serves 12 guests) \$75.00

Full Pan (serves 13 - 24 guests) \$150.00

Beef Lasagna (Add \$10/pan to substitute gluten free noodles)

Lasagna Noodles, Ground Beef, Tomato, Fresh Herbs, Ricotta and Mozzarella

Half Pan (serves 12 guests) \$65.00

Full Pan (serves 13 – 24 guests) \$130.00

Vegetarian Lasagna (Add \$10/pan to substitute gluten free noodles)

Lasagna Noodles, Spinach, Fresh Herbs, Tomato, Ricotta and Mozzarella

Half Pan (serves 12 guests) \$60.00

Full Pan (serves 13 – 24 guests) 120.00

Butternut Squash Lasagna (Add \$10/pan to substitute gluten free noodles)

Lasagna Noodles, Ricotta and Butternut Squash Puree, Fresh Herbs and Mozzarella

Half Pan (serves 12 guests) \$70.00

Full Pan (serves 13 – 24 guests) \$140.00

• SIDES •

Starches

Mashed Potatoes - \$4.00/person

Cheesy Baked Mashed Potatoes - \$5.50/person

Roasted Yukon Gold Potatoes - \$4.50/person

Roasted Fingerling Potatoes - \$5.00/person

Roasted Baby Red Potatoes - \$4.50/person

Scalloped Potatoes - \$6.00/person

KAFE 421 CATERING MENU

Starches (continued)

Wild Rice with Herbs and Garlic - \$5.00/person
Wild Rice with Herbs and Dried Cranberries - \$5.50/person
White Rice with Herbs and Garlic - \$4.00/person
White Rice with Diced Grilled Vegetables - \$4.50/person
Saffron Rice with Dried Cherries and Almonds - \$6.00/person
Orzo Pasta with Herbs and Garlic - \$4.00/person
Orzo Pasta with Diced Grilled Vegetables - \$5.00/person
Red Quinoa with Herbs and Garlic - \$5.00/person
Red Quinoa with Brussels Sprouts, Red Peppers, Squash and Crimini Mushrooms - \$5.50/person
Red Quinoa and Lentil Pilaf - \$5.50/person
Black Rice with Caramelized Onions and Fresh Herbs - \$6.00/person
Israeli Couscous with Herbs and Garlic - \$4.50/person
Israeli Couscous with Tomatoes, Mushrooms and Spinach - \$5.50/person
Israeli Couscous with Currants, Apricots, Figs and Fresh Herbs - \$6.00/person
Egg Noodles - \$4.00/person
Penne Pasta - \$4.00/person

Vegetables

Curry Roasted Cauliflower - \$4.50/person
Roasted Brussels Sprouts - \$4.50/person
Grilled Asparagus - \$5.00/person
Steamed Broccoli - \$4.50/person
Lemon and Garlic Green Beans - \$5.00/person
Tomato and Leek Topped Green Beans - \$5.50/person
Greek Braised Vegetables - \$6.00/person
Cauliflower Puree - \$5.00/person
Celery Root Puree - \$5.00/person
Bourbon Sweet Potato Puree - \$5.50/person

• DESSERTS •

BARS - \$18.50/dozen

Chocolate Chip Cookie Bars
Brownies
Caramel Filled Brownie
Lemon Bars
Oatmeal Fudge Bars
Blondies
Scootcheroos
Mixed Nut Bars
Raspberry Oatmeal and Almond Bars

KAFE 421 CATERING MENU

COOKIES - \$18.50/dozen

Chocolate Chip Cookies
Sugar Cookies
Oatmeal Raisin Cookies
White Chocolate and Macadamia Nut Cookies
Peanut Butter Cookies
Raspberry Linzer Heart Cookies
Pecan Sandies

SPECIALTY BARS - \$19.50/dozen

****REQUIRE 48 HOURS ADVANCED NOTICE TO ORDER****

Raspberry Oatmeal and Almond Bars dipped in Chocolate
Pumpkin Bars
Apple Bars with Cream Cheese Frosting
Carrot Cake Bars
Cherry Cheesecake Bars
Key Lime Cheesecake Bars
Blueberry Cheesecake Bars

MINI DESSERTS

Almond Baklava Roulades - \$23.00/dozen
Baklava Bites - \$23.00/dozen
Fig and Walnut Baklava - \$24.00/dozen
Lemon Tartlets - \$22.00/dozen
Fruit Tartlets - \$22.00/dozen
Cranberry and Pistachio Biscotti - \$22.00/dozen
Cannoli - \$24.00/dozen
Chocolate Mousse Cups (GF) - \$22.00/dozen
Raspberry Mousse Cups (GF) - \$22.00/dozen
Tiramisu Cream Cups (GF) - \$22.00/dozen
Flourless Chocolate Torte Bites (GF) - \$22.00/dozen
Apple Strudel - \$22.00/dozen
Peanut Butter and Chocolate Truffles - \$28.00/dozen
Chocolate Truffles - \$28.00/dozen
Rum Raisin Truffles - \$28.00/dozen
Coconut Snowballs - \$28.00/dozen
Raspberry Mousse Shooters (GF) - \$25.00/dozen
Lemon Curd Shooters (GF) - \$25.00/dozen
Key Lime Pie Shooters (GF) - \$25.00/dozen
Banana Cream Pie Shooters (GF) - \$25.00/dozen
Chocolate Mousse Shooters (GF) - \$25.00/dozen
Vanilla Cheesecakes (GF) - \$18.50/dozen
Mango Cheesecakes (GF) - \$18.50/dozen
Mocha Cheesecakes (GF) - \$18.50/dozen
Mini Crème Brulee (GF) - \$40.00/dozen

KAFE 421 CATERING MENU

Cakes, Pies and Crisps

Pound Cake with Whipped Cream and Berries - \$5.50/person

Angel Food Cake with Whipped Cream and Berries - \$5.50/person

Angel Food Cake with Lemon Whipped Cream and Berries - \$120.00/pan (24 – 30 pieces)

Carrot Cake with Cream Cheese Frosting for 24 Guests - \$110.00/pan

Chocolate Cake with Whipped Cream, Toffee and Caramel for 24 Guests - \$120.00/pan (24 – 30 pieces)

Tres Leches Cake with Tropical Fruits for 24 Guests - \$120.00/pan (24 – 30 pieces)

Tiramisu with Vanilla Crème Anglaise for 14 Guests - \$ 105.00/pan (14 pieces)

Whole Cheesecake for 12 Guests (ask about available flavors) - \$40.00/cake (10 – 14 Pieces)

Whole Flourless Chocolate Torte with Whipped Cream and Berries - \$45.00/cake (10 – 14 Pieces)

Whole Key Lime Pie - \$40.00/pie (10 – 12 pieces)

Apple Crisp for 30 Guests - \$120.00

Berry Crisp for 30 Guests - \$140.00

Karithopita - \$5.50/piece

Greek Walnut Spice Cake with Simple Syrup and Whipped Cream

Greek Spice Cake (serves 24 guests) - \$4.50/piece

With Citrus Simple Syrup and Whipped Cream

Individual Galatobourekos with Whipped Cream and Strawberries - \$7.95/person

Large Piece of Baklava with Whipped Cream - \$7.00/person