



APPETIZERS



Eggplant Roulades

COCKTAIL KEBABS

ANTIPASTI \$20/dozen

Cherry tomato, marinated artichoke heart, fresh mozzarella, kalamata olive, roasted pepper, and balsamic glaze. Add salami for \$1

CAPRESE SALAD \$18.5/dozen

Cherry tomato, fresh mozzarella, fresh basil, and balsamic glaze.

GREEK SALAD \$19/ dozen

Tomato, cucumber, green pepper, red onion, feta crumbles, and red wine vinaigrette.

WATERMELON & HALLOUMI \$24/dozen

Watermelon, grilled halloumi, fresh oregano, olive oil, and lemon juice.

ROASTED VEGETABLE \$26/dozen

Mushroom, red pepper, yellow pepper, zucchini, eggplant, and balsamic glaze.

MINI FRESH FRUIT \$18.5/dozen

Seasonal fruits on a skewer.

Add a brie, cheddar or swiss cheese for \$2

PHYLLO TRIANGLES

SPANAKOPITA \$20.5/dozen

Order as roulades for \$21.5/dozen

FETA AND RICOTTA CHEESE \$18/dozen

GYRO TRIANGLES \$24/dozen

KALAMATA OLIVE \$21.5/dozen

ROSEMARY GORGONZOLA \$20.5/dozen

CURRIED VEGETABLE \$18.5/dozen

SPICY BEEF \$21/dozen

CAPRESE CHICKEN \$20.5/dozen

PHYLLO PIZZAS

MARGHERITA \$55/pizza (24 squares)

SUNDRIED TOMATO & FETA

Sundried tomato, artichoke heart, and feta cheese
\$65/pizza (24 squares)

APPLE, FIG & GORGONZOLA

\$65/pizza (24 squares)

GALETTES

MUSHROOM & FETA \$25/dozen

RED PEPPER, ONION, & GORGONZOLA \$25/dozen

BUTTERNUT SQUASH, APPLE & GORGONZOLA \$25/dozen

CANAPES

SWEET POTATO \$18.5/dozen

Roasted sweet potato topped with bleu cheese and pears.

BEEF TENDERLOIN \$29/dozen

French baguette topped with grilled beef tenderloin and dill cream cheese.

SMOKED SALMON \$25/dozen

Fresh pumpkinnickel topped with lemon caper aioli or lemon dill sour cream.

FRITTERS

ZUCCHINI FRITTERS \$19.5/dozen

Zucchini, herbs, feta and parmesan cheeses with tzatziki sauce.

FALAFEL FRITTERS \$19.5/dozen

Creamy on the inside and crispy on the outside chickpea fritter with cucumber mint raita.

RISOTTO FRITTERS \$19.5/dozen

Creamy risotto, herbs, and parmesan cheese with marinara sauce.

CROSTINI

TOASTED ROUNDS OF BAGUETTE

Topped with Kafé 421 signature spreads. **\$22/dozen**
Spread choices: goat cheese and herbed carrot; mushroom ragu; red pepper and onion; greek eggplant spread; kalamata olive tapenade; hummus; roasted tomatoes and kalamata olives.



Beef Tenderloin Canapes



Margherita Phyllo

SKEWERS

CITRUS CHICKEN SKEWERS \$22.5/dozen

With mango dipping sauce.

GREEK CHICKEN SKEWERS

With tzatziki sauce. **\$22.5/dozen**

ASIAN BEEF SKEWERS \$24/dozen

With soy ginger dipping sauce.

GRILLED SALMON SKEWERS \$32/dozen

With roasted red pepper sauce.

CHILLED MEDITERRANEAN SHRIMP SKEWERS \$30/dozen

MEATBALLS

Make meatballs gluten free for an additional \$2 per dozen.

GREEK MEATBALLS \$19/dozen

With tzatziki sauce.

SWEDISH MEATBALLS \$22.5/dozen

With lingonberry sauce.

LAMB MEATBALLS \$26/dozen

With cucumber mint raita.

FETA-STUFFED LAMB MEATBALLS \$29/dozen

With cucumber mint raita.

APPETIZERS

MASCARPONE DATES

\$21.5/dozen

Lemon-honey mascarpone stuffed dates topped with walnuts.

EGGPLANT ROULADES

\$23/dozen

Thinly sliced eggplant filled with parmesan, mozzarella, and bread crumbs baked in savory tomato sauce.

EGGPLANT MILANESE BITES

\$21.5/dozen

Panko crusted eggplant, tomato, fresh mozzarella, basil, and balsamic glaze.

VEGETARIAN STUFFED GRAPE LEAVES

\$21/dozen

Lemon and herb seasoned rice baked in a grape leaf with tzatziki.

ASPARAGUS STUFFED MUSHROOM CAPS

\$21/dozen

Asparagus, roasted peppers, gorgonzola, and herbs roasted in a button mushroom cap.

BUFFALO CHICKEN WONTONS

\$21.5/dozen

Buffalo chicken in a crispy wonton wrapper with bleu cheese dip.

DEVILS ON HORSEBACK

\$22.5/dozen

Crispy prosciutto wrapped dates stuffed with lemon and honey spiked mascarpone cheese.

PROSCIUTTO WRAPPED ASPARAGUS SPEARS

\$22/dozen

LAMB LOLLIPOP

Market Price

Grilled rack of lamb sliced into individual "lollipops" with pomegranate-cumin glaze.

CRAB CAKE BITES \$36/dozen

Bite-sized crab cake croquettes with remoulade or serrano cream sauce.

TUNA WONTON CUPS

\$48/dozen

Crispy wonton cups filled with Sashimi tuna tossed in spicy mayo with sesame seeds.

APPETIZER PLATTERS

ANTIPASTI PLATTER \$70 serves 12

Salami, prosciutto, ham, mozzarella and provolone, marinated artichokes, olives, roasted peppers, and baguette.

CRUDITE PLATTER \$55 serves 12

Platter of fresh raw vegetables with choice of dill dip or hummus.

GRILLED VEGETABLE PLATTER \$55 serves 12

Assorted grilled and roasted vegetables with garlic aioli.

SHRIMP COCKTAIL PLATTER \$70 serves 12

Chilled shrimp with classic cocktail sauce.

GOURMET CHEESE PLATTER \$90 serves 12

Gouda, gorgonzola picante, french cow's milk cheese, pecorino romano, fig chutney, candied walnuts, strawberries, apples, grapes, water crackers, and gluten free crackers.



Grilled Vegetable Platter



DIPS • SPREADS • BRUSCHETTAS



Choose two for 12 people \$60. Choose three for 12 people \$65.

MEDITERRANEAN SPREADS WITH GRILLED PITA BREAD

- Hummus
- Roasted red pepper hummus
- Roasted garlic and eggplant
- Kalamata olive tapenade
- Tzatziki

SALSAS WITH TORTILLA CHIPS OR FRIED PITA CHIPS

- Mango salsa
- Pico de gallo

CHEESY DIPS WITH GRILLED PITA BREAD

- Zesty feta
- Baked artichoke and feta cheese dip

BRUSCHETTAS WITH TOASTED BAGUETTE

- Fresh tomato and basil
- Tomato and mozzarella
- Roasted red pepper



Mediterranean Spreads with Grilled Pita Bread



SLIDERS

HAMBURGER SLIDERS

\$30/dozen

Mini beef patty, grilled onions, lettuce, and tomato and a slider bun. Upgrade to cheeseburger sliders for \$6 more.

CHEDDAR JUICY LUCY SLIDERS \$42/dozen

Mini beef patty stuffed with cheddar cheese and topped with lettuce and tomato on a slider bun.

BUFFALO CHICKEN SLIDERS

\$40/dozen

Breast-meat chicken, lettuce, tomato, buffalo sauce, and bleu cheese dressing on a slider bun.

BBQ PULLED PORK SLIDERS

\$40/dozen

Slow-roasted pulled pork, smoky BBQ sauce, and crispy onions on a slider bun.

BLACKENED PORK TENDERLOIN SLIDERS

\$42/dozen

Blackened pork tenderloin sliders, brie, roasted peppers, spinach, tomato, and chipotle aioli on a slider bun.

LAMB BURGER SLIDERS

\$48/dozen

Fresh herb and mediterranean spiced lamb burgers with cucumber, tomato, and cucumber mint raita on a slider bun.

ENTREES

Plated entrees come with main course, choice of fresh salad, starch, vegetable, baguette, and coffee.
Buffet comes with main course, choice of fresh salad, three sides, baguette, and coffee.

CHICKEN

HERB ROASTED CHICKEN

buffet \$31 | plated \$33

Oven-roasted chicken with choice of silky lemon sauce, natural herb jus, or greek olive oil, lemon, and oregano sauce.

SAVORY STUFFED CHICKEN

buffet \$32 | plated \$34

Airline chicken breast stuffed with your choice of savory filling.

Fillings: Caprese style; arugula and cheese; brie and caramelized apples; wild rice, cranberries, apricots and almonds

Sauces: basil pesto; sundried tomato cream; apple cider reduction; roasted yellow pepper.

GREEK CHICKEN KEBABS

 buffet \$24 | plated \$26

Two greek marinated chicken kebabs with tzatziki sauce.

PHYLLO CHICKEN

 buffet \$27 | plated \$29

Chicken breast stuffed with spinach, peppercorns, cheese, and herbs wrapped in phyllo and served with madeira cream sauce.

SAFFRON CHICKEN

 buffet \$27 | plated \$29

Pan-seared chicken breast with shiitake mushrooms, caramelized onions, wilted spinach, and saffron white wine broth.

BEEF

PETITE BEEF

 buffet \$35 | plated \$37

Herbed-rubbed petite beef with caramelized onions, sauteed mushrooms, and pinot noir sauce.

BEEF BRISKET

 buffet \$33 | plated \$35

Braised beef brisket with natural jus.

BEEF KEBABS

 buffet \$34 | plated \$36

Two marinated beef kebabs with balsamic glaze.

LAMB + PORK

GRILLED RACK OF LAMB

 \$44 plated

Four pieces of grilled rack of lamb with natural lamb reduction and pomegranate-cumin glaze.

APRICOT AND FIG STUFFED PORK

TENDERLOIN buffet \$27 | plated \$29

Herb-rubbed pork tenderloin stuffed with dried apricots, figs, caramelized onions, gorgonzola, and walnuts served with apple cider reduction.

FISH + SEAFOOD

KAFÉ 421 SALMON

 buffet \$33 | plated \$35

Grilled atlantic salmon served over red quinoa tossed with brussels sprouts, red peppers, butternut squash, and crimini mushrooms with lemon beurre blanc.

GRILLED ATLANTIC SALMON

buffet \$33 | plated \$35

Grilled atlantic salmon with lemon dill sauce.

SHRIMP SANTORINI

 buffet \$31 | plated \$33

Classic greek shrimp simmered in tomatoes with herbs, lemon, and white wine topped with feta cheese.

VEGETARIAN

"LITTLE SHOES"

 buffet \$25 | plated \$27

Eggplant shells stuffed with tomato and herb seasoned rice and topped with creamy béchamel crust.

POLENTA CAKE

 buffet \$25 | plated \$27

Savory polenta cake topped with choice of eggplant caponata, ratatouille, or mushroom ragu.

BUTTERNUT SQUASH RAVIOLI

buffet \$26 | plated \$28

Butternut squash and ricotta stuffed with ravioli in sage cream sauce topped with candied walnuts.

VEGETABLE & CHICKPEA CURRY

buffet \$26 | plated \$28

Chickpeas, cauliflower, zucchini, and red onion simmered in coconut red curry sauce.



Kafé 421 Salmon



Rack of Lamb

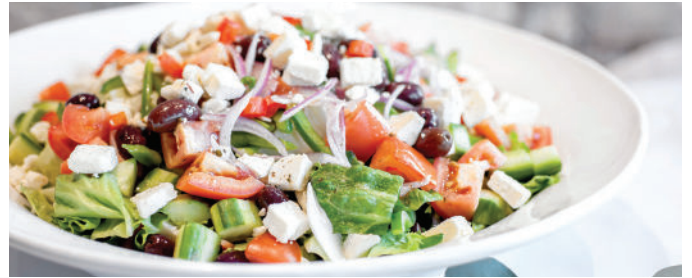
SIDES

STARCHES

- Mashed potatoes
- Roasted yukon gold potatoes
- Roasted fingerling potatoes
- Roasted baby red potatoes
- Cheesy baked mashed potatoes
- Scalloped potatoes
- White rice with herbs and garlic
- White rice with diced grilled vegetables
- Saffron rice with dried cherries and almonds
- Orzo pasta with herbs and garlic
- Orzo pasta with diced grilled vegetables
- Wild rice with herbs and dried cranberries
- Red quinoa with herbs and garlic
- Red quinoa with brussels sprouts, red peppers, squash and cremini mushrooms
- Black rice with caramelized onions and fresh herbs
- Israeli couscous with tomatoes, mushrooms and spinach
- Israeli couscous with currants, apricots, figs, and fresh herbs

VEGETABLES

- Curry roasted cauliflower
- Roasted brussels sprouts
- Roasted carrots
- Steamed broccoli
- Lemon and garlic green beans
- Bourbon sweet potato puree
- Grilled asparagus
- Tomato and leek topped green beans
- Greek braised vegetables
- Bourbon sweet potato puree



Greek Salad

FRESH SALADS

CAESAR

Romaine, parmesan, garlic croutons, and creamy caesar dressing.

KAFÉ SALAD

Field greens, tomato, cucumber, carrot, gorgonzola, and balsamic dressing.

GREEK

Romaine, tomato, cucumber, green pepper, red onion, kalamata olive, feta, and red wine vinaigrette.

HARVEST

Field greens, roasted butternut squash, apples, dried figs, raisins, gorgonzola, candied walnuts, and apple cider dressing.

CAPRESE

Tomato, fresh mozzarella, red onion, basil, extra virgin olive oil, and balsamic glaze.

ARUGULA

Baby arugula, cherry tomato, dried apricot, red onion, ricotta salata, and lemon thyme dressing.

CITRUS

Romaine, field greens, fresh berries, apple, orange, mango, raisins, red onion, gorgonzola, and orange sesame dressing.

BEEF AND ORANGE

Romaine, butter lettuce, roasted red and yellow beets, orange, gorgonzola, candied walnuts, and orange sesame dressing.

SOUPS

\$55 serves 12

Beef and cabbage borscht
Creamy tomato basil
Curried eggplant and lentil
Vegetable quinoa
Curried butternut squash

Carrot ginger
Potato leek
Parsnip and celery root
Moroccan chickpea

Creamy Minnesota-style
chicken wild rice
Greek egg lemon with
chicken and rice or orzo
Chicken tortilla

BARS \$24/dozen

Choice of: Lemon, brownie, caramel filled brownie, chocolate chip, mixed nut, scotcheroos, pumpkin cheesecake, raspberry-almond and oatmeal bar.

COOKIES \$20/dozen

Chocolate chip, sugar, oatmeal raisin, or peanut butter.

TARTLETS \$28/dozen

Choose lemon, chocolate ganache, or fresh fruit.

CHOCOLATE CUPS \$28/dozen

Choose chocolate mousse, mascarpone cream, or raspberry mousse.

SHOOTERS \$25/dozen

Choose lemon curd, banana cream pie, key lime pie, chocolate mousse or raspberry mousse.

MINI CHEESECAKES \$18.5/dozen

Choose vanilla, mango, or mocha.

FLOURLESS CHOCOLATE TORTE BITES

\$24/dozen

APPLE STRUDEL TRIANGLE \$24/dozen

CHOCOLATE TRUFFLES \$28/dozen

GREEK BITES

BAKLAVA BITES \$26/dozen

GALATBOUREKO ROLLS \$26/dozen

ALMOND BAKLAVA ROLLS \$26/dozen

FULL-SIZE DESSERTS

TIRAMISU \$120 serves 14

With vanilla crème anglaise.

CHEESECAKE \$50 serves 12

FLOURLESS CHOCOLATE TORTE \$55 serves 12

KEY LIME PIE \$40 serves 10



BRUNCH

BREAKFAST MENU

CONTINENTAL \$10/person

Assorted breakfast pastries, fresh fruit, regular and decaf coffee, and coffee accompaniments.

A LA CARTE ADDITIONS FOR CONTINENTAL

Add bagels with cream cheese \$3.5/person

Add greek yogurt cup \$4/cup

Add yogurt bowl, granola and berries \$6/person

Add hard boiled egg \$2.5/egg

Add snack sized cheddar and swiss cheese cubes \$3/person

Add sliced deli ham, turkey or salami \$4/person

Add lox and cream cheese \$6.5/person

CHEESE EGG STRATA

\$125 serves 24 | \$135 to add up to four fillings

Cheese choices: cheddar, swiss, mozzarella, parmesan and feta.

Fillings: ham, bacon, chicken, onions, garlic, sundried tomatoes, peppers, broccoli, asparagus.

TORTA RUSTICA \$105/torta serves 12-14

Scrambled eggs, spinach, roasted peppers, onion, and garlic wrapped in flaky phyllo crust with roasted red pepper sauce.

QUICHE LORRAINE

9-inch quiche \$30 serves 8

Egg, bacon, onions, and swiss cheese in a flaky butter crust.

BAKED FRENCH TOAST

\$125/bake serves 20-24

Brown sugar and butter caramelized french toast bake with toppings. Toppings include caramelized apples, candied walnuts, whipped cream, and maple syrup.



Baked French Toast

BREAKFAST A LA CARTE

SCRAMBLED EGGS \$42 serves 12

SCRAMBLED EGGS WITH CHEESE \$54 serves 12

HASH BROWNS \$40 serves 12

AMERICAN FRIES \$40 serves 12

CHEESY HASH BROWNS \$52 serves 12

BREAKFAST POTATOES WITH ONIONS AND BELL PEPPERS \$52 serves 12

ROASTED ROSEMARY AND GARLIC POTATOES \$52 serves 12

4 OZ. THICK CUT SLICED HAM \$4.5/person

BACON (3 slices) \$4.5/person

SAUSAGE LINKS (2 links) \$4.5/person

TURKEY SAUSAGE PATTIES (2 patties) \$4.5/person

BREADS + PASTRIES

Jams + butter accompany all bread and pastry orders

BAGEL WITH CREAM CHEESE \$42/dozen

ASSORTED MUFFINS \$42/dozen

SCONES \$42/dozen

CROISSANT \$42/dozen

BREAKFAST BREADS \$42/dozen

DANISH + OTHER BREAKFAST PASTRIES \$42/dozen

BEVERAGES

ORANGE, APPLE, OR CRANBERRY JUICE \$3.5/person

FRESH SQUEEZED ORANGE JUICE \$4.5/person

REGULAR + DECAF COFFEE WITH ACCOMPANIMENTS \$2/person

ASSORTED TEAS \$2/person

LEMONADE \$2/person

ICED TEA \$2.25/person

ARNOLD PALMER \$2.25/person

KAFÉ 421 SIGNATURE PUNCH \$2.50/person

SANDWICH & WRAP BUFFET

Many of our sandwiches and wraps are available as individual box lunches, or in mini versions! Work with your sales manager to customize a menu for your group!

Regular option with one side/\$13.50 per person. Regular option with two sides/\$14.50 per person.
Executive option with one side/\$14.50 per person. Executive option with two sides/\$15.50 per person.
Gluten free bun upcharge \$2.

GROUPS OF 10-50: SELECT UP TO 4 MEAL VARIETIES & 2 SIDE CHOICES
GROUPS OF 50+: SELECT UP TO 6 MEAL VARIETIES & 2 SIDE CHOICES

REGULAR LUNCH OPTIONS

PAVO

Oven roasted turkey breast, cucumber, tomato, avocado spread, honey mustard aioli, and crispy onions on pita bread.

GRILLED CHICKEN PANINI

Marinated grilled chicken breast, tomato, baby spinach, mozzarella cheese, and sundried tomato pesto on grilled vienna bread.

HAM 'N' SWISS

Honey roasted ham, lettuce, tomato, swiss cheese, and honey mustard aioli on grilled vienna bread.

CAMPO GRILLED VEGETABLE SANDWICH

Grilled zucchini, summer squash, roasted peppers, tomato, feta cheese, and basil pesto on focaccia.

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.

GYROS WRAP

Freshly sliced gyros, tomato, white onion, and tzatziki sauce in a flour tortilla.

EGG SALAD WRAP

Homemade egg salad, lettuce, tomato, and red onion in a flour tortilla.

MEDITERRANEAN VEGGIE & HUMMUS WRAP

Romaine, mixed greens, tomato, cucumber, red onion, hummus, and eggplant spread in a flour tortilla.

EXECUTIVE LUNCH OPTIONS

ROAST BEEF SANDWICH

Thinly sliced roast beef, lettuce, tomato, caramelized onions, and stone ground mustard on multi-grain bread.

HARVEST TURKEY PANINI

Oven roasted turkey breast, brie cheese, raspberry jam, and honey mustard aioli on grilled vienna bread.

BEEF TENDERLOIN BAGUETTE

Swiss cheese, caramelized onions, baby arugula, and horseradish aioli on fresh baguette.

MUFFALETTA SANDWICH

Genoa salami, ham, roasted peppers, tomato, swiss cheese, olive tapenade, and basil pesto on grilled vienna bread.

HERBED SALMON SANDWICH

Herb-rubbed salmon filet, spinach, tomato, red onion, and chipotle aioli on focaccia.

CHICKEN WILD RICE BURRITO

Roasted chicken, wild rice, dried cranberries, scallions, and mozzarella cheese in a flour tortilla with mango dipping sauce.



LUNCH

SPECIALTY MINI SANDWICHES

CAPRESE MINI \$42/dozen

Fresh tomato, mozzarella, red onion, balsamic glaze, and basil pesto on petite baguette.

ITALIAN MINI \$44/dozen

Genoa salami, lettuce, tomato, provolone cheese, and basil pesto on a ciabatta bun.

BAGEL & LOX MINI \$44/dozen

Smoked salmon, cream cheese, and red onion on a mini plain bagel.



PLATTERED SALADS

MIXED GREENS \$40 serves 12

Field greens, carrot, and balsamic dressing.

CAESAR \$40 serves 12

Romaine, parmesan, garlic croutons, and creamy caesar dressing.

KAFÉ SALAD \$40 serves 12

Field greens, tomato, cucumber, carrot, gorgonzola, and balsamic dressing.

GREEK \$60 serves 12

Romaine, tomato, cucumber, green pepper, red onion, kalamata olive, feta, and red wine vinaigrette.

HARVEST \$60 serves 12

Field greens, roasted butternut squash, apples, dried figs, raisins, gorgonzola, candied walnuts, and apple cider dressing.

KAFE 421 CHICKEN CHOPPED SALAD

\$65 serves 12

Chicken, romaine, field greens, tomato, scallions, avocado, bacon, gorgonzola, grapes, crispy wontons, and honey mustard dressing.

CITRUS \$55 serves 12

Romaine, field greens, fresh berries, apple, orange, mango, raisins, red onion, gorgonzola, and orange sesame dressing.

ISRAELI CHOPPED SALAD \$55 serves 12

Diced tomato, cucumber, red onion, mint, basil, parsley, garlic, lemon juice, and extra virgin olive oil.

ARUGULA \$65 serves 12

Baby arugula, cherry tomato, dried apricot, red onion, ricotta salata, and lemon thyme dressing.

MANDARIN ORANGE \$55 serves 12

Romaine, baby spinach, mandarin orange, red onion, scallion, toasted almond, and poppy seed vinaigrette.

BEET AND ORANGE \$65 serves 12

Romaine, butter lettuce, roasted red and yellow beets, orange, gorgonzola, candied walnuts, and orange sesame dressing.

GREEK VILLAGE \$65 serves 12

Rustic pieces of tomato, cucumber, green pepper, red onion, kalamata olive, feta, and red wine vinaigrette.

CAPRESE \$65 serves 12

Tomato, fresh mozzarella, red onion, basil, extra virgin olive oil, and balsamic glaze.

DELI SALADS

\$55 serves 12

- Kafé 421 signature penne pasta salad
- Orzo pasta salad
- Farfalle salad with chicken
- Classic potato salad
- Chicken salad
- Deli tuna salad
- Egg salad
- Tomato and green bean tabbouleh

DELI SALADS

\$65 serves 12

- Golden raisin and fig israeli couscous salad
- Tortellini salad
- Farro, brown rice and apricot salad
- Wild rice salad and cranberry salad
- Tomato, cucumber and avocado quinoa salad
- Marinated vegetable salad
- Mediterranean chicken salad
- Mediterranean tuna salad
- Red potato and green bean salad





FEEDS A CROWD

FAMILY PLATTERS

SPANAKOPITA

Half pan thin \$55 serves 12

Half pan thick \$70 serves 12

Greek spinach, feta and herb pie in phyllo dough. *Can be prepared vegan upon request.*

VEGETARIAN MOUSSAKA

\$70 serves 12

Greek casserole layering eggplant, potato, tomato, and zucchini with a thick béchamel topping.

LASAGNA serves 12

Beef lasagna \$75

Vegetarian lasagna \$70

Butternut squash lasagna \$80

BEEF MOUSSAKA

\$75 serves 12

Greek casserole layering eggplant, potato, and savory ground beef with a thick béchamel topping.

PASTITSIO

\$70 serves 12

Thick-cut greek noodles tossed in savory beef tomato sauce topped with a thick béchamel topping.

VEGETARIAN PASTITSIO

\$70 serves 12

Thick-cut greek noodles tossed in savory tomato sauce topped with a thick béchamel topping.

HOMESTYLE MEATLOAF MEAL

\$225 serves 12

Served with mashed potatoes, green beans, and hearty pomodoro sauce.

HEARTY BEEF STEW MEAL

\$200 serves 12

Tender slow-cooked beef, potatoes, and carrots served with egg noodles.

CHICKEN CACCIATORE MEAL

\$220 serves 12

Chicken, tomatoes, pepper, carrots, and mushrooms served with pasta.

DESSERT TO SHARE

SHEET CAKES serves 24

- Sliced angel food cake with lemon whipped cream and berries \$80
- Tres leches cake \$80
- Carrot cake with cream cheese frosting \$90
- Chocolate cake with toffee, caramel and whipped \$90

APPLE CRISP WITH WHIPPED CREAM

\$90 serves 24

BERRY CRISP WITH WHIPPED CREAM

\$105 serves 24

TIRAMISU WITH VANILLA CRÈME ANGLAISE

\$120 serves 14

CHEESECAKE

\$50 serves 12

FLOURLESS CHOCOLATE TORTE

\$55 serves 12

KEY LIME PIE

\$40 serves 12

STATIONS

MEDITERRANEAN SANDWICH BAR

\$13/person

Sliced gyros, tomatoes, onions, tzatziki sauce, and pita bread.

Upgrade by adding:

Grilled chicken breast \$3/person

Falafel \$2/person

Sauces: cucumber mint raita, tahini sauce, Israeli relish

TACO BAR

\$15/person for one meat

\$17/person for two 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 \$17/person

Linguine and penne pasta (gluten-free penne add \$2)
Sauces: (choose two) marinara, beef bolognese, pesto alfredo, classic alfredo, rustic vegetable sauce.

Topping: shredded parmesan

Upgrade by adding:

Grilled chicken \$2/person

Chicken and salmon or shrimp \$5/person

SALAD BAR WITH CHICKEN & SALMON

\$20/person

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.

Add soup from the soup menu for an additional \$2.5/person



Salad Bar With Chicken & Salmon



CREATING ELEGANT CATERED
EVENTS FOR OVER 30 YEARS

612-623-4900

Kafe421.com