

Kitchen's Descendant Catering

Appetizer Menu

Hors D'oeuvres

Duck Confit Spring Rolls / \$4 each

Spring rolls stuffed with shredded duck leg confit, shitake mushrooms, shredded cabbage, shredded carrot and cilantro

Medjool Dates / \$4 each

Medjool dates stuffed with sweet goat cheese and almonds and wrapped with grilled zucchini

Stuffed Mushrooms / \$2 each | Crab Stuffed Mushrooms / \$6 each

Mushroom caps stuffed with breading, Parmigiano, bell peppers and onion

Stuffed Artichokes / \$3 each

Artichoke hearts stuffed with breading, Parmigiano, tomato and onion

Roasted Chicken Spiedini / \$2 each

Skewed chicken breast chunks marinated and tossed with onions, roasted until golden brown

Turkey Meatballs / \$1.50 each

2oz meatball served in creamy mushroom gravy

Pesto Shrimp Spiedini / \$3 each

Skewed Shrimp brushed with garlic pesto and grilled

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Platters

Available in small & large platters:

Italiano \$75/\$150

Prosciutto crudo, salami, grana padano, stracchino, Hungarian hot peppers, olives, artichokes.

Smoked Salmon \$40/\$80

Capers, grilled radicchio, lemon wedges, red onion & lemon caper aioli

Domestic Cheese \$30 / \$60

Cheddar, Fontina, Mozzarella, crackers and olives

Caprese \$30 / \$60

Tomato, fresh mozzarella, basil and extra virgin olive oil

Fresh Fruit \$30 / \$60

Assorted seasonal sliced fruit

Cold Salads:

Available in small and large bowls:

Panzanella \$25/50

Tuscan bread salad with cucumber, feta, tomatoes, fennel, red onions, artichokes, olives and parsley tossed in a red wine vinaigrette

Spicy Broccoli Pasta Salad \$25/50

Broccoli, bacon, fresh grapes, walnuts and pasta in a spicy sauce

Farro \$30/60

Tossed with lima beans, dried cherries, caramelized mustard onions & walnuts in a balsamic reduction

Braised Beet \$30/60

tossed with fennel, caramelized mustard onions, fresh blueberries and goat cheese

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LASAGNA TRAYS

Available in ½ Pans (feeds 9-12 people) & FULL pans (feeds 18-24)

“NOODLESS” Zucchini & Mushroom **OR** Zucchini & Cauliflower \$60/\$115

“NOODLESS” Vegetable Gratin \$75/\$150

Roasted Vegetable w/ Béchamel Sauce \$65/\$120

Goat Cheese, Primavera Vegetable & Pine Nuts \$80/\$160

Chicken Lasagna \$60/\$120

Meat Lasagna \$60/\$120

Beef Lasagna \$70/\$140

Beef Short Rib Lasagna \$150/\$300

PASTA ENTREE

Available in ½ Pans (feeds 10-12 people) & FULL pans (feeds 20-25)

Penne or Rigatoni w/ Marinara or Meat Sauce \$35/\$70

Penne or Rigatoni w/ Alfredo or Blush Sauce \$40/180

Baked Mosticoli w/ Marinara or Meat Sauce \$50/\$100

Spinach, Artichoke & Shitake Stuffed Shells **(full pan feeds 15)** \$45/\$90

Cheese Ravioli w/ Choice of Sauce \$65/\$130

Honey Beet Ravioli w/ Yellow Squash Ceci Sauce \$70/\$140

Portobello Ravioli w/ Sweet Cream Sauce \$70/\$140

Short Rib Ravioli \$150/\$300

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Fish Options (ALL WILD CAUGHT)

Available in ½ Pans (feeds 10-12 people) & FULL pans (feeds 20-25)

Glazed Ahi Tuna	\$65/\$130
Glazed Salmon	\$90/\$180
Mustard Salmon	\$90/\$180
Salmon Picatta	\$100/\$200
Stuffed Dover Sole	\$55/\$110
Lemon Thyme Cod OR Breaded Cod	\$60/\$120
Pesto Seabass	\$160/\$320

Chicken Options (ALL ANTIBIOTIC & HORMONE FREE)

Available in ½ Pans (feeds 10-12 people) & FULL pans (feeds 20-25)

Chicken Parts \$35/\$70, Chicken Breast \$60/\$115, Chicken Rolantini \$70/\$130

Herb Roasted Chicken – Parts

Pineapple BBQ Chicken – Parts

Jerk Chicken - Parts

Fruit Glazed Chicken – Parts or Breast

Chicken Cacciatore – Parts or Breast

Chicken Parmigiano or Lemon Parmigiano– Breast

Grilled Chicken Caprese - Breast

Chicken Picatta or Marsala – Breast

Cheesy-Potato Chicken – Breast

Chicken Saltimbocca – Breast

Chicken Rolantini (stuffed & rolled)- Breast

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Meat Options (ALL ANTIBIOTIC, HORMONE FREE)

Available in ½ Pans (feeds 10-12 people) & FULL pans (feeds 20-25)

Roasted Pork loin w/ peppers, onions & tomatoes \$50/\$90

Breaded Pork Cutlets \$50/\$90

City "Chicken" \$60/\$120

Roasted Sausage w/ peppers & onions \$50/\$90

Roast Beef w/ mushroom demi \$60/\$120

Roast Beef Tenderloin w/ mushroom demi \$100/\$200

Lamb Porterhouse w/ sherry sauce \$65/\$130

Braised Pork Shank w/ demi sauce \$65/\$130

Lamb Shank w/ demi sauce \$70/\$140

Beef Shortribs w/ demi sauce \$115/\$230

Duck leg Confit \$70/\$140

Veal Osso Bucco \$130/\$260

Side Options (ALL ANTIBIOTIC, HORMONE FREE)

Available in ½ Pans (feeds 10-12 people) & FULL pans (feeds 20-25)

Potato Gratin (white or sweet potato) \$35/\$70

Roasted Potato Wedges \$25/\$50

Zucchini, Squash & Onions \$30/\$60

Roasted Cauliflower \$30/\$60

Roasted Tri-Colored Carrots \$40/\$80

Green Beans \$30/\$60

BBQ Brussels Sprouts \$40/\$80