



# Catering Menus

## 2025



**Matthew & Jessica Waters — Owners**

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KP Kitchen — 5775 20th Avenue, Eau Claire, WI 54701

# Who We Are

*We have taken over 40 years of combined experience in the food and beverage industry and have created **KP** Katering. KP Katering has developed recipes and menus with only the choicest ingredients. Our commitment to quality, value and variety can be seen throughout our catering business. From a simple continental breakfast, tasty lunches, unique hors d' oeuvres or dinner events, with KP Katering the possibilities are endless!*

- ◆ *We have been in operation since 1990*
- ◆ *KP Katering is a professional business*
- ◆ *There are thousands of satisfied customers*
- ◆ *The Largest off premise banquet was designed for over 5,000 guests*
- ◆ *References upon request. We have numerous repeated clients*
- ◆ *Chefs have completed culinary programs*
- ◆ *An insured, licensed and certified professional caterer*
- ◆ *Professionally trained staff with all management personnel trained and certified under the NIFI Sanitation Code*
- ◆ *Full service caterers: decorations, rentals for fixtures, theme events and individually prepared specialty dishes*
- ◆ *We were voted #1 cater in Chippewa Valley from 2011 thru 2023 by Volume One readers*

*THANK YOU for considering KP Katering. We know you will find our menus appetizing and appealing. As always, our warm and friendly staff looks forward to making your event worry free, fantastic and fun.*

**BON APPETIT!**



# Lunch Buffet

## Paul Bunyan Buffet

Honey Roasted Ham  
Mashed Potatoes and Gravy  
Maple Glazed Carrots  
KP Tossed Salad with Choice of Dressings  
Warm Yeast Dinner Rolls  
**\$13.95**

## Deli Buffet

Assortment of Deli Meat to include  
Honey Ham and Smoked Turkey  
Swiss, Cheddar, and Pepper Jack Cheese  
Fresh Kaiser Rolls  
Choice of: Garden or Pasta Salad  
Individual Bags of Potato Chips  
Ultimate Condiment Selection  
**\$12.95 + add Soup for \$1.50**

## That's Italian

3-Cheese Tortellini with  
Traditional Meat Sauce & Alfredo Sauce  
Italian Green Beans  
Fresh Caesar Salad  
Garlic Bread & Bread Sticks  
**\$13.95**

## Right Off the Grill

KP Grilled Burgers  
Wisconsin Brats and Sauerkraut  
Cheesy Hash Browns  
Country Potato Salad  
Fresh Vegetable Display  
Ultimate Condiment Selection  
**\$14.95**  
+ add Chicken Breast for \$1.50

## South of the Border

Mexican Seasoned Beef  
Soft and Hard Taco Shells  
Assorted Mexican Toppings  
(Shredded Cheese, Sour Cream,  
Black Olives, Tomatoes and Guacamole)  
Refried Beans  
KP Tossed Salad with Tijuana Dressing  
Tortilla Chips & Salsa  
**\$14.95 + add Chicken for \$1.00**

## All American

Beef Stroganoff over Pasta  
Parmesan Crusted Chicken Breast  
Garlic Mashed Potatoes  
Honey Glazed Baby Carrots  
KP Tossed Salad with Choice of Dressings  
Warm Yeast Dinner Rolls  
**\$14.95**

## Far East

Chicken Stir Fry served over Rice  
Sweet and Sour Pork  
Egg Rolls with Sweet & Sour Sauce  
KP Oriental Salad  
Fortune Cookie  
**\$14.95**

## Soup and Salad

Selection of two homemade soups  
Romaine & Spring Greens with Choice  
Of Toppings to Include: Diced Tomatoes, Black  
Olives, Shredded Cheeses, Hard Boiled Eggs,  
Peppers, Crumbled Bacon, Cubed Honey Ham,  
Onions and Choice of Dressings  
**\$13.95**

# Plated Lunch

With two or more choices there will be an additional charge of \$2.00 per person

The side salad served needs to be the same for each

## **BBO Pork Sandwich**

A mountain of a Sandwich served hot

With Sautéed Onions

**\$11.95**

## **Honey Roasted Ham**

Thinly Sliced Ham, Lettuce, Tomatoes

Onion, with Swiss and Cheddar Cheeses

**\$11.95**

## **Country Hot Beef Sandwich**

A mountain of a Sandwich served hot

With Sautéed Onions

**\$11.95**

## **Smoked Turkey**

Smoked Turkey,, Lettuce, Tomatoes, Onion,

with Swiss and Cheddar Cheeses

**\$11.95**

## **Chicken Salad Sandwich**

Homemade Cashew Chicken Salad

With Spring Greens

**\$11.95**

## **Philly Cheese Steak**

Thin Slices of Beef Steak

Sautéed Green Peppers and Onions,

Swiss Cheese and KP Special Sauce

**\$12.95**

## **Southwest Chicken Sandwich**

Chicken Tender, Lettuce, Diced Tomatoes,

Chopped Green Onions, Shredded Cheddar

Cheese, and KP Special Sauce

**\$12.95**

## **KP Club**

Smoked Turkey, Honey Roasted Ham and

Sliced Bacon, Lettuce, Diced Tomatoes, and

KP Special Sauce

**\$11.95**

**Add a Cup of our Homemade Soup**

**\$2.50 per person**

**All Sandwiches can be made into wraps at no additional charge**

**Each meal comes with a Side Salad , Individual Bag of Chips and Cookie**

Salad choices are: Homemade Potato Salad, Italian Pasta Salad, Coleslaw,

Garden Salad or Fresh Fruit Cup

# KP Creations

## Chef Grand Sauté Stations

*Customize an Action Station to Fit the Theme of your Event*

*\*\* prices based on final menu details and how many toppings chosen*

- ◆ Seafood Station
- ◆ Oriental Stir Fry Station
- ◆ Taco Bar
- ◆ Pasta Station
- ◆ Fajita Bar
- ◆ Mashed Potato Martini Bar
- ◆ S'mores Bar
- ◆ Bloody Mary Bar

## Chef Carving Station

*Customize a Carving Station to go with any Menu*

- ◆ Slow Roasted Baron of Beef
- ◆ Wisconsin Hickory Smoked Ham
- ◆ Honey Dijon Smoked Pork Loin
- ◆ Beef Tenderloin Supreme
- ◆ Prime Rib (king or queen cuts)

## Decorated Whole Smoked Salmon Display

Surrounded by Breads and Crackers ~ served 30-40 people **\$275.00**

## Elegant Seafood Supreme

Extravagant Display of Decorated Whole Smoked Salmon,  
Marinated Scallops, Oysters on the Half Shell and Shrimp served  
with Sauces and Crackers ~ serves 20-25 people **\$495.00**



# Social Hour and Late Night

This menu only available as an add-on to a full meal service already purchased  
Pricing can be adjusted based on more/less guests

## Mexican Chips and Salsa

\$39.95 per 50 guests

## Cinnamon Pita Chips and Hawaiian Salsa

\$49.95 per 50 guests

## Fresh Vegetable Display

Broccoli, Cauliflower, Baby Carrots, Cucumbers, Radishes and Celery served with Cracked Pepper Ranch, Chutney Yogurt, Honey-Dijon or Sour Cream Herbed Dips

\$89.95 per 50 guests

## Assortment of Gourmet and Wisconsin Cheeses and Meat Display

Display of cheeses and cheese spreads alongside a sausage platter served with crackers, baguettes and breads

\$99.95 per 50 guests

## Cocktail Sandwiches

Honey Baked Ham and Smoked Turkey sandwiches on a cocktail bun with Swiss and American Cheeses served with mustards and mayo

\$109.95 per 50 guests

## Fresh Fruit Display

Seasonal fresh fruit display

\$119.95 per 50 guests

*Additional items can be chose from the "Create Your Own" Hors D'oeuvres Buffet Menu and repriced based on it being a social or late night add-on to a full-meal menu*

# Perfect Endings

## Popular Dessert Options:

- ◆ Display of Truffles and Chocolate Dipped Strawberries
- ◆ Warm Bread Pudding with Caramel Sauce
- ◆ Oreo Cheesecake Brownie Bites
- ◆ Manhattan Cheesecake with choice of Toppings
- ◆ Strawberry Shortcake with Homemade Whipped Topping
- ◆ Warm Apple Crisp with Homemade Whipped Toppin
- ◆ Carrot Cake with Cream Cheese Frosting
- ◆ Shooter glass options
- ◆ Homemade Cream Puffs
- ◆ Turtle Cheesecake OR Raspberry Swirl Cheesecake
- ◆ Peach Cobbler with Homemade Whipped Topping

**Prices range from \$2.00 per person to \$3.75 per person**

Can create a Dessert Buffet with Multiple Options

Call for pricing

## Popular Bar Options: - \$22.95 per dozen

- ◆ Lemon Bars
- ◆ Lemon Lemonies
- ◆ Double Chunk Brownies
- ◆ 7 Layer Bars
- ◆ Peanut Butter Cup Rice Krispie Treats
- ◆ Mexican Cheesecake Bars
- ◆ Chocolate Chip Cookie Bars

## Cookies - \$16.95 per dozen

More options available - Call to discuss your vision

# Beverages

<b>Ice Tea or Lemonade</b>	(20 servings)	<b>\$15.95</b>
<b>Fruit Punch</b>	(20 servings)	<b>\$15.95</b>
<b>Champagne Punch</b>	(20 servings)	<b>\$22.95</b>

<b>Freshly Ground Coffee</b>		
<b>Regular and Decaffeinated</b>	(35 servings)	<b>\$43.95</b>
	(50 servings)	<b>\$69.95</b>

<b>Hot Apple Cider</b>	(35 servings)	<b>\$39.95</b>
<b>Swiss Hot Chocolate</b>	(35 servings)	<b>\$49.95</b>

<b>Soft Drinks</b>	<b>\$ 1.50 per can</b>
<b>Bottled Water</b>	<b>\$ 1.25 per bottle</b>

<b>Assortment of Fruit Juices</b>		
<b>Orange, Apple, Tomato</b>		<b>\$8.50 per carafe</b>
<b>White Milk</b>		<b>\$6.95 per carafe</b>

1 carafe = 4 - 6 Servings

<b>Dry Roasted Peanuts</b>	(5-10 people)	<b>\$10.95</b>
<b>Mixed Nuts</b>	(5-10 people)	<b>\$12.95</b>
<b>Snack Mix</b>	(5-10 people)	<b>\$ 7.95</b>
<b>Popcorn</b>	(8-10 people)	<b>\$ 4.95</b>
<b>Popcorn Bar with Toppings</b>	<b>Per Person</b>	<b>\$ 3.95</b>



# KP Katering Policies

## Wedding Cake Service

KP Katering will provide staff to cut, plate, and serve your wedding cake. China plates and an extra fork are provided with this service. Client is responsible for bringing in extra boxes for leftover cake and cake parts

*Fee: \$0.55 per person unless purchased event rental package and then its included*

## Head Table Service

If buffet is chosen, KP Katering will serve the head table family style. This option is available for the head table only at \$5.00 per person

## Pricing Structure for Children

### *Buffet:*

4 years & under	No Charge
5 – 11 years old	\$8.95 per person
12 years & older	Full Price

### *Plated:*

No price change for plated service—kids meal menu available upon request

## Meal Service Time Extension

The buffet service line is scheduled to remain open for 1.0 hours from contract time. Client may request additional time for the service of the buffet

*Fee: \$75.00 per half hour increment*

## Late Start Time

KP Katering strives to serve the food exactly on time. If requests are made for a 15-minute delay or starts 15-minutes late, an additional charge will be added

*Fee: \$50.00 per 15-minutes of delay*

## Staffing

KP Katering prides itself on excellent, professional service. To cover staff charges, an additional **20% service fee** will be added to your final food bill. This includes setup, serving & cleanup after the event. The service fee also includes the use of prep & serving items to ensure hot, fresh food

## Minimums

The cost of prepping, setup and service all add up, therefore we do have a total bill minimum for off-site catering separate from the Eau Claire Event District and have limited the different venues

<i>Weddings (Fri or Saturday / April - October)</i>	<i>\$4,000.00 total catering amount</i>
<i>Other events</i>	<i>\$1,000.00 total catering amount</i>