

A charcuterie board is the background for the central text. It includes a large wheel of cheese labeled 'IL PISTACCHIO', a wedge of cheese labeled 'GORGONZOLA', salami, prosciutto, green and red grapes, and cherry tomatoes. The board is set on a blue and white striped cloth.

Catering Menus 2025

Matthew & Jessica Waters — Owners

www.kpkatering.com

jessie@kpkatering.com

715-855-9055

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

Ice Tea or Lemonade	(20 servings)	\$15.95
Fruit Punch	(20 servings)	\$15.95
Champagne Punch	(20 servings)	\$22.95

Freshly Ground Coffee		
Regular and Decaffeinated	(35 servings)	\$43.95
	(50 servings)	\$69.95

Hot Apple Cider	(35 servings)	\$39.95
Swiss Hot Chocolate	(35 servings)	\$49.95

Soft Drinks	\$ 1.50 per can
Bottled Water	\$ 1.25 per bottle

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

1 carafe = 4 - 6 Servings

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

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: \$0.75 per person

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>