



**Weddings Reception
Rehearsal Dinner
Graduation Open House
Bridal/Baby Showers
Corporate Meetings/Events**

A love and passion for food...

We love food! Food connects people, nourishes souls and inspires ideas. It is this passion for food, in all its glory, that fuels our search for the freshest ingredients, drives our creation of seasonal menus and provides our clients with outstanding culinary experiences.

My passion is the art of combining ingredients together to create an edible, tempting, flavorful masterpiece - something that you experience through your sense of sight, smell, and above all taste. From the most basic dishes to the extreme, fresh ingredients from local sources are key. We support local farmers and other local companies whenever possible to provide you with an exceptional culinary encounter.

We look forward to every opportunity to create. Each experience is unique and different. They challenge me and my team to reach new heights and push ourselves to provide great food and an exceptional experience for you and your guests!!

Give us a call today! We can't wait to work for you!!!

KJ Catering
Chef Kevin & Staff

616-293-2060
www.kjcatering.net

Due to COVID 19 and the fluctuation in the market, we have removed pricing on our menu.

For pricing and availability, please email us at info@kjcatering.net

Thank you - we look forward to working with you.



Appetizers...

HORS D'OEUVRES - Hot

Roasted or Smoked Chicken Wings - Choose your flavor: garlic parmesan, BBQ, buffalo or sesame ginger.

Jumbo Stuffed Mushroom Caps - Choose your favorite filling: chorizo, crab, or Italian sausage.

Warm Artichoke Dip - With roasted red peppers, Romano and cream cheese served with crostini.

Maryland Crab Dip - Made with lump crab, fresh herbs, cream cheese, Riesling reduction; served with gourmet crackers.

Homemade Meatballs - Served with your choice of sauce: House BBQ sauce, tomato sauce, honey garlic sauce or garlic parmesan.

HORS D'OEUVRES - Cold

Seasonal Fresh Fruit or Garden Vegetable Display - An elegant fruit or vegetable arrangement.

KJ Charcuterie Display (House Specialty) - A selection of cold, sliced, cured meats and sausages of highest quality served with breads and exotic sauces.

Antipasta Platter - A flavorful mix of prosciutto, salami, roasted peppers, marinated artichoke hearts, smoked provolone, fresh mozzarella, assorted olives, feta cheese and breads.

Cheese and Cracker Display - Served with breads and assorted crackers.

KJ House Recipe Hummus - Pesto or traditional; served with pita and raw veggies.

Smoked Whitefish Dip - Served with toasted bread.

Shrimp - Regular or Cajun smoked; served with cocktail sauce.

House Smoked Wild Salmon - Fresh wild Salmon served with horseradish Dijon sauce, capers, minced onions, lemon, chopped egg and chopped black olives served with crackers. Average size is 3 pounds, serves approximately 35 people.

Trio Bruschetta Topping - Tomato-basil, marinated roasted bell peppers, and olive tapenade served with crostini.

Broccoli Salad - Fresh broccoli florets, cheddar cheese, dried cranberries, tossed in a light vinegar dressing topped with bacon and sunflower seeds.

Caprese Pasta Salad - Fusilli pasta, fresh tomatoes, basil with a light vinaigrette dressing.

Caprese Skewer - Grape tomatoes, fresh mozzarella, basil leaves drizzled with balsamic vinaigrette dressing.

Shrimp and Avocado Shooter - Shrimp with avocado mango relish. One quick shot!



Entreés...

Beef:

Smoked Beef Brisket - Slow smoked beef brisket. Rubbed with our special signature BBQ rub and smoked for 10 to 12 hours. Served with pretzel bun, sourdough or potato roll. BBQ sauce on the side.

Prime Rib - Our prime rib is smoked or oven roasted for 6 to 8 hours with our signature BBQ rub. Horseradish sauce on the side.



Pork: Award winning!

Pulled Pork - Pulled pork, with our signature BBQ rub and slowed smoked for 12 to 14 hours. Served with your choice of pretzel bun, sourdough or potato roll. BBQ sauce on the side.

Pork Loin - This pork loin plays pinball on your taste buds - it offers the sweetness of brown sugar, the tang of mustard, and the rich smoke flavor of bacon. There's a Tennessee whiskey glaze applied while smoking.

St. Louis Style Ribs - St. Louis style ribs are rubbed with our special rib rub and smoked slow for 3 to 5 hours and basted with our BBQ sauce.

Baby Back Ribs - Baby back ribs are rubbed with our special rub and slow smoked for 2 to 4 hours and basted with our BBQ sauce.

Chicken:

Baked or Smoked Chicken - Brined for 12 hours, rubbed with our signature BBQ rub and roasted or smoked to perfection.

KJ Chicken (House Specialty) - A lightly battered fresh chicken breast sautéed in garlic butter. Served with your favorite sauce: (1) Champagne cream sauce, (2) Sun dried tomato mushroom sauce or (3) Gorgonzola cream sauce.

Airline Chicken Breast - A specialty cut chicken breast with drumette; topped with bruschetta, pesto, or chef specialty. Topping can be discussed with chef.

Misc:

Jambalaya - Slow cooked pork shoulder, chicken, fresh kielbasa and Cajun sausage. Authentically prepared in a large kettle with peppers, onions, seasonings and rice (minimum 50 people).

Vegetarian:

Roasted Stuffed Portabella Mushroom - Stuffed with Quinoa salad and roasted peppers.

Sides...

Potatoes:

Cheesy Potatoes (Award Winning at the American Royal)

Oven Roasted Red Skin Potatoes

Garlic Red Skin Mashed Potatoes

Yukon Gold Mashed Potatoes

Fingerling Potatoes

Other:

Brisket Baked Beans

Corn Bread with Butter

White Cheddar Mac & Cheese

Red Beans and Rice

Knot Rolls with Butter

Salads:

Fresh Garden or Caesar Salad

Fresh Fruit Salad

Homemade Coleslaw

Homemade Tri-Color Rotini Pasta Salad

Vegetables:

Sunshine Vegetable Blend (yellow & green beans and carrots)

Local Fresh Sweet Corn - when in Season

Pasta...

Pasta Bar - Customize your own pasta bar! Penne pasta, marinara sauce and alfredo sauce with up to 6 different toppings - bacon, cheese, sausage, steamed broccoli, steamed asparagus, mushrooms, spinach, grilled chicken, crushed red pepper and basil. *Minimum of 50 people.*

Orecchiette with Shrimp, Scallops and Crab Meat - Small shells with seafood in a light alfredo sauce.

Fusilli with Citrus Butter & Grilled Seasonal Vegetables - Pasta twists cooked in butter and garlic, a citrus essence, seasonal vegetables and fresh basil.

Penne with Marinara Sauce - Pasta with marinara or meat marinara sauce.

Garlic Bread



Breakfast...

Westsider breakfast - Sliced fruit, scrambled eggs, potatoes, muffins and choice of bacon, ham or sausage.

Omelette bar - Omelettes made to order - toppings include ham or bacon, asparagus, sauteed mushrooms, diced tomatoes and shredded cheddar cheese.

Continental breakfast - fresh baked croissants and pastries - yogurt and granola also available.

Beverage station - Your choice of coffee, iced tea, juice or bottled water.

Lunch...

Box lunch - Half sandwich or wrap, pasta salad, potato chips, fresh fruit and a cookie.

Beverage station - Your choice of canned soda, iced tea, or bottled water.

Dessert & Extras...

Bakery - Fresh baked pies, cookies, mini cannolis or mini gourmet desserts.

If you have something else that you would like us to create for you - just let us know! We can create custom recipes for you or re-create Grandma's favorite!

Late Night...

Taco Bar - Seasoned beef or chicken with your choice of toppings - Onions, tomatoes, sour cream, and shredded cheese.