

KPS CATERING

MENU

Priced per guest

BREAKFAST

KPS CONTINENTAL \$8.00

Bagels, Muffins, Pastries, Jellies, Cream Cheese, Butter

PHOENIX GRIDDLE \$10.00

Egg, French Toast or Hotcakes, Bacon or Sausage

BRONCO B & G \$12.00

Scrambled Eggs, Sausage Patties or Bacon, Fluffy Biscuits, Scratch Sausage Gravy, Potatoes

CHICKEN & WAFFLES \$13.00

Belgium Waffles, Crispy Chicken, Syrup, Butter, Honey, Hot Sauce

QUICK START \$12.00

Eggs, Sausage Links, Potatoes, Assorted Pastries

TACOS EL SOL 15.00

Corn or Flour Tortillas, Breakfast Hash, Eggs, Pico De Gallo, Shredded Cheese, Cilantro, Cotija Cheese Pick 2:
Bacon, Sausage, Chorizo, Steak + I

BREAKFAST SANDOS \$13.00

Scrambled Eggs, American Cheese, Sausage or Bacon Choice:
Bagel, Biscuit, Sourdough, English Muffin

BREAKFAST OF KNIGHTS \$15.00

Southwest-Style Eggs Benedict (V), Bacon Wrapped Asparagus & Breakfast Hash

GIANTS FEAST \$15.00

Scrambled Eggs, Bacon, Sausage, Corned Beef Hash, Biscuits & Gravy, Mini Muffins

OMELET STATION

In-Person Sautee Station Price will be quoted based on number of guests, ingredient choices, sides, & additional items requested.

CHEF'S CHOICE

Custom Breakfast Price will be quoted upon inquiry. Will take requests.

All breakfast offerings will include coffee, fresh fruit, and condiments.

LUNCHEONS

Includes beverages and dessert

SANDWICH PLATTER \$10.00

Box Lunches Available Upon Request

CHOOSE 2 COMBINATIONS

Ham & Cheddar	Pullman Loaf
Turkey & Swiss	Ciabatta
Roast Beef & Provolone	Pretzel Bun
Italian	Tortilla Wrap
Chicken Salad	Baguette Sections
Tuna Salad	Gluten Free Bun
BLT	

Sandwich platters include assorted chips & mayo, mustard, vinegar & oil upon request, lettuce, tomato, red onion, & pickles. Extra offerings available upon request

SOUP & SALAD \$10.00

CHOOSE 2

Vegetable Medley (V)
Tomato Basil Bisque (V)
Grandma's Chicken Noodle
Wild Rice & Mushroom (V)
Vegetable Beef Barley
New England Clam Chowder
Shrimp Corn Chowder
Five Pepper Texas Chili

Creamy Sausage, Kale & Sweet Potato
Creamy Crab & Asparagus
Chicken Tortilla
Cheesy Poblano Chicken
Miso Soup (V)
Egg Drop Soup
Steak Tip Stew

- Steak tip stew Served with garlic mashed potatoes, counts as 2 options*

+Choice of Salad: See Salad Options Below

*Extra Salad +1 *Extra Soup Choice +3

chartwells
serving up happy & healthy

SHAREABLES

PRICED PER GUEST

FRESH FRUIT PLATTER \$5.00

CHIPS & DIPS \$3.00

Tortilla Chips, Fire Roasted Salsa, Queso, & Guacamole

CHICKEN WINGS \$5.00

Crispy Bone-In Wings, Carrot & Celery Sticks, House Made Ranch Sauce Choices: BBQ, Buffalo, Thai Chili, Parmesan Garlic

BRUSCHETTA \$3.00

Toasted Garlic Baguette, Mozz, Heirloom Tomato, Balsamic

VEGGIES & DIP PLATTER \$3.00

SHRIMP COCKTAIL \$5.00

Ice Cold Steamed Shrimp, House Made Cocktail Sauce, Lemon

KPS HUMMUS & PITA \$4.00

Roasted Garlic Hummus & Pita Bread, Veggie Tray

STUFFED MUSHROOMS \$4.00

Stuffed Mushroom Caps. Can be made Gluten Free & Vegetarian

CHARCUTERIE BOARD \$5.00

Accompaniments of Meat, Cheese, Crackers, Fruit & Dips

PRETZEL PLATTER \$6.00

Baked Bavarian Pretzel Sticks, House Made Queso, & Jalapeno. Dijon Mustard

BUFFALO CHICKEN DIP \$3.00

White Meat Chicken in a Spicy Buffalo Cream Cheese Dip with Tortilla Chips. Addicting!

ENTREE BUFFETS

\$15 Per Person

Includes:

1 Entrée (Extra Entrée +\$4)

1 Salad

2 Sides (Extra Sides + \$3)

Beverage Slection

1 Dessert

ENTREES

GLAZED SALMON

Sweet & Savory Bourbon Glaze

CREAMY TUSCAN CHICKEN

Sundried Tomato, Spinach, Mushrooms, Parmesan & Herb Cream Sauce

BAKED HONEY HAM

Slow Roasted, Glazed, & Served with Pineapple

PORK TENDERLOIN

with Mushroom Bacon Cream Sauce

PARMESAN ENCRUSTED COD

Seasoned Bread Crumbs & Parmesan Baked Fillets

STEAK POT ROAST

Slow Cooked, Hearty Gravy & Vegetables - Recommend Mashed Potatoes as Side

HERB ROASTED TURKEY

Juicy Breast, Slow Roasted, Sliced

SALADS

HOUSE

Mixed Greens, Cherry Tomatoes, Cucumber, Onion, Cheddar, Croutons

CHOPPED CEASAR

Fresh Romaine, Parmesan, Croutons, House Made Dressing

SOUTHWEST

Chopped Greens, Tomatoes, Corn & Black Bean Salsa, Crispy Onions, & Cheddar Jack Cheese

FRESH SPINACH & GREENS

Spinach & Spring Mix Mixed with Balsamic Glaze, Red Onion, Roma Tomato, & Feta

Dressings: Ranch, SW Ranch, Balsamic, Italian, French, Bleu Cheese, Caesar, Oil & Vinegar

DESSERTS

Party Cake

Brownies

House Made Cookies

Assorted Dessert Bars

Cup Cakes (Variety)

Carrot Cake w/House Made Caramel

Lemon Bars w/House Made Berry Compote

Dessert Truffle

Dirt Cookies & Cream Pudding

Cake Balls (Assorted)

Hot Chocolate Bar

SIDES

Country Porky Beans (GF)

Sweet Butter Corn (GF/V)

Asparagus (+\$2 per person) (GF/V)

Baked Four Cheese Mac (V)

Green Bean Casserole (V)

Sweet Potato Casserole (V)

Stuffing

Pasta Bake (V)

Mashed Potatoes w/Gravy

Loaded Mashed Potatoes

Garlic Butter Green Beans (GF/V)

Roasted Broccoli & Carrots (GF/V)

Crispy Balsamic Brussels Sprouts (GF)

Cole Slaw (GF/V)

Loaded Potato Salad (GF)

Sweet Potato Waffle Fries (V/GF)

Macaroni Salad

Scalloped Potatoes (GF/V)

Potato Wedges (GF/V)

Choice of Soup

Baked Potatoes w/Fixings (GF)

Roasted Herb Fingerlings (GF/V)

Wild Rice (GF/V)

**GF = Gluten Friendly
V = Vegetarian**

chartwells
serving up happy & healthy

THEMED BUFFETS

Includes beverages and dessert

GRILL & CHILL

\$15.00

Choice of Burgers or Grilled Chicken
Choice of Vienna Hot Dogs, Smoked Sausage, or Bratwurst
Includes Buns, Condiments, Grilled Peppers & Onions, Kettle Chips, Mac N Cheese, Baked Beans, Cole Slaw, and Pickles

HIBACHI ON HOWARD

\$18.00

Prepared Teppanyaki (on steel grill), Soy Ginger Glazed Chicken, Egg Fried Rice, Grilled Veggies, and Garlic Butter Noodles
Add Shrimp +\$5
Add Steak +\$5
Add Salmon +\$6

THE PASTA PROMISE

\$15.00

Pasta Selections Discussed Upon Request
Includes House Salad, Choice of Soup, and Garlic Bread Sticks

MAPLE STREET TACOS

\$15.00

Choice of 2 Adobo Chicken, Ground Beef, Barbacoa, Birria Pork, Steak Asada
Flour or Corn Tortillas, Fire Roasted Salsa, Salsa Verde, Pico De Gallo, Cotija Cheese, Cheddar Jack Cheese, Diced Onion, Cilantro, Guacamole, Sour Cream, Shredded Lettuce
Includes Refried Beans, Spanish Rice, and Tortilla Chips

PIZZA PARTY

\$10.00

Choice of 2 Pizzas w/ Choice of Toppings
Includes Choice of Salad, and Chips

BBQ IN THE ZOO

\$18.00

Smoked Pulled Pork, Wings, Mac N Cheese, Porky Beans, Slaw, Potato Salad, Kettle Chips, Choice of Salad, Buns, and Condiments

KPS FAMOUS BOWL

\$15.00

Build your own Mashed Potato Bowl Buffet will include Crispy Chicken, Pulled Pork, Corn, Cheddar Cheese, Bacon, Chicken Gravy, Sour Cream, and Green Onion

LOADED BAKED POTATO BAR

\$15.00

Customized Baked Potato, Chili, Porky Beans, Broccoli, Cheddar Cheese, Bacon, Crispy Onion, Green Onion, Sour Cream, & Queso Cheese,

BYO MAC N CHEESE

\$15.00

Mac N Cheese, BBQ Pulled Pork, Bacon, Chicken, Broccoli, Grilled Mushrooms & Peppers, Crispy Onions, Cheddar Cheese, Bleu Cheese, Buffalo Sauce, and Ranch

WILD WESTNEDGE WINGS

\$15.00

Choice of 3 Flavors, Choice of Side, Veggie Platter, Pretzels, & Queso
Sauce Choices: BBQ, Buffalo, Sweet Chili, Parmesan Garlic, Hot Honey, Honey BBQ, Dry Rub

VEGGIE-MINDED

\$15.00

Stuffed Bell Peppers with Vegetarian SW-Style Filling, Topped with Cheese Served with Choice of 2 Sides

ASK ABOUT THE BUFFET OF THE MONTH!

chartwells
serving up happy & healthy

BEVERAGES

SPECIALTY DRINKS (\$1)

FRUIT INFUSED WATER TOWER

Cucumber-Lemon or
Pineapple-Strawberry-Cucumber

ORANGE PINEAPPLE SUNRISE SPRITZER

Orange Juice, Pineapple Juice, Soda
Water, and a Dash of Cherry Grenadine

PINEAPPLE COCONUT REFRESHER

Coconut Water, Pineapple Juice, Coconut
Sparkling Water, & Lime

FRENCH SODA BAR

Flavored Simple Syrups, Sparkling Water,
Cream, & Ice - BYO

SPARKLING STRAWBERRY MINT LEMONADE

Fresh Mint & Strawberry Lemonade with
Soda Water

STRAWBERRY GINGER PUNCH

White Grape Juice Blended with
Strawberries over Ginger Ale

THE CLASSICS

Coca-Cola Products

Lemonade

Orange Juice

Cranberry Juice

Pineapple Juice

Apple Juice

Coffee, Tea, & Hot Chocolate

Assorted La Croix's

Sparkling Ice

Bottled Water



**PLANNING AND PREPARATION IS KEY! PLEASE SUBMIT ALL CATERING REQUESTS TO FMX AT
LEAST 5 DAYS IN ADVANCE.**

**IN THE EVENT OF CANCELLATIONS PLEASE NOTIFY CATERING MANAGEMENT AT LEAST 48
HOURS PRIOR TO YOUR EVENT.**

**TO SCHEDULE EVENT REQUESTS WITH KPS FOOD SERVICES, PLEASE VISIT FMX UNDER YOUR
KPS STAFF BOOKMARKS.**