

Hors D'Oeuvres

STUFFED MUSHROOMS

Your choice of Crab, Sausage, or Veggie.

\$90.00 per 50

CLAMS CASINO

\$125.00 per 50

MINI ROAST BEEF SANDWICHES

\$150.00 per 50

JUMBO SHRIMP COCKTAIL

\$150.00 per platter

ITALIAN CHEESE AND PEPPERONI PLATTER

\$150.00

FRESH FRUIT PLATTER

\$75.00 (seasonal price)

FRESH VEGETABLE PLATTER

\$75.00

RELISH TRAYS

\$75.00

TACO DIP

\$90.00

DEVILED EGGS

\$75.00 per 50

CAPRESE SKEWERS

Grape Tomatoes, fresh Mozzarella, and fresh Basil
drizzled with E.V.O.O. and Balsamic Glaze.

\$90.00 per 50

STUFED MINI PEPPERS

Stuffed with four Cheeses served over toasted Baguette.

\$125.00 per 50

Gluten Free

Vegetarian

**HOT • FRESH
ON TIME
Servicing
Western New York**

Kevin's Catering

Kevin's Catering, a family owned and operated business, has been serving the WNY area since 1999 with delicious menus, the freshest foods, exceptional service, and experienced professional staff that is sure to make your event memorable.

Our team specializes in personal customer service, and will work with each customer to perfect every detail and solidify your vision. We guarantee that all of your food will arrive hot, fresh, and on time.

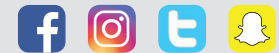
Kevin's Catering is available to serve all types of occasions including:

- corporate functions
- funeral breakfasts
- wedding showers
- baby showers
- pharmaceutical meetings
- church gatherings
- graduations
- BBQ's
- pool parties
- hospital functions
- factory luncheons
- and much more!!

Our customers are not limited to Kevin's Catering drop-off menu. We also offer breakfast and brunch items, boxed lunches, along with 24 hour service anywhere in WNY! If you have any questions regarding a customized menu or specific item just ask! We are capable of doing anything to meet your needs. Please give us the opportunity to prove that we will go the extra mile in serving your catering needs. We guarantee your satisfaction.



**Western New York's
Premium
Catering Service**



kevinscatering

Thank you for considering us for your next special occasion. Letting us cater your upcoming event allows you to enjoy the festivities. If you have any questions regarding our services, please feel free to call us.

KEVIN LESTER

(716) 874-4464

Cell: (716) 435-8603

www.kevinscatering.com
kevin@kevinscatering.com

Buffet Packages

(price per person)

2 ENTREES and 2 COMPLIMENTS	16.00
2 ENTREES and 3 COMPLIMENTS	17.50
3 ENTREES and 2 COMPLIMENTS	19.00
3 ENTREES and 3 COMPLIMENTS	20.50
4 ENTREES and 2 COMPLIMENTS	22.00
4 ENTREES and 3 COMPLIMENTS	23.50

*All Packages include ...
Heavy Duty Disposable Plates
Eating Unensils - Napkins - Rolls - Butter
and Condiments*

GLUTEN FREE & VEGETARIAN OPTIONS

•
\$30.00 DRIVER GRATUITY

•
SERVICING PARTIES
of any size
\$20.00 for all parties under 30 people

•
ALL PRICES SUBJECT
to NY Sales Tax
Prices are subject to change

•
25% DEPOSIT
is required to reserve your date
BALANCE DUE IN FULL
upon delivery

Kevin's Catering Super Value Package

Italian Sausage • Roasted Chicken
Roasted Potatoes • Pasta Salad

\$14.50

Entrees

ROASTED OR MARINATED CHICKEN G

Fresh bone-in Chicken seasoned and roasted or marinated with our own seasoned marinade.

CHICKEN BREAST

Boneless Chicken lightly floured, sautéed and topped with a Lemon Garlic Wine Sauce.

CHICKEN CUTLETS

Thin sliced breaded boneless Chicken Cutlets finished in a Homemade Sun-Dried Tomato Basil Cream Sauce.

ITALIAN SAUSAGE G

Fresh made Italian Sausage stuffed with fresh Parsley, Pecorino Romano Cheese sauteed with Peppers, Onions and topped with a Homemade Red Sauce.

ROAST BEEF G

Sliced thin and layered underneath our Homemade Au Jus, served with fresh mini Kimmelweck and Kaiser Rolls.

VIRGINIA BAKED HAM G

With a Brown Sugar and Pineapple Glaze.

PORK CHOPS

Breaded 1/2" center-cut, boneless Pork Chops.

BAKED MACARONI

Layered with seasoned Ground Beef and Mozzarella Cheese.

TORTELLINI V

Cheese filled Tortellini topped with a choice of Red or Alfredo Sauce.

MEATBALLS

Our Homemade Italian Meatballs.

GRILLED CHICKEN BREAST G

Boneless skinless Chicken Breast grilled and tossed in our own Marinade.

PULLED PORK G

House made, slow roasted Pork Shoulder. BBQ Sauce on side.

TORTELLINI & SHRIMP ALFREDO V

CREOLE PASTA

Penne Pasta with Shrimp, smoked Sausage, Peppers, Onions, and Black Olives in a spicy Cream Sauce.

BBQ BURGERS

A family recipe with Peppers, Onions, and homemade BBQ Sauce.

Compliments

CHEF SALAD G V

Fresh Iceberg and Romaine Lettuce with ripe Tomatoes and Cucumbers topped with Croutons.

CAESAR SALAD G V

Fresh Romaine Lettuce topped with Croutons and Caesar Dressing.

STRAWBERRY CAESAR SALAD G V

Crisp Romaine Hearts topped with Strawberries, Blueberries, Red Onion and finished with our world famous Homemade Family Dressing.

CONCORD GRAPE SALAD G V

Romaine Lettuce tossed with Red Onion, Red Grapes, Walnuts, Gorgonzola Cheese, and a Concord Grape Dressing.

TOMATO AND CUCUMBER SALAD G V

Fresh Tomatoes, Cucumbers and Red Onion lightly seasoned then tossed in a Balsamic Vinaigrette Dressing.

ITALIAN PASTA SALAD V

Imported Pasta tossed with fresh Vegetables, Special Seasonings and our Homemade Italian Dressing.

TORTELLINI SALAD V

Cheese filled Tortellini and fresh Vegetables seasoned with fresh Garlic, oregano, pecorino Romano cheese and Extra-Virgin Olive Oil.

GLAZED CARROTS G V

Baby Carrots sauteed with Maple Syrup, Brown Sugar and Butter.

ROASTED VEGETABLES G V

Sweet Peppers, Mushrooms, Asparagus, Zucchini and Yellow Squash.

GREEN BEANS G V

Whole fresh Green Beans sauteed with Red Peppers and fresh Garlic.

ROASTED POTATOES G V

Baby Red or White Potatoes seasoned with fresh Garlic, Butter and roasted until crisp.

PASTA V

Imported mini Penne Pasta with Our Tradition or Alfredo Sauce.

TWICE-BAKED POTATO CASSEROLE G V

Homemade Mashed Potatoes mixed with Cheddar.

AU GRATIN POTATOES G V

TRADITIONAL CREAMY MAC & CHEESE V

TRADITIONAL ZITI WITH BROCCOLI V