

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 MEAT & CHEESE

PLATTER

\$150.00

FRESH FRUIT PLATTER

\$75.00

FRESH VEGETABLE PLATTER

\$75.00

RELISH TRAY

\$75.00

DEVEILED EGGS

\$75.00 per 50

CAPRESE SKEWERS

\$90.00 per 50

STUFFED MINI PEPPERS

Stuffed with four cheeses served over toasted baguette.

\$125.00 per 50

MEDITERRANEAN PLATTER

\$150.00

MEATBALLS

Homemade meatballs finished in our
Carolina Gold BBQ sauce.

\$90.00 per 100

Gluten Free

Vegetarian

Dips

\$100.00

Served with homemade chips

SPINACH ARTICHOKE

BUFFALO WING

STUFFED BANANA PEPPER

CRAB DIP

TACO DIP

Kevin's Catering

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

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.

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)

1 ENTREE and 2 COMPLIMENTS	13.00
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 Utensils - 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

CHICKEN CUTLETS

Breaded boneless chicken cutlets finished in a homemade sun-dried tomato basil cream sauce.

LEMON CHICKEN BREAST

Boneless chicken lightly floured, sauteed and topped with a lemon garlic wine sauce.

ROASTED CHICKEN

Fresh bone-in chicken seasoned and roasted.

GRILLED CHICKEN BREAST

Boneless skinless chicken breast grilled and tossed in our own marinade.

CHICKEN MARSALA

Boneless chicken breast lightly floured, sauteed and finished with sauteed mushrooms and Marsala wine sauce.

ROAST BEEF

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

MEATBALLS

Our homemade Italian meatballs.

BBQ BURGERS

A family recipe with peppers, onions, and homemade BBQ sauce.

ITALIAN SAUSAGE

Fresh made Italian Sausage stuffed with fresh parsley, Pecorino Romano cheese sauteed with peppers, onions and topped with our traditional red sauce.

PULLED PORK

Homemade, slow roasted pork shoulder. BBQ sauce on side.

PORK CHOPS

Breaded 1/2" center-cut, boneless pork chops.

VIRGINIA BAKED HAM

With a brown sugar and pineapple glaze.

BAKED MACARONI

Layered with seasoned ground beef and mozzarella cheese.

CREOLE PASTA

Penne pasta with shrimp, smoked sausage, peppers, onions, and black olives in a spicy cream sauce.

TORTELLINI

Cheese filled tortellini topped with our traditional red or alfredo sauce.

Compliments

STRAWBERRY CAESAR SALAD

Crisp romaine hearts topped with strawberries, blueberries, red onion and finished with our world famous homemade family dressing.

GRAPE SALAD

Romaine lettuce tossed with red onion, red grapes, walnuts, Gorgonzola cheese, and a concord grape dressing.

CHEF SALAD

Fresh iceberg and romaine lettuce with ripe tomatoes and cucumbers served with croutons on the side.

CAESAR SALAD

Fresh romaine lettuce, Pecorino Romano cheese and caesar dressing served with croutons on the side.

TOMATO AND CUCUMBER SALAD

Fresh tomatoes, cucumbers and red onion lightly seasoned then tossed in a red wine vinaigrette dressing.

TORTELLINI SALAD

Cheese filled tortellini and fresh vegetables seasoned with fresh garlic, oregano, Pecorino Romano cheese and extra-virgin olive oil.

ROASTED VEGETABLES

Sweet peppers, mushrooms, zucchini, yellow squash, and red onion.

GREEN BEANS

Whole fresh green beans sauteed and fresh garlic.

ROASTED POTATOES

Baby red potatoes with house seasoning blend roasted until crisp.

TWICE-BAKED POTATO CASSEROLE

Homemade mashed potatoes baked with cheddar cheese and sour cream.

AU GRATIN POTATOES

Sliced red potatoes baked in a rich cream sauce and topped with cheddar cheese.

MAC & CHEESE

Elbow macaroni in a rich cheese sauce.

PASTA

Imported penne pasta with our traditional red or alfredo sauce.

ZITI WITH BROCCOLI

Imported penne tossed with Pecorino Romano, fresh broccoli, garlic, and imported olive oil.