
Private Events Menus

KATE'S



klondikekates.com | 302.737.6100

info@klondikekates.com

HORS D'OEUVRES

small serves 15-25 / large serves 25-50 unless noted



DIPS & PLATTERS

ITALIAN ANTIPASTO

imported italian meats, cheese, roasted red peppers, eggplant, zucchini, olives \$85sm \$135lg

CRAB & ARTICHOKE DIP

baked crabmeat, fresh artichokes with a blend of cheeses & fresh herbs, pita chips \$115

- GF chips available

VEGETABLE CRUDITE

broccoli florets, green peppers, grape tomatoes, cucumbers, carrot sticks, celery sticks, served with ranch & assorted crackers \$60sm \$105lg

FRESH FRUIT PLATTER

assorted melons, grapes, strawberries \$40 sm \$90 lg

BUFFALO CHICKEN DIP

grilled chicken breast, chopped baked with spicy buffalo & bleu cheese cream cheese. tortilla chips 95

CHARCUTERIE & CHEESE BOARD

assortment of regional and imported cheeses, crackers, mixed nuts chocolate and berries \$85 sm \$125 lg

TOMATO BRUSCHETTA

diced tomatoes, basil, parmesan cheese, toasted italian bread \$30.00 sm \$50.00 lg

MINIS

MINI FRUIT CUPS

mini cups of strawberries, seasonal melons, mango cream dipping 25 for \$75

MINI CRUDITES

cups of carrots, cucumbers, celery, cherry tomato with ranch for dipping 35 for \$75



SAVORY

priced per 25 pieces

FRIED MOZZARELLA STICKS

\$35

- served with marinara sauce

CHICKEN WINGS

traditional wings served naked or with your choice of several available sauces \$60

- boneless wings

CHEESESTEAK EGG ROLLS

chopped beef steak, monterrey cheddar jack cheese, hand wrapped and fried. served with chipotle aioli and horseradish sour cream dipping sauces \$90

BREADED CHICKEN FINGERS

served with honey mustard or bbq sauce \$45

VEGETABLE SPRING ROLL

honey teriyaki \$75

CHICKEN QUESADILLAS

flour tortilla, cheddar-jack cheese, grilled chicken breast, salsa & sour cream \$75

gluten free & vegetarian options available upon request

STATIONS

serves 25 people

NACHO STATION

crispy corn tortillas, white cheddar cheese sauce,
shredded lettuce, diced tomatoes, black olives, sour cream, cheese sauce \$120

- add chicken \$55, ground beef \$70

TACO STATION

seasoned ground beef served with cheddar-jack cheese,
lettuce, tomatoes, jalapenos, black olives, salsa,
sour cream, soft flour tortilla & hard corn tortilla shells \$125

PRETZEL STATION

warm soft pretzels served with honey mustard & warm cheese sauce for dipping \$90

SLIDERS

25 sliders for \$100

WIMPY BURGERS

mini burgers, american cheese, fried onions, special sauce, brioche roll

BBQ PORK

slow roasted bbq pulled pork, onion straws, cheddar cheese, cole slaw 25 for \$100

BUFFALO CHICKEN

crispy chicken, house made buffalo sauce, bleu cheese sauce

PARTY PACKAGE

choose 4 | \$295.00 | 25 pieces of each

CHICKEN TENDERS

honey mustard & bbq dipping sauce

BONELESS OR NAKED WINGS (FRIED)

please pick two(2) sauces: hot | mild | sweet & spicy |
BBQ | buffalo garlic parm | honey chipotle | honey sriracha

CHEESESTEAK EGG ROLLS

chopped steak & monterey cheddar jack cheese, hand rolled, fried golden brown

BAVARIAN PRETZELS

served with honey mustard & queso cheese sauce

CHICKEN QUESADILLAS

flour tortilla, cheddar-jack cheese, grilled chicken breast, salsa & sour cream

FRIED MOZZARELLA STICKS

served with marinara sauce



LUNCH BUFFET

buffet packages require a minimum of 25 guests
Include iced-tea, coffee & soft drinks

Your choice of Caesar Salad or House Salad & Two Sides are included

PACKAGE A

Choose Two | \$21 per person

MEATBALL PARM

meatballs topped with provolone cheese

HUMMUS WRAP

cucumbers, carrots

ROASTED TURKEY CLUB

applewood smoked bacon, LT

BBQ PORK

slow roasted bbq pulled pork

BUFFALO CHICKEN

crispy chicken, house made buffalo sauce, bleu cheese sauce

HOT ROAST BEEF

served with au jus

CRANBERRY APPLE CHICKEN SALAD

with pecans

CHEESESTEAK

traditional steak & american cheese

CHICKEN PARMIGIANA

breaded chicken breast medallions, lightly fried, topped with marinara, mozzarella cheese

PESTO CHICKEN

grilled chicken breast, melted mozzarella cheese, pesto sauce, fire roasted tomatoes

PACKAGE B

Choose of two entrées | can mix & match from A | \$25 per person

SALMON FLORENTINE

salmon fillet broiled, wilted baby spinach served atop a citrus mornay sauce

CHICKEN PICCATA

medallions of chicken, capers, lemon butter sauce

SACCHETTI PASTA

cheese filled pasta pouches tossed in alfredo with seasonal vegetables

BAKED PENNE PASTA

baked with mozzarella cheese & pink cream sauce

TORTELLONI PRIMAVERA

cheese filled tortelloni pasta, sautéed seasonal vegetables, white cream sauce, parmigiana cheese

NASHVILLE HOT HONEY CHICKEN

freshly fried boneless chicken thighs, drizzled hot honey

SMOKEY CHICKEN

smoked gouda & pancetta cream sauce, mushrooms, fire roasted tomatoes, garlic & mozzarella cheese, over grilled chicken breast

SIDES

GREEN BEANS

sautéed with shallots butter and bacon

SAUTÉED BROCCOLI

citrus butter

ROASTED POTATOES

rosemary

CANDIED GLAZED CARROTS

SEASONAL VEGETABLE MEDLEY

BAKED MAC N CHEESE

GARLIC MASHED POTATOES

THEME PACKAGES

TAKE ME OUT TO THE BALLGAME

pasta salad, house salad, wimpy burgers, philly cheese steaks, crispy chicken, kettle chips, cookies & brownies \$23

TASTE OF ITALY

garlic bread, caprese, caesar salad, penne aurora, tortelloni alfredo, chicken parmigiana, tiramisu \$27 pp

SOUTH OF THE BORDER

create your own tacos: fajitas & nacho station, mini quesadillas, mexicali rice, rancheros beans, flour tortillas, southwest chicken, flank steak, churros \$25 pp

DINNER BUFFET

buffet packages require a minimum of 25 guests
Include iced-tea, coffee & soft drinks

Your choice of Caesar Salad or House Salad & Two Sides are included

PACKAGE A

Choose Two | \$29 per person

BAKED ZITI

ziti tossed with beef, marinara sauce, ricotta cheese & baked with mozzarella cheese

GARLIC VEGETABLE PENNE

penne pasta, roasted seasonal vegetables with garlic and olive oil

SACCHETTI PASTA

cheese filled pasta pouches tossed in alfredo with seasonal vegetables

CHICKEN PICCATA

sautéed breast of chicken, capers, lemon butter sauce

PEAS & PANCETTA PASTA

penne, peas, pancetta, aurora pink sauce & mozzarella cheese

ROAST BEEF AU JUS

served with au jus and demi glaze

NASHVILLE HOT HONEY CHICKEN

freshly fried boneless chicken thighs, drizzled hot honey

PESTO CHICKEN

grilled chicken breast, melted mozzarella cheese, pesto sauce, fire roasted tomatoes

PACKAGE B

Choose Two of the following Entrées | Can mix & match from A | \$34 per person

CHICKEN & SHRIMP SCAMPI

sautéed chicken and shrimp in scampi sauce, penne pasta

FLANK STEAK

marinated, cooked medium rare with mushrooms and demi glaze

SALMON FLORENTINE

broiled salmon fillet served atop wilted baby spinach in a citrus mornay sauce

GOLD RUSH PENNE

penne pasta tossed with shrimp, crabmeat, and scallops in a creamy aurora sauce

CREOLE PASTA

penne pasta, blackened chicken, red peppers, shallots, white wine cajun cream sauce

SMOKEY CHICKEN

smoked gouda & pancetta cream sauce, mushrooms, fire roasted tomatoes, garlic & mozzarella cheese, over grilled chicken breast

SIDES

Choose Two

MAC N CHEESE

baked

ROASTED POTATOES

rosemary

GREEN BEANS

sautéed with shallots butter and bacon

VEGETABLE MEDLEY

seasonal

SAUTÉED BROCCOLI

citrus butter

MASHED POTATOES

garlic

GLAZED CARROTS

candied

THEME PACKAGES

TASTE OF ITALY

garlic bread, caprese, caesar salad, penne aurora, tortelloni alfredo, chicken parmigiana, tiramisu \$27 pp

BLUE HEN

crispy buffalo chicken sliders, chicken parm sliders, chicken tenders, bavarian pretzel sticks, kettle chips, assorted cookies & brownies \$23 pp

SOUTH OF THE BORDER

create your own tacos: fajitas & nacho station, mini quesadillas, mexicali rice, rancheros beans, flour tortillas, southwest chicken, flank steak, churros \$25 pp

BRUNCHES | SHOWERS | BREAKFAST

BRUNCHIN' BUFFET

minimum of 25 guests

SWEET & SIMPLE

scrambled eggs, bacon, home fries, sticky buns, and seasonal fruit \$20

TEA SANDWICH PARTY

ceasar salad
cranberry apple chicken salad
ham & cheddar with spicy mustard
turkey club
mini caprese skewers
mini mousse shots & brownies \$23

SHOWER POWER

Belgian waffles, cheesy scrambled eggs
tortelloni primavera
breaded lemon chicken breast
home fries, bacon, sausage, seasonal fruit
sticky buns, jams & jellies, syrup, butter \$29
• chef fee may apply if waffle station

KICK IT UP A NOTCH

minimum of 25 guests to add on to any buffet

OMELETTE STATION

assorted toppings; tomatoes, ham, peppers, onions, mushrooms, crabmeat, chicken, spinach \$200
• chef required \$75

BAGEL STATION

Variety of bagels toasted with your choices of cream cheese, peanut butter, butter, honey and an assortment of jellies & jams \$100

BELGIAN WAFFLE STATION

homemade mini waffles, assorted fruits and toppings \$125
• chef required - \$75

STAPLES

Serves 25 guests

HOME FRIES

\$45

CHEESY SCRAMBLED EGGS

\$85

FRENCH TOAST

\$65

FUN ADD ONS

WAFFLE STACKERS

Mini Belgian waffle, hash brown, scrapple, bacon and a drizzle of syrup 25 for \$100

PIGGLE STICKS

sausage smothered in pancake batter then deep fried! 25 for \$75
• syrup for dipping

MINI FRUIT CUPS

mini cups of strawberries, seasonal melons, mango cream dipping 25 for \$75

MINI CRUDITES

cups of carrots, cucumbers, celery, cherry tomato (ranch or hummus dip) 35 for \$75

SEASONAL FRUIT DISPLAY

sliced seasonal fresh fruit \$90

APPLE PIE CRESCENT BITES

sliced apples coated in buttery, cinnamon sugar, wrapped in a crescent roll and baked to perfection 25 for \$75

MINI BISCUIT BREAKFAST SANDWICHES

fresh baked biscuits with scrambled eggs and cheese \$4 per

min of 25 order needed

• bacon or sausage add \$5 per