
PRIVATE EVENTS
MENUS

KATE'S



klondikekates.com | 302.737.6100

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GF - Gluten Free | V- Vegetarian

HORS D'OEUVRES

serves 25 people

DIPS & PLATTERS

CRAB & ARTICHOKE DIP

baked crabmeat, fresh artichokes with a blend of cheeses & fresh herbs, pita chips \$125

GF v VEGETABLE CRUDITE

broccoli florets, green peppers, grape tomatoes, cucumbers, carrot sticks, celery sticks, served with ranch \$60

GF v FRESH FRUIT PLATTER

assorted melons, pineapples, strawberries & blueberries \$90

GF BUFFALO CHICKEN DIP

grilled chicken breast, chopped & baked with spicy buffalo, bleu cheese, cream cheese, & tortilla chips \$110

GF CHARCUTERIE BOARD

assortment of regional & imported meats & cheeses, roasted red peppers, olives, crackers, mixed nuts & berries \$130

v TOMATO BRUSCHETTA

diced tomatoes, basil, parmesan cheese, toasted italian bread \$75

• 25 pieces



MINIS

GF v MINI FRUIT CUPS

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

GF v MINI CRUDITES

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

SAVORY

priced per 25 pieces

v FRIED MOZZARELLA STICKS

\$35

• served with marinara sauce

CHICKEN QUESADILLAS

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

CHICKEN WINGS

traditional wings served naked or with your choice of sauce \$60

• choose 2: mild | hot | sweet & spicy | BBQ | buffalo garlic parm | honey chipotle | honey sriracha

BONELESS WINGS

your choice of several available sauces \$100

• 50 pieces

BREADED CHICKEN FINGERS

served with honey mustard & bbq sauce \$45

v VEGETABLE SPRING ROLLS

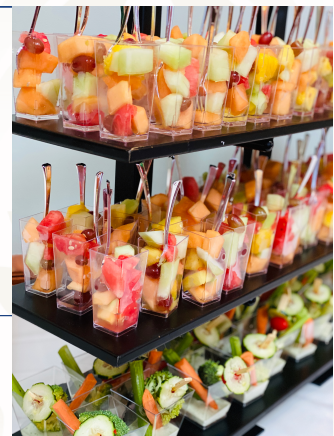
honey teriyaki \$75

CHEESESTEAK EGG ROLLS

chopped beef steak, monterrey cheddar jack cheese, hand wrapped & fried, served with chipotle aioli dipping sauce \$90

v FRIED MOZZARELLA CAPRESE STACKER

sourdough, pesto, fried mozzarella, fresh tomato & balsamic drizzle \$80



gluten free & vegetarian options available upon request

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STATIONS

serves 25 people

NACHO STATION

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

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

- gluten free chips available

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

- vegetarian option available

v PRETZEL STATION

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

SLIDERS

25 sliders for \$100

WIMPY BURGERS

mini burgers, american cheese, fried onions, special sauce

BBQ PORK

slow roasted bbq pulled pork, onion straws, cheddar cheese, cole slaw

BUFFALO CHICKEN

crispy chicken, house made buffalo sauce, bleu cheese sauce

PARTY PACKAGE

choose 4 | \$295.00 | 25 pieces of each

BREADED CHICKEN FINGERS

honey mustard & bbq dipping sauce

CHEESESTEAK EGG ROLLS

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

v BAVARIAN PRETZELS

served with honey mustard & queso cheese sauce

CHICKEN WINGS

traditional wings served naked or with your choice of sauce

- choose 2: mild | hot | sweet & spicy | BBQ | buffalo garlic parm | honey chipotle | honey sriracha

CHICKEN QUESADILLAS

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



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 - SANDWICHES

choose two | \$21 per person

MEATBALL PARM

meatballs topped with provolone cheese

v HUMMUS WRAP

cucumbers, carrots, red pepper, red onion & feta

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

CHICKEN PESTO

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

• *nut free*

PACKAGE B - ENTRÉES

choose two | can mix & match from A | \$25 per person

GF SALMON FLORENTINE

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

CHICKEN PICCATA

medallions of chicken, capers, lemon butter sauce

v TORTELLINI PRIMAVERA

cheese filled pasta pouches tossed in alfredo with seasonal vegetables

NASHVILLE HOT HONEY CHICKEN

freshly fried chicken breast, drizzled hot honey

GF SMOKEY CHICKEN

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

v BAKED PENNE PASTA

baked with mozzarella cheese & aurora sauce

SIDES

choose two

GF v SAUTÉED GREEN BEANS

GF v SEASONAL VEGETABLE MEDLEY

GF v SAUTÉED BROCCOLI

garlic butter

GF v ROASTED POTATOES

GF v GARLIC MASHED POTATOES

BAKED MAC N CHEESE

THEME PACKAGES

TAKE ME OUT TO THE BALLGAME

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

BLUE HEN

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

DINNER BUFFET

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

your choice of caesar 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

v GARLIC VEGETABLE PENNE

penne pasta, roasted seasonal vegetables with garlic & olive oil

v TORTELLINI PRIMAVERA

cheese filled pasta pouches tossed in alfredo with seasonal vegetables

CHICKEN PICCATA

sautéed breast of chicken, capers, lemon butter sauce

GF ROAST BEEF AU JUS

served with au jus & demi glaze

NASHVILLE HOT HONEY CHICKEN

freshly fried chicken breast, drizzled hot honey

GF CHICKEN PESTO

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

• *nut free*

PACKAGE B

choose two | can mix & match from A | \$34 per person

CHICKEN & SHRIMP SCAMPI

sautéed chicken & shrimp in scampi sauce with penne pasta

GF FLANK STEAK

marinated, cooked medium rare with mushrooms & demi glaze

GF SALMON FLORENTINE

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

GOLD RUSH PENNE

penne pasta tossed with shrimp & crabmeat in a creamy aurora sauce

CREOLE PASTA

penne pasta, blackened chicken, peppers & onions, white wine cajun cream sauce

GF SMOKEY CHICKEN

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

SIDES

choose two

BAKED MAC N CHEESE

GF v ROASTED POTATOES

GF v SAUTÉED GREEN BEANS

GF v SAUTÉED BROCCOLI

garlic butter

GF v GARLIC MASHED POTATOES

GF v SEASONAL VEGETABLE MEDLEY

THEME PACKAGES

TASTE OF ITALY

garlic bread, caprese, caesar salad, penne aurora, tortellini 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
\$27 pp

BRUNCHES | SHOWERS | BREAKFAST

BRUNCHIN' BUFFET

minimum of 25 guests

SWEET & SIMPLE

cheesy scrambled eggs, bacon, home fries, assorted pastries & seasonal fruit \$20 pp

SHOWER POWER

belgian waffles, cheesy scrambled eggs, tortellini primavera, breaded lemon chicken breast, home fries, bacon, sausage, seasonal fruit, syrup, butter \$29 pp

STAPLES

serves 25 guests

v MINI BELGIAN WAFFLES

\$85

HOME FRIES

\$45

v CHEESY SCRAMBLED EGGS

\$85

v FRENCH TOAST

\$65

FUN ADD ONS

GF v MINI FRUIT CUPS

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

GF v MINI CRUDITES

carrots, cucumbers, celery, cherry tomatoes with ranch 35 for \$75

GF v SEASONAL FRUIT DISPLAY

assorted melons, pineapples, strawberries, & blueberries \$90

v ASSORTED PASTRY TRAY

mini muffins, & danishes

v MINI BISCUIT BREAKFAST SANDWICHES

fresh baked biscuits with scrambled eggs & cheese \$100

• 20 sandwiches

DESSERTS

COOKIE & BROWNIE TRAY

20 chocolate chip cookies & 20 chocolate chunk brownies \$55

MINI MOUSSE SHOTS

choose between: chocolate, strawberry, blueberry cheesecake, lemon or cookies & cream \$80

• 25 pieces •

TIRAMISU

layered espresso soaked ladyfingers, brandy mascarpone cream, chocolate shavings \$75

• 25 pieces •

CHEESECAKE BITES

house-made traditional style cheesecake \$80

• 25 pieces •

CARROT CAKE BITES

house-made spiced cake loaded with fresh carrots & toasted nuts, generously layered & topped with a rich, velvety cream cheese frosting \$72

• 24 pieces •

CHURROS

crispy, golden fried choux pastry dusted with a generous blend of cinnamon & sugar \$75

• 50 pieces •

ASSORTED INDIVIDUAL DESSERTS

choose 3: tiramisu squares, brownie bites, mini mousse shots, carrot cake bites, churros, or cheesecake bites \$250

• serves 25 guests •



• menu prices do not include gratuities •

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