

Katies Catering

Rentals, Coordination,

Desserts, Bars & Bartending

Displaying Excellence

* Wedding Edition

The Katies Catering Team is one of the leaders in display and overall catering experiences with their creative, affordable, and personal catering. Give yourself the peace of mind you deserve and allow us to wow your guests, making you the star of the show and letting you have the best experience!

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Catering for Every Occasion with Affordable, Personal, and Fresh Products and Ideas

Katie's Catering offers the highest quality food, exceptional customer service, and reasonably priced menus. Our menu packet provides menus as suggestions for your consideration. We will work with you to customize any menu to meet your preferences and budget requirements. Wedding packages contain perks that only come with weddings. Dinner meals and lunch meals contain perks that only come with their package. Additions can be made to any package at cost.

In addition to our outstanding food offerings, we can offer and assist to you a full line of rental needs for your event including linens, China s, bars, and bartending, and decorations. Let us make your event worry free so you can enjoy yourself and be a great host!

It is our mission to be recognized as a leading distinctive caterer delivering fresh, homemade, quality meals.

Displaying all our food to bring the most satisfaction to the host and their guests.

Offered to our customers at the most reasonable, affordable price; For a healthier, refreshing, filling, and totally satisfying meal. That is the peace of mind you will get every time!

Weddings

Inclusive as it gets

We pride ourselves in making sure that your catering needs do not break your wallet. We also know every wedding is different and venues require certain things. So, to make sure your event is taken care of to the fullest, we provide Full-service catering making sure your event is taken care completely. This means professional presentation, table set up, bussing, restocking, cake/dessert service and leftovers boxed up for you. We provide a complimentary charcuterie board for the cocktail hour for booking your wedding catering with us. So, while your guests enjoy a drink and snack you can get your pictures done with ease knowing they will have a tasty treat. We can provide your dinnerware packages whether it is premium plastic or China with out rentals we offer. Pricing for this can be put into a proposal for you. We charge \$2 per person for premium plastic or matching online ordering for these products if outside of that cost. We can provide anything you like or if you pick your own dinnerware, we will still service it for you.

Tastings

Katie offers tastings to help you decide your meal for your special event. Tastings are \$50 for four people, or \$70 for 6. You may choose up to three entrees and four sides. If you order Steak, salmon, or crab for your tasting, it is an additional cost at market value, and you will be updated based on your decision of menu for the tasting and headcount.

To book is a \$500 deposit to secure your date. It is the only nonrefundable portion of the cost but is applied to the overall total. There are NO soft holds on wedding dates until deposit is paid.

How We Do It

It's never easy picking the meal for your wedding but when you order with us, we take all the hassle and worry away by providing a great meal with a beautiful presentation, and don't forget affordable! We have Themed Menus, Single Entree Meals, Double Entree Meals, and Custom Menus for those special occasions! All our weddings are buffet style unless you want a different service.

Gingle Entree Basic Menu Ttems are \$15.5 per person. It comes with 1 side, salad, bread, and a charcuterie board

Double Entree Basic Menu Items are \$17.5 per person. Everyone will be able to take both entrees. It comes with 2 sides, salad, bread, and a charcuterie board.

Specialty Menus are also available such like our Fajitas, Taco Bars, Italian Menu, Italian Bar, and themed Menus to order. Pricing for those varies but start out super budget friendly!

Premium Menu Items (they have an * by them) are at additional cost. To pair them with a basic menu item you would add an additional \$5 per person. For example...Brisket is \$16.5pp and to add the Garlic Herbed Chicken would make it \$21.50pp. Everyone would take both meats. If you have a plated meal and are going on an RSVP response by menu item, we will price each item to what the headcount is for that item.

Three Entrée Meals are also available if you want to have a third item. We can either charge the extra pricing and all of your guests would be able to take all of the menu with no choice needed, OR, we can have them RSVP back with their meal selection and they will get to take the one menu item chosen so that you will only be charged for what each total for that menu item is. For example: chicken, steak, and salmon. Your guests can rsvp back, and we would charge the 15.50 for the chicken, 18.50 for the salmon, and 20.50 for the sirloin based on your totals for each of the items.

Plated Meals are \$5 per person extra. We would build your timeline to make sure we delivered salads, dinner, and if the cake is already cut or there is sheet cake to pre-cut, we will deliver the cake or dessert as well. Otherwise cake or dessert can be put out on the dessert table for the guests to grab at will. Plated meals do require extra staff.

Partial plated service is \$2 per person extra. It would consist of adding on tabletop items such as salt and pepper, roll baskets, butter dishes, dressing decanters and any other items needed for the salad and rolls to be brought out prior to dinner. Partial plated meals do require extra staff.

Family Style served dinners are \$3 extra per person. This is where we serve the entire menu in their large dish for the table to share. So, each item would be brought out and the guests would pass it around amongst the table. This does require additional charges for the serving dishes, servings tongs/spoons, and additional staff is needed.

China is available with our full line of rentals. We offer many different styles and colors to match your theme. We are happy to give you a custom quote to make sure you know exactly what you are getting. Table set up and napkin fold can be discussed in the table set up part of the planning process. We can also assist in water service if needed instead of a water station with a dispenser.

Premium Plastic Dinnerware is available at \$2 person, and you may pick most any color offered on amazon. Some styles will add additional cost, but those can be figured out by a quote on your order. We do not try to upcharge plastic dinnerware, it is more of a convenience factor so you don't have to bring it, but you certainly may. Whether we provide it or not, we will still service everything for you!

Staffing

Staffing is one of the things we take great pride in when you book with us. We show up on the job 2 hours prior to the ceremony starting. We unload, set up all of the guest tables, set and display the charcuterie board, set up the buffet line, bus tables throughout cocktail hour and dinner service, any table flips of apps or dinner to obtain more space for cake if needed, we cut and plate your cake after your pictures, we save your top tier for you if you so choose to, box up all leftovers and leave in the kitchen area for you, clean up all kitchen area, sweep, mop, wash all counters and used spaces, dry sinks, and take out kitchen trash. By the time we finally leave after usually 7-8 hours the only thing left on the tables is what you and your guests are drinking from at the bar. If you do real China, additional charges may incur for length of time on the job and servicing fee. Our captain's charge is \$30 per hour and the server fee is \$25 per hour.

Selly-Served Buffet: this is the most popular and common. This usually requires 3-4 staff depending on your headcount and allows the guests to go down both sides of the buffet and serve themselves. If we see they are taking more than they should, we will step in and serve that item.

Staff Served Buffet: Includes staff to serve your guests as they come through the buffet line allowing only the staff to touch the serving utensils. This type of service requires a minimum of 5 staff to take care of the food items on the buffet unless it is a smaller headcount.

Partial Git-Down Service: Includes pre-setting salads & dressings and rolls & butter to the guest tables. This service is available at an additional price of \$2.00 per guest.

Plated & Gerwed Dinner Gerwice: includes pre-setting salads & dressings and rolls & butter to the guest tables with the dinner being plated and served to the guests. This service is available at an additional price of \$5.00 per guest. Additional fees may incur for table items.

Family Style Dinner Service: includes pre-setting salads & dressings and rolls & butter to the guest tables with the dinner being served in dishes to each table. Entrees can either be plated and served to the guests or accompanied on a large platter like the rest of the meal. This service is available at an additional price of \$3.00 per guest. Additional fees may incur for table items.

Bars and Bartending

We have you covered when it comes to your bar needs! Whether you buy your own alcohol and you just need us to bartend or if you want us to provide your bar for you and bartend, we can make it hassle free. We are licensed and insured to take care of all your bar needs! For 3 hours it is \$150 and then \$30 per hour after that per bartender. We can do cash bars, host bars, or whatever you need! Please see Bar section for more information.

Coordination and Event Planning

You have spent months planning the details of your wedding, but who is going to see those plans are carried out on the day of the wedding? Your wedding day should be about relaxing and enjoying, not answering vendor questions, setting up decor, or stressing over the details. With our affordable packages there is surely a fit to take care of all your needs! Check out our coordination packages that start as affordable as \$850 for day of coordination for 9 hours!

Décor and Rentals

Tired of looking around on all the swap and shop sites or spending hours on the web searching for affordable decorations that you will end up being stuck with or trying to sell when your wedding is over? Well look no further!! We have what you need! Check out our Rentals information and you will find all kinds of decor for your tables, isles, arbors, furniture, and more! We can have our decor detailers set it all up for you and then pick it all back up or you can pick it up and do it yourself and return everything. Check in for a custom quote! All rentals are subject to rental fees.

Wedding Menus

The items that have an (*) next to it with special pricing is a premium item. To have this item and a basic item it is an additional \$5 per person. To have two premium items will depend on the choice of items selected. To have three entrees can be done also based on your choice to have everyone take each entrée or rsvp back with one option of entrée.

Entrees

Chicken Options

Garlic Herbed chicken Chicken Fried Chicken (boneless) Bone In Fried Chicken Chicken Pot Pie Chicken and Dumplings Chicken and Noodles Caribbean Jerk Chicken Chicken Parmesan Italian Herb Bruschetta Chicken Teriyaki Chicken Orange Chicken Chicken Cordon Bleu Chicken Marsala **Baked Chicken Thighs** Tuscan Garlic Chicken Chicken and Vegetable Kabobs

Pork Options

Bacon Wrapped Pork Tenderloin Fried Pork Chops Spiral Glazed Ham Pulled Pork

Turkey Options

Sliced Turkey Breast Creamy Turkey Casserole Turkey Wellington Turkey Pot Pie

Beef Options

Pot Roast with Potatoes and Carrots Roast Beef with brown gravy Salisbury Steak with or without mushrooms Beef Tips with Mushroom Gravy Mongolian Beef Stir Fry **Beef Vegetable Stew** Breaded Beef Cubed Steak (Chicken fried steak) Beef and Vegetable Kabobs*16.50 Meatloaf Beef Tips with mushroom gravy **Garlic Butter Sliced Skirt Steak** Brisket * \$16.5 Burnt Ends * \$16.5 Beef Short Ribs * \$16.5 Baby Back Ribs * \$18.5 Roasted Sirloin * \$20 Roasted Strip *\$20 Roasted Prime Rib * \$26 Roasted Beef Tenderloin * \$28 Beef Wellington * \$30

<u>Seafood Options</u>

Fried Catfish
Grilled Catfish
Fried Cod
Fried Shrimp
Jerk Shrimp
Blackened Shrimp
Shrimp Scampi
Shrimp Kabobs with veggies and pineapple
Blackened Cod
Blackened Mahi Mahi
Mediterranean Cod*16.50
Mahi Mahi in lemon garlic sauce*16.50
Mahi Mahi with mango salsa*16.50
Crab Cakes * \$30

Lobster Tail * \$27.5 Crab Legs* \$30 Blackened Salmon * \$18.5

Pasta Options Spaghetti with Meat Sauce

Baked Ziti Chicken Penne Alfredo Lasagna Pasta Carbonara Garlic and Oil Vermicelli with Mushrooms and Broccoli Creamy Cajun Chicken Pasta Cajun Shrimp Pasta Beef and Cheese Manicotti Italian Ravioli Meatball Parmesan Bake Chicken Marsala Pasta Italian Herb Bruschetta Chicken Spinach and Sausage Stuffed Shells Creamy Parmesan Basil Shrimp pasta Tuscan Chicken Pasta Garlic Parmesan Pasta with spinach and mushrooms Salmon and Asparagus Pasta*17.50

<u>Vegan and Vegetarian Options</u>

Vegan or veggie Garlic and Oil Vermicelli with Mushrooms and Broccoli
Vegan or veggie Lasagna
Vegan or veggie Tomato Basil Pasta
Vegan or veggie Enchiladas
Vegan or veggie Pesto Pasta
Vegan Rigatoni
Vegetable Wellington
Vegetarian Shepherd's Pie
Parmesan Spinach Orzo
Ricotta and Spinach Pastry

Tacos, Fajitas, Enchiladas

With the tacos, Enjoy 4 tacos per person of a combination of hard and soft shells. Rice, Refried Beans, black beans, guacamole, chips and salsa, and all of the toppings for your tacos. Street Tacos come with 4 per person. Enchiladas come with 2 per person. Fajitas come with 3 per person. Weddings receive a cheese fountain and chip and dip bar for their cocktail hour instead of a charcuterie board.

Tacos

Ground Beef only: \$11.5 Ground Beef and Chicken \$13.5 Ground Beef and Pork \$13.5 Chicken only: 12.50 Pork only: 12.50 Steak \$ 15.5 Steak and Chicken \$16.5

Street Tacos and Fajitas

Street Tacos come with cotija cheese, limes, onion, sour cream, and any special add-ons as well as the normal sides of rice and beans. 4 per person.

Street Tacos \$16.5
Fajitas steak, peppers, onions only 16.50
Fajitas Chicken, peppers, onions only 15.50
Fajita combo with steak, chicken, and shrimp, peppers, onions 17.50

Enchiladas

Enchiladas come with rice and beans as well. 2 per person Beef Enchilada 15.50 Chicken Enchilada 15.50

Cajun Queen Menu 17.50

Shrimp Boil with andouille Sausage, crab meat, potatoes, corn, and Lemon. Comes with 2 sides, salad, and cornbread.

Southern Comfort Menu 17.50

Fried or Grilled Catfish with Fried Chicken Breast Tenders and your choice of 2 sides, salad, and cornbread!

Italian Menu 15.50

You may choose 2 Pasta Entrees listed below, one side, salad, and garlic bread sticks, garlic toast, or baguette.

Spaghetti with meat Sauce
Chicken Penne Alfredo
Lasagna with Meat Sauce
Pasta Carbonara
Baked Ziti
Italian Ravioli
Cajun chicken Pasta
Garlic Parmesan Pasta with Mushrooms and Spinach

Italian Pasta Bar

All packages come with salad and breadsticks. All items are separate for a build your own bar experience.

Gilver Package 15.50

Two Proteins, Two Sauces, Five Vegetables/ toppings

Gold Package 17.50

Three proteins, Three Sauces, Seven vegetables/toppings

Platinum Package 19.50

Four Proteins, Four Sauces, Nine vegetables/ toppings Items with an (*) are an additional \$1 per person

Moodles: penne, bowtie, spaghetti, elbow, rotini, ziti, angel hair, ravioli, rotini
Proteins: Bacon, Chicken, Ham, Italian Sausage, Meatballs, Shrimp, Turkey Meatballs, Scallops*, Filet slices*
Vegetables: Bell peppers, Broccoli, Green onions, Mushrooms, Olives, Onions, Peas, Spinach, Zucchini,
Sundried Tomatoes, Asparagus, tomatoes, Broccoli, Basil, Artichokes,
Gauces: Alfredo, Classic Marinara, Garden Red Sauce, Marsala, Meat Sauce, Pesto, Garlic Butter, tomato basil

Side Items

Cheesy Potatoes

Baked Potato (all toppings on the side)

Garlic Mashed Potatoes

Loaded Potato Casserole

Cheesy Mashed Potatoes

Baked Sweet Potato (toppings on side)

Mini Garlic Herbed Potatoes

Mashed Potatoes with choice of gravy

Baked Macaroni and Cheese

Wild Rice Pilaf

Buttered Corn

Corn on the Cob

Cheesy Corn

Candied Yams

Asparagus

Bacon Wrapped Asparagus *(extra\$.50 per person)

Steamed Vegetables (broccoli, cauliflower, carrots)

Roasted Vegetables (zucchini, squash, peppers, broccoli, onion, carrot, and seasonal blend)

Green beans with bacon

Italian Parmesan Green Beans

Broccoli and cheese

Brown sugar glazed carrots

Ratatouille (eggplant, tomato, zucchini, squash)

Roasted Brussel Sprouts with glaze

Marinated tomato and Mozzarella (caprese)

Garlic Butter Mushrooms and Onions

Potato Salad

Coleslaw

Pasta Salad

BBQ Beans

Macaroni Salad

Broccoli Salad

Stuffing

Fried Apples

Salad Options

All salads come with up to 3 dressing options. Dressings are on the side.

Garden salad: tomatoes, cucumbers, cheese, croutons on mixed greens

Strawberry Fields Salad: mixed greens, strawberries, blueberries, grapes, cranberries, pecans, feta cheese

Caesar Galad: Romain, parmesan, croutons

Italian: Romain, banana peppers, red onion, olives, parmesan, Pepperchini, croutons Autumn Galad: Mixed Greens, chopped apples, bacon, cranberries, blueberries, pecan, feta

Bread Options

Dinner Roll, Garlic Bread Stick, Garlic Texas Toast, Sliced Baguette, Cornbread

Breakfast or Brunch

Breakfast is served with condiments needed for your selection. Keep in mind we can set this up like a normal buffet, but we will also add those cute touches and display so that we can make sure it has the wow factor!

*Weddings ordering breakfast may receive an assortment of muffins, sweet breads, donut kabobs or muffins, and pastries for your cocktail hour, set as a charcuterie grazing table.

*Don't forget to order your Mimosas and Bloody Mary Bars for your breakfast event!

Crepe Cakes start at \$65

Donut Tree feeding 50 \$50

Donut Walls and Pegs available for displays as a rental!

Buffet your way

Pick how many menu items you would like to have for your meal and pricing will be based on options.

3 menu options \$12.50 per person 4 menu options \$13.50 per person 5 menu options \$14.50 per person 6 menu options \$15.5 per person

Scrambled eggs with cheese

Biscuits and gravy Muffin assortment Fried Potatoes

> Bacon Sausage Chorizo Ham

> > Fruit

Donut Assortment

Pancakes

French Toast Yogurt Bar

Pastry Assortment

Bagel Bar

Egg Quiche with meat and cheese

Veggie Casserole with spinach, peppers, onions, cheese

Breakfast Skillet with steak, potatoes, eggs, cheese, and veggies 15.50

Continental Style Breakfast \$8.5 per person

Includes assorted rolls, muffins, bagels & cream cheese, and fruit

Breakfast Sandwiches \$5.5 per person minimum 20 sandwiches

Bacon, egg, cheese Egg and cheese

Sausage, egg, cheese

Breakfast Burritos \$9.5 per person

May be set up as a bar to self-serve or burritos may be premade for guests to grab and go Includes sausage, bacon, ham, egg, cheese, potatoes, sour cream, salsa,

Pancake or French Toast Bar \$6.5 per person Served Plain with variety of toppings, fruit, flavored syrup, and nuts.

Fountains

Chocolate Fountain \$250, feeds 50: comes with a huge assortment of fruit, breads, cookies, chips, candies, and kabob sticks.

Caramel Fountain \$250, feeds 50: comes with a huge assortment of fruit, breads, cookies, chips, candies, and kabob sticks.

Ranch Fountain\$400, Leeds 50-60: comes with mac and cheese bites, jalapeno poppers, pizza rolls, mini chicken bites, veggies, fried pickles, fried okra, Cheese curds

Cheese Fountain \$400, feeds 50-60: comes with breads, veggies, mini potatoes, pretzel bites, Brussel sprouts, salami, apples, chips, meatballs, Asparagus,

<u>Appetizers</u>

Basic Appetizers

2 Appetizers choice: \$8 per person 4 Appetizer choice: \$14 per person

Meatballs

Boneless Wing bites

Hawaiian cocktail sandwiches (turkey/cheese, ham/cheese)

Pin Wheels

Bruschetta

Cucumber Bites

Caprese Skewer

Dill Pickle and Ham Roll up

Hummus with Pita and veggies

Mini Loaded Bakers

Antipasto Skewer

Pastry Wrapped Smokie

Spicy Corn Nuggets

Fried Okra

Fried Spicy Green Beans

Fried Cheese Curds

Fried Cheddar Peppers

Fried Jalapeno Poppers

Fried Breaded Mushrooms

Fried Pickles

Mac and Cheese Bites

Mozzarella sticks

Deviled Eggs

<u>Premium Appetizers</u>

2 Appetizers Choice: \$12 per person 4 Appetizers Choice: \$20 per person

Tail on Shrimp Beef Wellington Bites Stuffed Mushrooms Toasted Ravioli with marinara

Shrimp Cocktail

Beef Skewer

Chicken skewer

Scalloped Wrapped Bacon

Sausage and pineapple bite

Bone in wings

Mini tacos

Beef taquito

Chicken taquito

Smoked salmon with goat cheese and capers
Prosciutto wrapped pear with asiago
Egg rolls with sweet and sour sauce
BLT crostini

Strawberry ricotta crostini
Prosciutto fig and goat cheese crostini
Bacon wrapped smokies
Cocktail sandwiches on crescents with garish

Charcuterie board \$12

Our beautiful charcuterie boards are displayed on pieces that match your style and décor. It includes meats, cheeses, dips, fruits, veggies, olives, pickles, breads and chips, crackers, jams, tortellini, cucumber bites, caprese salad, pretzels, nuts, and classic items.

Bars for your Heart

Our bars do require display that is an additional cost (usually between \$50-\$100 depending on the size)

Mimosa Ban \$5: we display an adorable set up of champagne and juices with garnish for your guests to enjoy for a cocktail hour!

Bloody Mary Bar \$5: we display this fun to build bar with your alcohol, seasonings, juice, and garnishes!

Hot chocolate Ban \$1.50: we supply the ordered amount of hot chocolate and keep it warm in our beautiful stainless-steel urns surrounded by all of the toppings you could ever imagine in cute jars. We supply the decor style to match your theme! Structures are extra rentals.

Make it a boozy hot chocolate bar for an extra \$1 per person!

Coffee Ban \$1.50: we supply the ordered amount of coffee and keep it warm in our beautiful stainless-steel urns surrounded by all of the toppings you could ever imagine in cute jars. We supply the decor style to match your theme! Structures are extra rentals.

Hot Cider Bar \$1.50: we supply the ordered amount of Cider and keep it warm in our beautiful stainless-steel urns. We supply the decor

Make it a "spiked" cider bar for an extra \$1 per person!

Old Fashioned Float Bar \$4: we display several choice sodas to make floats with cute toppings and decor

Ice Cream Bar \$4: a Cool selection of ice creams with all the toppings a child or adult could ever want! Signage and decor included!

Popcorn Bar \$3: a variety of your FAV popcorns with little bags for your guests to pick what they want!

Smores Bar \$3: Leave your guest wanting "smore" with this adorable display of classic favs with smores! Signage and decor included extra structures are at cost.

Pretzet Ban \$3: We love our yummy pretzel bar with dipping sauces and cheese for a party starter! display included! Structures are extra cost.

Candy Ban \$3: show off your sweet side with our fun and cute candy bars! Display included

Milk and Cookie Bar \$3: nothing is as classic as milk and cookies! Choice of 4-5 cookie flavors and milk in a cute display! (2 pp)

Biscuit Ban \$3: well, kiss my biscuits you will love this adorable display of all the toppings in cute personal jars for your biscuits!

Pigga Ban \$4: a little pizza heaven with this late-night snack option! treat your guests to a slice of heaven! (2-piece pp)