



# Capital City Kitchen Event Menu

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### APPS & FINGER FOODS:(minimums required)

- **Bourbon BBQ meatballs** - \$1.25
- **Lamb and Blue Cheese meatballs** - \$2.75
- **Jumbo Shrimp Cocktail** - \$4
- **Chicken Wings:** magic dry rub/tangy sweet mustard/tough guy/ mango habanero - \$2
- **Chipotle Lime Pork Belly Lettuce Wraps** - \$2.50
- **Calamari Salad Spoons** - \$2.75
- **Beef Wellington Encroute** - \$2.25
- **Stuffed Sausage Mushroom Caps** - \$2
- **Teriyaki Beef Kabob** - \$2
- **Shrimp Spring Roll** - \$2.50
- **Hog Wings:** mini pork shanks in tropical habanero - \$2
- **BBQ Rib Bone:** How much for one rib?... \$2
- **Poke Parfaits:** sashimi tuna w/wontons served on spicy wakame salad - \$70/tray of 20
- **Duck Bacon & Sweet Corn Empanada:** fried deliciousness - \$2.25
- **Sriacha Bacon Twists** - \$1.25
  - **Dips:**
    - **Cheesy Buffalo Chicken** w/ crispy jalapeños & chips - \$3/p
    - **Caramelized Onion** and Crustinis - \$3/person
    - **CCK Crudité Platter** w/ homemade secret dip - \$50 small / \$80 large
    - **Asiago Crab** w/ tri-color chips - \$3.50/p (*minimum of 25*)
    - **Deviled Cheese:** pimento cheese with a kick, served with pretzel sticks (serves approx. 25) - \$50
  - **Eggs:**
    - **Asian Eggs:** pickled eggs in Chinese tea soy sauce - \$2.50
    - **Angry Eggs:** spicy deviled eggs - \$2.00
    - **B&E:** mustard & bacon - \$2.25
  - **Bruschetta:** (*approx. 20 pieces / tray*)
    - **Smoked Salmon & Wasabi** cream cheese - \$25
    - **Classic Mushroom Duxelles** - \$22
    - **Tomato Basil** - \$22
- **Chef's Charcuterie Boards:** Optional sizes include up to a 5' board loaded with mixed smoked meats/ assorted cheeses / veggies/ nuts/ spreads/ breads/ olives/ smoked salmon (optional add-on) - *prices vary on size and selections.*

### CENTER PLATES

*(Any can be prepared for dinner for possible small upcharge due to larger portion size)*

- **BBQ Chicken:** whipped sweet potatoes & braised collard greens - \$14/p
- **Buffalo Chicken Tortellini:** creamy buffalo sauce & mixed greens - \$14/p
- **Caprese Stuffed Chicken:** mozzarella and tomato stuffed breast topped with basil cream sauce & roasted broccoli - \$16/p
- **Butternut Squash Orzo (vegetarian):** seasonal favorite served w/ mixed greens - \$13/p
- **Diablo Shrimp Pasta:** angel hair pasta & asiago cheese w/ garlicky cheese bread- \$14/p
  - Add protein pasta \$2
- **Stuffed Peppers (vegetarian):** quinoa, lentils, roasted veggies w/ romesco sauce - \$11/p
- **Walnut & Wild Mushroom Orzo:** served w/ mixed greens - \$14/p
- **3-Cheese Ravioli** w/ sautéed veggies & marinara sauce w/ mixed greens-\$12/p
  - Add Italian sausage +2.50/p
- **Meatballs & Pasta al Forno:** classic baked pasta w/ meatballs & mixed greens - \$12/p
- **Braised Short Rib:** traditional spice medley over garlic smashed potatoes - \$19/p
- **Cioppino:** tomato & herb stew, shrimp, salmon, grouper, PEI mussels - \$25/p
- **Pulled Pork** in mustard BBQ sauce mixed with roasted sweet potato - \$13/p
- **Island Chicken:** marinated and blacked chicken w/mango salsa over bed of pineapple rice & mixed greens - \$14/p

- **Spice Roasted Wild Isle Salmon** w/ sweet potato puree, sriacha honey & tri-color carrots - \$20
- **Red Chicken Curry:** served with veggies & savory rice - \$15/p
- **Maple Glazed Pork Tenderloin:** served with roasted veggies - \$17/p
- **Marinated Beef Tenderloin Medallions** w/ house onion jam & creamy blue cheese - \$24/p
- **Maple Glazed Salmon:** w/ winter quinoa pilaf - \$15/p
- **Grilled Beef Tri-Tip:** special seasoning served w/ creamy red pepper peas - \$18/p
- **Stuffed Chicken:** breaded & filled w/ basil, fire-roasted tomatoes, white cheddar & red pepper cream sauce & roasted broccoli - \$16/p
- **CCK Signature Meatloaf:** served w/ sautéed green beans - \$14/p

**HOT BARS:** *(all served with cck brownie bites)*

- **Slider Bar:** Southern pig / BLT / CCK meatloaf / BBQ chicken / Buffalo chicken / Italian meatball / German brat
  - Choose 2: \$12/person
  - Choose 3: \$15/person
- **Baked Potato Bar:** includes cheddar/ bacon/ sour cream/ green onion/ apple wood smoked bacon/ roasted broccoli/ butter/ jalapeño - \$11/p
  - Add chili: +\$3/p
- **Authentic Walking Taco Bar:** Fritos, taco beef, queso, sour cream, jalapeños, onion, lettuce, salsa – \$10/p
- **Chili Bar:** CCK’s own secret pulled pork chili recipe served with cheddar cheese/ green onions/ sour cream/ hot sauce - \$12/p
  - Add potato - \$2/p
- **House Smoked BBQ Bar:** includes pulled pork/ buns/ coleslaw/ choices of BBQ sauces - \$14/p
- **Shrimp Taco Bar:** includes lettuce, cilantro, fire roasted salsa, pineapple, tropical habanero sauce - \$14/p

**SIDES:** *(served by the half pan - approx. 15 people)*

- **Roasted parmesan broccoli** - \$60
- **Zesty mac-n-cheese** - \$75
- **Roasted garlic mashed potatoes** - \$50
- **Grilled asparagus** - \$65
- **Winter quinoa pilaf** - \$35
- **Roasted rainbow carrots** - \$50
- **Buttered linguini pasta** - \$35
- **Artisan rolls** - \$12/dz
- **Spicy cauliflower** - \$60
- **Smoked beans and bacon** - \$55
- **Cuke, red onion & tomato salad** *(seasonal)* - \$60
- **Wakame** - \$60 or Spicy - \$65
- **Zesty Asian pasta salad** - \$60

**SALADS:** *(also available family style)*

- **Roasted Beet:** w/goat cheese, arugula & balsamic dressing - \$8/p or \$70/bowl (serves 12-15)
- **California Sushi Bowl:** deconstructed sushi roll w/ edamame, shredded carrots & kabayaki sauce - \$12/p
- **Farmers Market Salad:** orzo, grilled veggies, mozzarella, lemon vinaigrette- \$8/p or \$70/bowl (serves 12-15)
  - Add grilled chicken +\$2/p
- **Asian Pasta Salad:** spaghetti noodle, veggies, peanuts, homemade Asian sauce - \$8/p or \$70/bowl (serves 12-15)

- Add grilled chicken +2/p
- **House Salad:** organic mixed greens and variety of veggies & cheese - \$6/p or \$50/bowl (serves 12-15)
- **Caesar:** romaine, grape tomatoes, shaved red onion, croutons - \$8/p or \$60/bowl (serves 12-15)
  - Add anchovies +\$1/p
  - Add grilled chicken +\$2/p
- **Antipasto:** romaine, tomato, red onion, pepperoni, pepperoncini, artichoke, mix of Italian cheeses: - \$10/p or \$90/bowl (serves 12-15)
- **Southwest BBQ Chicken Salad:** romaine, grape tomato, grilled chicken, red onion, corn, tortilla strips, homemade bbq ranch - \$8/p or \$70/bowl (serves 12-15)
- **House-made Tuna Fish Salad:** Served on bed of mixed greens - \$8/p or \$70/bowl (serves 12-15)

### **SPECIALTY STATIONS:**

- **Carving Station:** options include ham, prime rib & smoked turkey, served with select dressings and rolls - market prices / person.
  - *Select staff member to manage carving station is \$80.*
- **Live Raw Bar:** chef shucked oyster bar on site w/ select oysters & accompaniments - \$300 + per person pricing.
  - Add on additional seafood options include: Jumbo shrimp / King Crab Legs / P&E Shrimp / Snow Crab Clusters / Assorted Premium Oysters /
    - *Turntable display & BTS sushi station add-ons available*
- **Grill Station:** Chef served variety of option include: prime burgers/ brats / balsamic portabellas / grilled wings / salmon – *market price / person*
- **Mimosa Bar** (*must be 21 years or older to order*):
  - Variety of the finest fresh squeezed juices and fruits w/ optional levels of champagne.
    - Club: Korbel Cellars, \$20 / person/ hour
    - Premier: Laurent Perrier, \$50 / person / hour
    - GTFOOH: Armand de Brignac, \$400 / person / hour
- **Seafood Boil:** Chef served variety of options include: P&E shrimp / PEI mussels / corn on the cob / red potatoes / Andouille sausage / crawfish / crab clusters / lobster

### **DESSERTS:** (*inquire about additional details and options*)

- **Brownie Bites:** tray of 25 - \$25
- **Mixed Mini Ganache:** tray of 40 - \$100
- **Assorted French Pastries** - \$2 to \$3
- **Fresh fruit and Whipped Cream Cup** - \$3
- **Assorted Cookies:** tray of 24 - \$40

**\*\* We are also experienced in handling other event details including venues, valet, tents, rentals, floral, music and other important details. If you are considering any of this, just ask us! \*\***