



# Capital City Kitchen Full Menu

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## BREAKFAST

- **CCK Continental:** greek yogurt parfait w/ fresh fruit & granola and select muffins & pastries - \$9/p
- **Upper East Side:** local bagels/ house-smoked salmon/cream cheese/sliced cukes/tomato/capers/red onion - \$13/p
- **The Indulgence:** blueberry flapjack breakfast cake, fresh fruit medley & smoked shoulder bacon - \$18/p
- **Double Sausage-Sausage B&G:**(serves12-15): \$85/half pan
  - Spicy chorizo: \$100/half pan
- **CCK Breakfast Casserole:** traditional but only better - \$85/half pan
- **Egg Bite Poppers:** bite size egg whites w/ red pepper - \$2 each
- **Farm Fresh:** softly scrambled fluffy eggs w/ cheese - \$6/p
  - Add on options:
    - Substitute egg whites +\$1.50/p
    - Spinach & tomatoes +\$2/p
    - Ham & bacon +\$2.50/p
- **Breakfast Taco Bar:**
  - Build your own tacos: scrambled eggs/ spicy chorizo/ queso fresco/ chipotle aioli/ jalapeños/ lime wedges/ tortillas - \$13/p
- **Breakfast Add-ons:**
  - **AWAKE Caffeinated Chocolate Bite** - \$1
  - **Individual Yogurt Parfait** - \$6
  - **Individual Chia Pudding Parfait** (vegan) - \$6.50
  - **Season Fresh Fruit Bowl** - \$60 (approx.15 people)
  - **Duck Bacon and Egg English Muffin** - \$8 each (*minimum15*)
  - **Smokehouse Shoulder Bacon Tray** (35 pieces) - \$50
  - **Cold Smoked Sricha Bacon Tray** (35 pieces) - \$55
  - **Vanilla Greek Yogurt** - \$40/bowl (approx. 12 - 15)
  - **Cowboy Cheesy Potatoes** - \$50/half pan
  - **Coffee Service** - \$25 (serves approx 10)
  - **Premium OJ** - \$3/bottle
  - **Bottled Water** - \$2/bottle

## 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
- **Maple Glazed Salmon:** w/ winter quinoa pilaf - \$15/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 - \$14/p
- **Maple Glazed Pork Tenderloin:** served with roasted veggies - \$17/p
- **Marinated Beef Tenderloin Medallions** w/ house onion jam & creamy blue cheese - \$24/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:** slightly spicy, served w/ sautéed green beans - \$14/p

### **DELI TRAYS:**

Choose from our homemade sandwiches served on a variety of breads & wraps:  
*albacore salad / CCK club / veggie delight / roasted turkey & havarti / pit ham & swiss / spicy chicken BLT / weekly favorite*

- **Small** (*choose two*): 12 - half sandwiches: \$80 served with chips
- **Medium** (*choose three*): 20 - half sandwiches: \$100 served with chips
- **Large** (*choose three*): 30 - half sandwiches: \$150 served with chips

### **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: +\$4p
- **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 - \$13/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 Yukons** - \$50
- **Winter Quinoa Pilaf** - \$35
- **Grilled Asparagus** - \$65
- **Roasted Rainbow Carrots** - \$50
- **Buttered Linguini Pasta** - \$35
- **Bacon & Brown Sugar Green Beans** - \$60
- **Artisan Rolls** - \$10/dz

- **Spicy Cauliflower** -\$60
- **Smoked Beans & Bacon** - \$55
- **Cukes, 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)
- **House Salad:** organic mixed greens and variety of veggies & cheese - \$6/p or \$50/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
- **Caesar:** romaine, grape tomatoes, shaved red onion, croutons - \$8/p or \$60/bowl (serves 12-15)
  - Add anchovies +\$1
  - Add grilled chicken +\$2
- **Asian Pasta Salad:** spaghetti noodle, veggies, peanuts, homemade Asian sauce - \$8/p or \$70/bowl (serves 12-15)
  - 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)

**SOUPS:**

- **CCK Chili** - \$6/p
- **Butternut Squash** - \$6/p
- **Shrimp Corn Bisque** - \$7/p

**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
- **Teriyaki Beef Kabob** - \$2
- **Shrimp Spring Roll** - \$2.50
- **Stuffed Sausage Mushroom Caps** - \$2
- **Hog Wings:** mini pork shanks in tropical habanero - \$2
- **BBQ Rib Bone:** How much for one rib?... \$2

- **Poke Parfaits:** 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 trays:** (*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 5' board loaded with mixed moked meats/ assorted cheeses / veggies/ nuts/ spreads/ breads/ olives/ smoked salmon (optional add-on) - *prices vary on size and selections.*

**SPECIALTY STATION**

- **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
    - GTF00H: 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*)

- **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! \*\**