



Capital City Kitchen Wedding Menu

www.CapCityKitchen.com

info@capcitykitchen.com

317.721.2530

MENU 1 (\$35 / PERSON – Minimum 40)

Hors d'Oeuvres – 1-hour display

(Select 2)

Crudités

Fresh vegetables w/ homemade blue cheese dip

Bruschetta

Duxelles / Classic Tomato / Smoked Salmon & Wasabi Cream Cheese

Bourbon BBQ Meatballs

Homemade meatball with CCK special sauce

Cheese Board

Assorted cheeses and gourmet crackers

Caprese Skewers

Two bite skewers of mozzarella pearl, cherry tomato & basil

Fresh Fruit

A selection of seasonal fresh fruit with homemade whipped cream

Course 1

(Select 1)

House Greens

Organic spring mix, cherry tomato, carrot, basil balsamic dressing

Caesar Salad

Romaine, cherry tomato, shaved red onion, crouton, parmesan, Caesar dressing

Course 2

(Select 1)

BBQ Chicken

Baked & barbequed

Three Cheese Ravioli

Sautéed veggies, Italian sausage & marinara sauce

Stuffed Peppers (vegetarian)

Quinoa, lentils, roasted veggies w/ romesco sauce

Grilled & Marinated Chicken

With chimichurri or romesco

Sides

(Select 2)

Roasted Garlic Mashed Yukons

Seasonal Roasted Vegetables

Grilled Asparagus

Roasted Rainbow Carrots

Garlicky Cheesy Bread

Bacon & Brown Sugar Green Beans

MENU 2 (\$45 / PERSON – Minimum 40)

Hors d'Oeuvres – 1-hour display

(Select 2)

Crudités

Fresh vegetables w/ homemade blue cheese dip

Bruschetta

Duxelles / Classic Tomato / Smoked Salmon & Wasabi Cream Cheese

Chipotle Lime Pork Belly Lettuce Wraps

Chipotle lime rice, pork belly, sriacha honey

Hog Wings

Mini pork shanks in tropical habanero

BBQ Rib Bone

Individual BBQ pork bone cooked to perfection

Sriacha Bacon Twists

Cold smoked bacon with a touch of heat

Course 1

(Select 1)

House Greens

Organic spring mix, cherry tomato, carrot, basil balsamic dressing

Caesar Salad

Romaine, cherry tomato, shaved red onion, crouton, parmesan, Caesar dressing

Roasted Beet

Goat cheese, arugula & basil balsamic dressing

Course 2

(Select 1)

Caprese Stuffed Chicken

Mozzarella & tomato stuffed breast topped w/ basil cream sauce

Diablo Shrimp Pasta

Angel hair pasta & asiago cheese

Butternut Squash Orzo (vegetarian)

Rich & creamy seasonal hearty dish

Pulled Pork

Home smoke pulled pork served naked or bun options

CCK Spicy Meatloaf

Traditional favorite with bit of a kick

Sides

(Select 2)

Roasted Garlic Mashed Yukons

Seasonal Roasted Vegetables

Grilled Asparagus

Roasted Rainbow Carrots

Garlicky Cheesy Bread

Spicy Cauliflower

MENU 3 (\$80 / PERSON – Minimum 40)

Hors d'Oeuvres – 1-hour display

(Select 3)

Crudités

Fresh vegetables w/ homemade blue cheese dip

Jumbo Shrimp Cocktail

Served w/homemade cocktail sauce w/ a kick

Lamb & Blue Cheese Meatballs

Balsamic glaze & cherry tomato

Bruschetta

Duxelles / Classic Tomato / Smoked Salmon & Wasabi Cream Cheese

Chipotle Lime Pork Belly Lettuce Wraps

Chipotle lime rice, pork belly, sriacha honey

Charcuterie Board

Assorted meats, cheeses, spreads, breads & veggies

Poke Parfaits

Sashimi Tuna w/ wontons served on spicy wakame salad

Jumbo Shrimp Cocktail

Served w/homemade cocktail sauce w/ a kick

Course 1

(Select 1)

House Greens

Organic spring mix, cherry tomato, carrot, basil balsamic dressing

Caesar Salad

Romaine, cherry tomato, shaved red onion, crouton, parmesan, Caesar dressing

Roasted Beet

Goat cheese, arugula & basil balsamic

Course 2

(Select 1)

Stuffed Chicken

Breaded & filled w/ basil, roasted red pepper, white cheddar, red pepper cream sauce

Spice Roasted Salmon

Sweet potato puree & sriacha honey

Butternut Squash Orzo (vegetarian)

Rich & creamy seasonal hearty dish

Grilled Beef Tri-Tip

Special seasoning served w/ creamy red pepper sauce

Maple Glazed Salmon

Served w/ Winter Quinoa Pilaf

Maple Glazed Pork Tenderloin

Served as medallions

CCK Spicy Meatloaf

Traditional favorite with bit of a kick

Sides

(Select 3)

Roasted Garlic Mashed Yukons

Seasonal Roasted Vegetables

Grilled Asparagus

Spicy Wakame Salad

Roasted Rainbow Carrots

Garlicky Cheesy Bread

Spicy Cauliflower

Artesian Rolls

Zesty Mac-n-Cheese

Buttered Linguini Pasta

Asian Pasta Salad

SPECIALTY STATIONS & EVENTS

Carving Station: options include ham, prime rib & smoked turkey, all served w/ select dressings & artisan rolls - market price / person

- select CCK staff member to manage carving station is \$80 minimum

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
- giant turntable display & built-to-suit sushi station available

Grill Station: chef served variety of options include prime burgers/ brats/ balsamic portabellas/ grilled wings/ salmon - market price / person

Bar Package #1 (\$30/person – minimum 30)

Bottled Beer

Miller Lite, Michelob Ultra, Blue Moon

Wine

House white, red & rosé

Non-Alcoholic Beverages

Water & variety of sodas

Maximum of 4 hours

Bar Package #2 (\$35/person – minimum 30)

Bottled Beer

Miller Lite, Michelob Ultra, + 2 Craft Beers

Wine

Pinot gris, chardonnay, cabernet, rosé

Non-Alcoholic Beverages

Water & variety of sodas

Maximum of 4 hours

Bottoms Up Bar Package #3 (\$40/person – minimum 30)

Bottoms Up Draft Beer System Includes:

Two draft beers of choice + one bottle choice

Up to three custom magnets for 12oz plastic cups

Wine

Pinot gris, chardonnay, cabernet, rosé

Non-Alcoholic Beverages

Water & variety of sodas

Maximum of 4 hours

Taking Care of Business

How to Order

CCK is excited to work with you to make sure your catering needs are filled with fun and fantastic fare! Here's how to get things rolling...

Ordering

Our professional catering staff is available to help you, whether it's to place an order, ask questions or help you plan your entire event.

1. To place your order, email info@capcitykitchen.com
2. You will need to place your order, including food choices and confirmation of number guests, **a minimum of 21 days in advance (weddings only)**.
3. Orders placed & changed after the specific 5 day lead time will require a 25% upcharge on the bill.
4. A 9% state sales/food & beverage tax must be added to the final bill.
5. All events require a 50% deposit when the order is confirmed. Final payment is due upon delivery of the final invoice.

Service Professionals to Work Your Event

Our experienced service professionals are available to work your event.

1. One Service Captain is required on site at \$35/hour
2. Additional service professionals, including servers and bartenders, are available for \$22/hour and \$25/hour, respectfully.
3. Your catering professional will help determine how many service people are required for each event to make sure you and your guests are properly attended to.

Payments

We accept Visa, MasterCard, Discover, and American Express. We also accept cash and business checks. Whichever method of payment you choose, **payment is due upon delivery of the final invoice, please.**

Cancellations

If you must cancel your order, orders for \$500 or less must be cancelled outside of five days of your scheduled delivery or pick up; otherwise, a payment of 50% of total order will be charged. Orders for over \$500 require a ten day notice of cancellation or a payment of 50% of the total order will be charged.

Our Guarantee

Our aim is to make your special event the one you been dreaming about, so we love to work with our clients to customize their experience. This menu is a guideline of the vast experience our team has in the food industry, so please do not hesitate to inquire about doing any type of modifications to these menus. Just ask us!

If anything goes wrong, we will do everything in our power to fix it, because we really do appreciate you choosing to work with CCK.