



# CITY BEET KITCHENS

## Event Menu

### Hors d'Oeuvres

20 guest minimum order preferred · On site chef and server required ·  
Please ask our team for pricing and quantity per guest

#### BEEF, POULTRY & PORK

##### Tandoori Chicken Skewers

*With cucumber raita*

##### Jerk Chicken Skewers

*With pineapple salsa*

##### Chicken Croquettes

*With herb remoulade*

##### Chicken Saltimbocca

*With prosciutto and sage*

##### Peppered Beef Tenderloin

*With blue cheese on sourdough crostini*

##### Sesame Beef Sticks

*With Asian dipping sauce*

##### Steak Frites

*With blue cheese and caramelized onions*

##### Indonesian Pork Satay

##### Beef Negimaki

*With scallions and asparagus*

##### Crispy New Potatoes

*With sour cream, chives, and bacon crackles*

##### "Bacon and Eggs"

*Deviled eggs with caramelized bacon*

##### Croque Monsieur

##### Prosciutto & Three Cheese Arancini

##### Mini Polpette

##### Sliders

*Cuban: pork, ham, dill pickle, mustard ·  
BBQ Chicken: pulled bbq chicken, pickle and slaw ·  
American: beef patty, American cheese*

#### SEAFOOD

##### Poké

##### Seared Ahi Tuna on a Rice Cracker

*With wasabi mayo*

##### Mini Salmon Cakes

*With mango vinaigrette*

##### Smoked Salmon on a Potato Latke

*With herb crème fraîche and dill*

##### Poached Jumbo Shrimp

*With cocktail sauce and lemon*

##### Thai Marinated Grilled Shrimp

*With lemongrass and basil*

##### Shrimp Ceviche

*With avocado, cucumber and plantain*

##### Salmon Tartare

*With mirin, soy sauce and fried wonton*

##### Mini Lobster Roll

#### VEGETARIAN

##### Wild Mushroom & Caramelized Onions

##### Asparagus Risotto Cakes with Saffron Aioli

##### Stuffed Mushrooms with Artichoke & Spinach

##### Greek Salad "Pops"

##### Ratatouille Tartlets

##### Sweet Potato Pancakes

*With caramelized apples*

##### Assorted Vegetarian Pizzettes

##### Vegetarian Spring Rolls

*With sweet chili dipping sauce*

##### Tomato and Gruyère Tart

# Mains

12 guest minimum order preferred ·  
Served with your choice of two side dishes and Ceci Cela dinner rolls

## CHICKEN

\$15 per person

### Roasted Herb Crusted

Jerked

Grilled with Pesto

Buttermilk Fried

Mediterranean

Marinated in Greek yogurt,  
oregano, and lemon

Harissa

Marinated in Moroccan chili sauce

## BEEF

\$18 per person (unless noted)

Grilled Hanger Steak

Slow Braised Short Ribs

Roasted Filet Mignon \$21

## SEAFOOD

\$18 per person

Salmon

Potato Crusted, Citrus Poached, or Miso

Roasted Cod

Sautéed Shrimp Scampi

Crab Cakes P/A

## VEGETARIAN AND VEGAN

10 guest minimum order preferred · Served with  
choice of side salad and Ceci Cela dinner roll

\$16 per person

### Orecchiette Ratatouille

Kalamata olives, tomato confit  
served with side of parmesan

### Polenta Steaks

With corn and tomato relish

### Vegan Paella (Seasonal)

Fresh peas, squash, asparagus,  
and green onions

### Black Bean & Chickpea Chili

Served with avocado salsa  
and corn tortilla

## SIDE DISHES

### Potatoes & Grains

Garlic Mashed Potatoes

Pasta Primavera

Vegetable Couscous

Roasted Fingerling Potatoes

Rice (Pilaf, Wild Rice Blend)

Sweet Potato Purée

Mac & Cheese

Quinoa

### Vegetables

Ratatouille

Grilled Vegetables

String Beans Provençale

Ginger Glazed Carrots

Sautéed Greens

Roasted Root Vegetables



# Signature Salads

15 guest minimum order preferred

\$7 per person

## Organic Mixed Greens

*Parmesan with CBK lemon vinaigrette*

## Pasta Salad

*Penne pasta, grilled asparagus, baby carrots, cherry tomatoes, fresh mozzarella with pesto*

## CBKale

*Green and purple kale, dried cranberries, toasted almonds, shaved parmesan with lemon vinaigrette*

## CBK Beet Salad

*Red and yellow beets, heirloom tomatoes, feta and cilantro drizzled with olive oil and sherry vinegar*

## Caesar Salad

*Choice of romaine or kale, parmesan, and croutons with Caesar dressing*

## Mediterranean Salad

*Feta, tomatoes, cucumbers, roasted peppers, red onions, Kalamata olives, radishes with tahini dressing*

## Add-ons

*Grilled chicken \$3*

*Grilled skirt steak \$3.5*

*Shrimp \$4*

*Tofu \$3*

# Signature Baskets & Platters

Small platter serves 15–20 · Large platter serves 30

## Chicken Wings

*Buffalo served with bleu cheese sauce ·*

*Thai served with sweet chili sauce ·*

*Southern served with herb remoulade*

**\$100 / \$125**

## Seasonal Fruit Platter

*Honeydew · Cantaloupe · Pineapple ·*

*Strawberries · Blackberries · Raspberries*

**\$75 / \$125**

## Smoked Salmon Cocktail Basket

*Smoked salmon · Pumpnickel bread ·*

*Mini bagel · Chopped red onion · Capers ·*

*Crème fraiche · Whole grain mustard*

**\$125 / \$150**

## Cheese Board

*Cheddar · Pepper Jack · Havarti · Smoked Gouda ·*

*Maytag Bleu · Goat Cheese · Served with grapes,*

*dried fruit, nuts and crackers*

**\$100 / \$125**

## CBK Mediterranean

*Hummus · Baba Ghanouj · Tabouli ·*

*Stuffed grape leaves · Olives · Pickled vegetables ·*

*Feta cheese · Grilled flatbread*

**\$100 / \$125**

## Mediterranean Mixed Grill Skewers

*Grilled herb chicken · Shrimp · Filet of beef ·*

*Oven roasted vegetable served with tzatziki*

**\$240 / \$300**

## Grilled Skewers with Choice of One Meat

*Marinated chicken, shrimp, or beef*

**\$85 / \$110**

## Caribbean Mixed Grill Basket

*Grilled coconut shrimp · Jerk chicken · Mini Jamaican*

*beef patties · Curried sweet potatoes · Grilled baby*

*vegetables served with mango/pineapple chutney*

**\$240 / \$300**

## Antipasto Display

*Coppa ham · Genoa salami · Prosciutto · Mortadella ·*

*Fresh mozzarella · Provolone · Grilled vegetables ·*

*Marinated artichokes · Olives*

**\$100 / \$150**

## Crudité Platter

*Baby carrots · Celery · Radishes · Fennel · Jicama ·*

*Squash · Zucchini · Cherry tomatoes ·*

*With herb dipping sauce*

**\$60 / \$75**

## DIPS

**\$45 / \$60**

## Edamame Pesto

*Served with baguette and crisps*

## Spinach

*Served with baguette and crisps*

## Caramelized Onion

*Served with baguette and crisps*

## Guacamole

*Served with corn tortilla*

## Hummus

*Served with pita chips*

## Desserts

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### Cupcakes

*Chocolate or vanilla with buttercream frosting ·  
Red Velvet with cream cheese frosting*

**\$3**

### CBK Treats

*Cookies, brownies, and bars platter*

**\$60**

### Cakes & Tarts

*Please inquire with our team*

### Lemon Bars

**\$3**

### 10" Pies from Little Pie Company

**\$35**

## Beverages

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### Soft Drinks

*Coke, Diet Coke, Ginger Ale, Sprite*

**\$1.5**

### San Pellegrino Sodas

*Grapefruit, Clementine, Lemon, Blood Orange*

**\$2**

### Bottled Water

*Sparkling 8.45oz · Still 16.9oz*

**\$1.5**

### Coffee & Tea Service

*12 guest minimum order preferred*

*From Empire Coffee*

**\$2.5**

### Fresh Lemonade/Ice Tea Dispenser

*10 guest minimum order preferred*

*Served with ice, sliced lemons and sweetener*

**\$3 per person**

### Fresh Smoothies

*10 guest minimum order preferred*

*Banana · Blackberry · Mango · Raspberry ·  
Strawberry · Pear · White Peach · Passion Fruit*

**\$4 per person**

### Ice and Bar setup

*20 guest minimum order preferred*

*Includes ice for drinks · Sparkling and still water,  
flavored San Pellegrino, soft drinks, lemon and lime ·*

*Chilling bin, ice bucket and ice scoop provided*

**\$10 per person**

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*Please ask for specialty mocktails*

## Policies

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### Orders & Cancellation

Catering orders may be placed Monday through Friday 8:00am to 4:00pm or via email · Next day orders must be placed before 12:00pm · All changes must be made 48 hours prior to delivery · Orders cancelled 48 hours before delivery will be subject to a fee of 50% of the order; orders cancelled 24 hours before delivery will be responsible for paying in full · Comfort Foods will require a 50% deposit on orders over \$1000 upon confirmation

### Service Staff

Uniformed bartenders, servers are available at your request

### Payment

We accept American Express, Visa, Master Card, Check, Cash · We welcome corporate accounts

### Equipment & Rentals

All orders include disposable napkins, cups, plates, cutlery and serving utensils · Racks and sternos are available at \$3 per unit · We can arrange for the rental of all other equipment at an additional charge including chafing dishes, china, flatware, glassware, linens, tables and chairs · Charges for lost and unreturned catering equipment will apply

### Delivery & Gratuity

CBK offers delivery to our surrounding areas · Service charge for events involving wait staff, bartenders, and event managers is charged at a rate of 15% of the order (rentals excluded)