

Catering

Corporate

Social

Weddings



CITY CATERING
FINE FOODS
KITCHEN

817.534.9900

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citykitchen.com

With offices in Dallas and Fort Worth
Serving the entire DFW Metroplex

CITY CATERING FINE FOODS KITCHEN

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Information

We have a great passion for food here at City Kitchen. Everything is prepared fresh daily including our desserts and breads. Our extensive menu includes original and traditional cuisine from around the world. American, Caribbean, Italian & International, many with a City Kitchen twist—a great change from the usual. Allow our menu to help you with your culinary decisions or have us create a custom experience just for you.



Breakfast

24 Hours Cancellation Notice Required
10 person minimum

Breakfast Burrito \$7.25 per person
Scrambled Eggs, Cheddar Cheese, Turkey Chorizo and City Potatoes, Wrapped in a 10" Tortilla and Served with Homemade Salsa and Fresh Cut Seasonal Fruit.
Vegetarian Burritos available

Hot Breakfast Sandwiches \$7.25 per person
Grilled Panini or Biscuit with Scrambled Egg, Cheddar Cheese and your choice of Ham, Sausage or Bacon or Egg, Ham, & Cheese Croissant. Served with Fresh Cut Seasonal Fruit.

Continental \$7.95 per person
Orange Juice or Coffee by the Box,
Freshly Baked Muffins, Bagels, Danishes, Croissants & Fresh Cut Seasonal Fruit,
Plain or Vegetable Cream Cheese, Preserves and Butter.

Scrambled Eggs topped with Cheddar Cheese \$9.95 per person
Served with City Potatoes, Bagels or Biscuits, Cream Cheese, Butter and Preserves.
Includes your choice of Applewood Smoked Bacon, Breakfast Sausage or Turkey Sausage.

Stuffed French Toast \$10.75 per person
with Caramelized Granny Smith Apples or Pineapple Macadamia Nut Compote.
Served with Scrambled Eggs and Fresh Cut Seasonal Fruit.
Includes your choice of Applewood Smoked Bacon, Breakfast Sausage or Turkey Sausage.

Buttermilk Pancakes \$9.95 per person
Choice of Plain, Blueberry or Banana Pancakes with Maple Syrup.
Served with Scrambled Eggs, City Potatoes and Fresh Cut Seasonal Fruit.
Includes your choice of Applewood Smoked Bacon, Breakfast Sausage or Turkey Sausage.

Power Breakfast \$10.25 per person
Served with Whole Grain Wheat Toast, Fresh Cut Seasonal Fruit. and a choice of:
Applewood Smoked Bacon or **Breakfast Sausage**
Italian Vegetable Frittata with Mozzarella Cheese
Turkey Sausage Frittata with Caramelized Onions and Cheddar Cheese

Breakfast Bundle \$112.00 (serves 8 to 10)
Assorted Homemade Muffins, Bagels, Danishes & Croissants (18 total pieces),
5 Assorted Yogurts with Granola, Fresh Cut Seasonal Fruit,
1 Gallon of Orange Juice and 1 "Coffee by the Box".

à la carte

Assorted Pastries and Croissants
Served with Preserves and Butter.

Assorted Coffee Cakes \$4.50 per person (two pieces per person)

Freshly Baked Muffins and Assorted Bagels \$3.95 per person
Served with Plain or Vegetable Cream Cheese, Preserves and Butter.

Fresh Sliced Seasonal Fruit and Ripe Berries \$4.25 per person

Assorted Yogurts and Granola \$2.95 per person

Breakfast Burrito \$5.25 (10" Tortilla)

Hot Breakfast Sandwich \$5.25

Biscuits and Gravy \$2.75 per person

Beverages

Orange Juice by the Gallon \$12.00 (serves 12 to 15)

Regular or Decaf Coffee by the Box \$15.00 (serves 12 to 15)

Bottled Water • Coke • Diet Coke • Dr. Pepper • Sprite \$1.50

Ice Tea or Lemonade by the Gallon \$10.00

All Day Beverage Service \$8.00 per person (details, page 10)



Lunch **10 person minimum. 24 Hours Cancellation Notice Required.**

City Kitchen Lunch

\$10.25 per person

Choice of any Sandwich or Wrap, two City Sides and Assorted Desserts

Sandwiches Served on Freshly Baked Breads

Pepper Crusted Roast Beef with Lettuce, Tomato and Horseradish Dressing on a Ciabatta Roll

Signature Grilled Chicken Salad on Pumpernickel

Albacore Tuna Salad with Lettuce and Tomato, served on Multi Grain Bread

Fresh Grilled Vegetables with Goat Cheese and Basil Aioli on Foccacia

Oven Roasted Turkey Breast with Swiss Cheese, Lettuce, Tomato and Whole Grain Mustard Spread on a Salted Pretzel Roll

Smoked Turkey with Cranberry Mayonnaise Spread on a Rustic Panini

Grilled Chicken Breast with Roasted Sweet Peppers on a Foccacia Roll

Tavern Ham with Cheddar Cheese and Whole Grain Honey Mustard on a Cheddar Biscuit

Tomato, Fresh Mozzarella, Basil & Extra Virgin Olive Aioli on Baguette

The City Hero Mortadella, Capicola, Salami, Provolone, Lettuce and Tomato on Baguette with Italian Dressing and Spices

Turkey BLT with Oven Roasted Turkey, Applewood Smoked Bacon, Romaine Lettuce, Ripe Tomatoes and Green Goddess Dressing on Multi Grain Bread

Wraps

Southwest Chicken Wrap Grilled Marinated Chicken Breast with Chipotle Black Bean Salad, Monterey Jack Cheese, Avocado, Roasted Poblano Chilies & Cilantro Dressing in a Tomato Tortilla

Tuscan Wrap Capicola Ham, Salami, and Fresh Mozzarella with Romaine Lettuce, Tomatoes & Italian Vinaigrette in a Flour Tortilla

Turkey BLT Wrap Oven Roasted Turkey Breast & Applewood Smoked Bacon with Lettuce, Tomatoes, Cheddar Cheese & Ranch Dressing in a Garlic Herb Tortilla

Chicken Parmesan Wrap Breaded Chicken Tenders with Shredded Mozzarella, Romaine Lettuce, Parmesan Cheese, Marinated Tomatoes & Caesar Dressing in a Sun Dried Tomato Tortilla

Grilled Vegetable Wrap Grilled Seasonal Vegetables with Romaine Lettuce, Goat Cheese, Hummus in a Tomato Basil Tortilla

City Sides

Caesar Salad Crisp Romaine Lettuce, Sun Dried Tomatoes, Parmesan Cheese and Roasted Garlic Croutons

Southwest Salad Spring Mix, Crispy Tortilla Strips, Avocado, Sweet Corn and Tomatoes Served with a Creamy Cilantro Ranch Dressing

Mixed Garden Salad with Assorted Lettuces, Cucumbers, Bell Peppers, Roma Tomatoes and Shredded Carrots

Fresh Cut Seasonal Fruit

New Potato Salad with Celery, Onions, Parsley, Mayonnaise and Dijon Mustard

Classic Cole Slaw with Shredded Cabbage and Diced Carrots in a Mayonnaise, Sugar and Dijon Mustard Dressing

Bowtie Pasta with Fresh Chopped Tomatoes, Basil and Parmesan Cheese

Texas BBQ Black Bean Salad with Sweet Red Bell Peppers, Yellow Corn, Scallions and Texas BBQ Sauce

Sweet Corn Salad with Fresh Avocado and Diced Peppers

Macaroni Salad with Sweet Red Bell Peppers, Celery, Carrots, Onions, Parsley and Ranch Dressing

City Kitchen Signature Homemade Potato Chips

City Side Bowls

S (serves 8-10) \$25.50

M (serves 11-15) \$38.00

L (serves 16-25) \$63.00

Lunch **10 person minimum. 24 Hours Cancellation Notice Required.**

City Box Lunch Sides

Fresh Cut Seasonal Fruit
Bowtie Pasta
Macaroni Salad
New Potato Salad
Homemade Potato Chips

City Box Lunch

\$8.25 per person

Choice of any Sandwich or Wrap, One City Box Side and Cookies

Executive Box Lunch

\$10.25 per person

Choice of any Sandwich or Wrap, Two City Sides and Cookies

City Signature Salads

Chicken Caesar Grilled Breast of Chicken Served over Crisp Romaine Lettuce, Sun Dried Tomatoes, Parmesan Cheese and Roasted Garlic Croutons

Cobb Salad Grilled Breast of Chicken, Cheddar Cheese, Crisp Bacon, Tomato, Avocado, Hard Boiled Eggs, Blue Cheese with original Brown Derby Dressing

Greek Salad Romaine Lettuce Topped with Feta Cheese, Bell Peppers, Cucumber, Tomatoes and Kalamata Olives with a Mediterranean Vinaigrette

Mediterranean Chopped Vegetable Salad Fresh Grilled Vegetables, Hearts of Palm, Chickpeas, Grilled Sweet Peppers, and Artichoke Hearts Marinated in an Italian Vinaigrette Topped with Goat Cheese

Chicken Fajita Salad Grilled Breast of Chicken with Crispy Tortilla Strips, Avocado, Sweet Corn and Tomatoes Served with a Creamy Cilantro Ranch Dressing

Penne Pasta Salad with Sliced Chicken Breast, Sundried Tomatoes and Artichoke Pesto

Spinach Salad with Hard Boiled Egg, Sliced Tomatoes, Bacon and Crispy Onions Served with a Creamy Balsamic Dressing

Mixed Organic Baby Greens with Candied Walnuts, Red Grapes and Gorgonzola Cheese Served with a Balsamic Vinaigrette

Tuscan Pasta Salad Mini Mozzarella Balls Tossed with Spiral Pasta and Fresh Roma Tomatoes in a Basil Pesto Dressing

Signature Salad Bowls

S (serves 8-10)	\$40.00
M (serves 11-15)	\$59.75
L (serves 16-25)	\$98.75



City Soups \$3.75 per person

Chicken Tortilla, Tomato Basil, Minestrone, Chili
(24 hr advanced notice)

City Kitchen Favorites 24 Hours Cancellation Notice Required.

10 person minimum

City Kitchen Favorites are Served with 2 Sides and Assorted Dessert Tray

Red Fish \$11.50

Lemon Pepper, Almond Crusted or Blackened

Enchiladas \$11.25

Beef, Chicken, or Cheese. Comes with Chips and Salsa

Carnitas \$11.50

Slow Roasted Pork Simmered with Spicy Chiles and Tomatillo Sauce. Served with Tortilla, Pico de Gallo, Cotija Cheese, and Chips and Salsa.

Fajitas \$13.25

Beef or Chicken with Bell Pepper and Onions. Served with Cheddar Cheese, Sour Cream, Pico de Gallo, Chips and Salsa. **Combo \$14.25 per person**

Baked Breast of Chicken \$12.50

Topped with Sautéed Spinach and Bechamel Sauce

Roasted Chicken Breast \$11.25

Served with Texas BBQ Sauce or Country Style Mushroom Sauce

Chicken Parmesan \$11.50

Breaded Chicken Breast Topped with Provolone and Homemade Marinara Sauce

Pan Seared Chicken Breast \$11.25

Served with a Fresh Corn and Roasted Poblano Chili Sauce

Chicken Marsala \$11.95

Served with Button Mushrooms and Marsala Wine Sauce

King Ranch Chicken Breast or Baked King Ranch Casserole \$11.25

Homemade Tomatilla Sauce. Casserole comes with Chips and Salsa

Kung Pao Chicken \$11.25

Stir Fried and Prepared in the classic Kung Pao style. **Contains Peanuts**

Pecan Crusted Chicken \$11.75

Topped with Serrano Gouda Cream Sauce

Gemelli Pasta \$11.00

Tossed with Asparagus, Sautéed Chicken Breast and Fresh Chopped Tomatoes in a Light Cream Sauce

Lasagna \$11.50

Italian Sausage and Beef or Spinach

Home Style Meatloaf \$11.50

Served with Homemade Mushroom Gravy

Yankee Pot Roast \$12.00

Braised then Topped with Demi Glaze and Petite Vegetables

Chicken Piccata \$11.50

Pan Seared Chicken Breast Served with a Lemon Caper Sauce

Slow Baked Chicken Breast \$13.95

Crusted with Green Chilies, Applewood Bacon and Pepper Jack Cheese



Assorted Desserts

\$2.75 per person

A variety of Freshly Baked Dessert and Cookie selections are available daily (2 pieces per person)

Fresh Baked Cookie Tray

\$1.75 per person

(2 cookies per person)

Specialty Desserts, Wedding and Birthday Cakes, Cupcakes, Chocolate Dipped Strawberries and Other Specialty Bakery Items are available by request with appropriate lead time



City Kitchen Favorites **24 Hours Cancellation Notice Required.**

10 person minimum

City Kitchen Favorites are Served with 2 Sides and Assorted Dessert Tray

Braised Brisket w/Red Wine Sauce or Pit Smoked w/BBQ Sauce \$12.50

Rancher Steak \$12.95

Flat Iron Steak, Grilled Onions with Brandy/Peppercorn Sauce or Red Wine Demi Glaze

Grilled Marinated Tri-Tip \$12.95

Rubbed with Garlic and Cracked Black Pepper Topped with Grilled Peppers and Onions

Teriyaki Beef or Chicken \$11.00

Kung Pao Beef or Shrimp \$12.00

Skewers of Beef or Shrimp served with Carrots and Snow Peas

Fresh Grilled Shrimp \$12.50

or Chicken \$11.25

Served over Checca with Artichoke Hearts and Capers

Penne Pasta with Sautéed Garlic Shrimp \$12.50

Served with Chopped Roma Tomatoes and Fresh Basil

Bowtie Pasta and Sautéed Shrimp \$13.00

Served with Asparagus, Peas, Fresh Parsley, Extra Virgin Olive Oil, Garlic and Lemon Zest

Pacific Salmon \$13.95

Steamed in Banana Leaf and Rubbed with Lemon Zest, Parsley and Shallots or Grilled, Sesame Crusted with Asian Ginger Glaze

Vegetarian Options

Stuffed Peppers \$10.50

Couscous, Fresh Tomatoes, Kalamata Olives, Chickpeas and Feta Cheese

Assorted Vegetable Plate \$10.50

Assortment of Grilled Vegetables, City Rice and Roasted New Potatoes

Baked Eggplant Napoleon \$10.50

Breaded and Stacked with 4 Cheeses, Confetti Vegetables and Sautéed Fresh Tomatoes

Spinach and 3 Cheese Lasagna \$11.50

Ricotta, Provolone, and Mozzarella Cheeses layered with Spinach, Noodles and Our House Marinara Sauce

Vegan Portobello \$11.50

Roasted Portobella Mushroom Filled with Spicy Ratatouille

City Hot Sides

Additional Sides \$2.50 per person

Roasted Vegetables

Sautéed Green Beans and Carrots

Grilled Vegetables

Grilled Asparagus +\$1.00 per person

Glazed Carrots

Grilled Corn on the Cob

Sweet Potato Mash with Granola Streusel

Orecchiette Pasta with Aromatic Vegetables

Mashed New Potatoes

Roasted New Potatoes

Loaded Mashed Potatoes + \$.60 per person

Fingerling Potatoes + \$.50 per person

String Beans with Toasted Almonds and Julienne Shallots

Julienne Zucchini, Yellow Squash and Bell Peppers

Broccolini and Red Peppers

Elotes—Warm Mexican Street Corn +\$1.00

Toasted Quinoa with Lemon, Fresh Tomatoes and Roasted Garlic +\$1.00 per person

Baked Chayote Squash Casserole with Carrots, Cream and Asiago Cheese Topped with Crispy Onions +\$.70 per person

Rice—City, Saffron, Spanish, Basmati, or Green Chili

Asiago and Truffle Oil Fingerling Potatoes +\$.75 per person

Macaroni and Cheese +\$.75 per person

Fried Rice

Penne Pasta w/Marinara Sauce

Beans—Pinto, Refried, Black, Baked or Charro

Sugar Snap Peas, Carrots, Red Pepper Wands, with a Sesame Soy Glaze

Assorted Rolls and Butter \$9.00 per dozen

Garlic Bread \$9.00 per dozen

Bread Sticks \$9.00 per dozen

City Kitchen “Create Your Own” Menus

CHOOSE FROM ANY OF OUR 7 ENTRÉES

24 Hours Cancellation Notice Required.

Salad Bar

\$7.95 per person

Including:

Romaine Lettuce

Mixed Greens

Choice of 2: Ham, Turkey Breasts or Chicken

Carrots

Tomatoes

Cheddar Cheese

Bell Peppers

Coutons

Cucumbers

Boiled Eggs

Sundried Tomatoes

Served with 2 Dressing Options—Ranch,

Cilantro Ranch, Italian, Balsamic

Taco Salad Bar

\$8.75 per person

Including:

Ground Beef

Fajita Chicken

Lettuce

Tomato

Cheese

Sour Cream

Chips and Salsa

Served with Black Bean Salad

Baked Potato Bar

\$7.95 per person

Including:

Sour Cream

Cheddar Cheese

Bacon Bits

Whipped Butter and Chives

Served with Garden or Caesar Salad

Add **Chopped Brisket or Pulled Pork**

\$3.00 per person

Hot Sandwiches

\$8.50 per person

Muffuletta Sandwich

Brisket Sandwich

Pulled Pork Sandwich

All Sandwiches Served with Rolls, Sandwich Condiments, and Homemade Potato Chips

Hot Sandwiches

\$8.75 per person

Hamburger

Veggie Hamburger

Grilled Chicken

All Sandwiches Served with Rolls, Lettuce, Tomato, Onion, Pickles, Mustard, Mayo, Cheddar and Swiss Cheese and Homemade Potato Chips

Sandwich Bar \$7.95 per person

(Build your own)

Sliced Turkey, Roast Beef & Ham, Choice of: Tuna or Chicken Salad, Farm House White & Multi-Grain Wheat Bread, Mustard, Mayo, Lettuce, Tomatoes, Pickles, Onions, Cheddar & Swiss Cheeses and Homemade Potato Chips

City Barbeque Menu*

***Requires 48 Hours Notice.**

\$14.50 per person

Choice of 2:

Slow Cooked Pit Smoked Brisket, Sliced

Sliced Sausage

BBQ Chicken

Pulled Pork

Comes with a Relish Tray of Onions,

Peppers, Pickles

Choice of 3 sides:

Rolls or Sliced Bread

Fresh Cut Seasonal Fruit

New Potato Salad

Classic Cole Slaw

Bowtie Pasta Salad

Beans – Pinto, Charro or Baked Beans

Black Bean Salad

Sweet Corn Salad

Macaroni Salad

Grilled Corn on the Cob

Mashed Potatoes

Mixed Green Salad

Served with Ranch and Balsamic

Additional Sides \$ 2.50 per person

Additional Meat Choice - \$ 3.00 per person

Appetizers *(Price per dozen, two dozen minimum)*

Hot Appetizers

- Mini Crab Cakes with Remoulade or Jalapeño Sauce \$28.00
- Chipotle Shrimp Skewers with Avocado Dipping Sauce \$25.00
- Hawaiian Coconut Fried Shrimp with Sweet Chili Garlic Sauce \$28.00
- Tartlet with Goat Cheese, Tomato, Caramelized Onions \$24.00
- Vegetable Egg Rolls with Sweet and Sour Sauce \$19.00
- Southwest Chicken Egg Rolls with Avocado Dipping \$22.00
- Tomato Basil Risotto Cakes with Basil Aioli \$18.00
- Pork, Chicken, or Vegetable Pot Stickers with Ginger Soy Dipping \$19.00
- Mini Beef Wellingtons with Creamy Horseradish Mayo \$30.00
- Blackened Tenderloin with Ancho Chili Mayo \$25.00 Caramelized Onion, Roasted Mushroom and Goat Cheese on Flatbread \$27.00
- Cremini Stuffed Mushrooms Spinach, Parmesan, and Hot Italian Sausage \$19.00
- Fire Cracker Shrimp with Sweet Chili Garlic Sauce \$28.00
- Southwest Beef or Chicken Empanadas with Chipotle BBQ Sauce \$25.00
- Coconut Chicken Tenders with Honey Mustard \$19.00
- Asparagus Wrapped with Proscuitto and Parmesan in a Flaky Pastry \$28.00
- Shrimp & Crab Stuffed Mushrooms \$29.00
- Beef Tenderloin on Rosemary Skewers with a Gorgonzola Dipping Sauce \$28.00
- Mini Quiche Lorraine or Vegetable Quiche \$19.00
- Pecan Chicken Strips with Honey Mustard \$22.00
- Sesame Glazed Chicken Sate with Peanut Dipping Sauce \$22.00
- Traditional Spanokopita with Spinach and Feta \$22.00
- Fried Macaroni & Cheese Balls w/Creamy Horseradish Dipping Sauce \$22.00
- Chipotle BBQ Meatballs \$22.00

Cold Appetizers

- Pear Bruschetta with Gorgonzola Cheese and Toasted Almond \$21.00
- Mini Cheddar Biscuit with Ham and Honey Mustard \$19.00
- Crostini with Marinated Tomatoes and Reggiano Cheese \$18.00
- Shrimp Ceviche Shooter \$33.00
- Mini Beef Roulade \$29.00
- Rolled with Asparagus, Roasted Red Pepper, Frisee Lettuce & Creamy Horseradish
- Jerk Chicken w/Mango Salsa on Caribbean Crusted Chip \$27.00
- Fig with Goat Cheese \$22.00
- Goat Cheese Crostini with Balsamic Tomato Topping \$19.00
- Skewered Bite Size Mozzarella with Grape Tomatoes and Basil \$18.00
- Seared Five Spiced Tuna on Wonton Crisps \$29.00
- Beef Tenderloin Crostinis with Caramelized Onions and Gorgonzola Cheese \$28.00
- Sun Dried Tomato and Mushroom Bruschetta \$18.00
- Mini Fruit Skewers with Honey Lime Yogurt \$18.00
- Mini Chicken Salad Croissants \$30.00
- BBQ Chicken and Mango Pinwheels \$18.00

Chef Attended

- Fried Green Tomatoes with Crispy Bacon and Lemon Garlic Aioli \$18.00
- Quesadillas: Choice of Grilled Vegetable or Grilled Chicken Served with Chipotle Salsa \$19.00
- Chicken Piccata Bites Toasted Brioche with Lemon Caper Sauce \$24.00

Sliders

(Starting at \$3.00 per person)

- Hamburger with buns, lettuce, tomato, pickles, whole grain mustard and bamboo picks
- Cheeseburger with buns, lettuce, tomato, pickles, stone ground mustard and bamboo picks
- Pulled Pork with buns, olives and bamboo picks
- Brisket with buns, olives and bamboo picks
- Crab Cake with buns, cole slaw, jalapeno tarter sauce, cherry tomatoes, and bamboo picks
- Blackened Chicken with fried green tomatoes, caramelized onions, chipotle mayo and bamboo picks
- Vegetarian caprese with bamboo picks

**24 Hours Cancellation
Notice Required.**

Texas Inspired

(Price per dozen, two dozen minimum)

- Smoked Chicken Nacho \$22.00
- Smoked Chicken Breast, Pico de Gallo, Queso Fresco, and Tomatillo Chimichurri on Tortilla Chips
- Chipotle Deviled Eggs \$19.00
- A Deviled Egg with a Smokey Chipotle Twist, Topped with Radish and Cayenne Candied Bacon
- Lockhart Smoked Brisket Potato \$25.00
- Fried Potato Skin Stuffed with Smoked Brisket, BBQ Chili Topped with Smoked Cheddar
- Bacon and Pimento Cheese Mini Stuffed Peppers \$21.00
- Traditional Pimento Cheese with a Texas Kick in Bite Sized, Tri Colored Peppers Topped with Applewood Smoked Bacon Crumbles

Platters and Dips

Dip Platters

Homemade Salsa and
Fresh Guacamole \$3.95

Hummus \$3.75
with Fresh Baked Pita Chips

City Kitchen Valentine Dip \$3.95
Cream Cheese and Salsa, Spices, a Texas
Favorite! Served with Tri Colored Tortilla Chips

Queso \$3.75
with Homemade Salsa and Tri Colored Chips

Spinach Artichoke Dip \$3.75
with Pita Chips and Crostinis

Vegetable Crudités with Garden Vegetable Dip

S (serves 8-10) \$ 45.00

L (serves 16-25) \$100.00

Imported Cheese and Cracker Platter with Fruit Garnish

S (serves 8-10) \$ 50.00

L (serves 16-25) \$100.00

Fruit and Cheese Combo Platter

S (serves 8-10) \$ 50.00

L (serves 16-25) \$100.00

Antipasti Platter

S (serves 8-10) \$ 60.00

L (serves 16-25) \$130.00

All Day Beverage Service

\$8.00 per person includes 6 beverages

Your Choice of: Coffee, Tea, Lemonade, Bottled
Water, Assorted Sodas, and All Set Ups

All Day Snack Service

\$8.00 per person includes 4 snacks

Granola Bars, Assorted Snack Bags,
Whole Fruit, Fresh Baked Cookie Platter,
Cereal Bars and Individual Bags of Nuts

Morning Breaks

Fit for You \$8.95 per person

Choose from these 3 items:

Seasonal Whole Fruit

Yogurt Parfaits

Granola and Multi Grain Bars

Bottled Water

Regular and Decaffeinated Coffee

Hot Chocolate upon Request

Pastry Shop \$8.50 per person

Seasonal Whole Fruits

Coffee Cakes

Cinnamon Rolls and Assorted Danish

Bottled Water

Regular and Decaffeinated Coffee

Hot Chocolate upon Request

à la carte

Beverages \$1.50 each

includes set ups

Packaged Snacks \$2.25 each

Afternoon Breaks

Chocolate Fondue Bar \$6.25 per person

Fresh Fruit

Pound Cake

Marshmallow

Pretzels

Mini Cookies

Heart Healthy Break \$8.25 per person

Antipasti Tray

Hummus and Pita Chips

Fruit Skewers

Dip and Chip \$6.95 per person

Guacamole, Queso, and Chipotle Salsa

Tri Colored Chips

Mini Tacos

**24 Hours
Cancellation Notice
Required**

City Kitchen Special Occasion Menu

Special Occasion Menu #1 \$15.50 per person (plus tax and delivery)

Mixed Organic Baby Greens Salad with Apple Cider Walnut Vinaigrette Dressing

Choice of:

Herb Roasted Turkey Breast Served with Black Pepper and Sage Gravy **or**

Spiral Ham Served with Honey Mustard.

Comes with:

Fresh Cranberry Relish, Traditional Cornbread Dressing, String Beans and Shallots, Rolls and Butter

Choice of:

Whipped Garlic Mash Potatoes **or** Sweet Potato Mash with Granola Streusel

Dessert Includes:

Pumpkin Cheese Cake Bites, Chocolate Covered Strawberries, and Pecan Bars

Special Occasion Menu #2 \$26.50 per person (plus tax and delivery)

Mixed Organic Baby Greens Salad with Cranberries and Roasted Almonds

Seared Red Fish with Spicy Tomato Sauce Served with Garlic Parmesan

Polenta, Vegetable Medley, Rolls and Butter

Dessert Includes:

Pumpkin Cheesecake Bites, Chocolate Covered Strawberries, and Fresh Berry Sabayon

Special Occasion Menu #3 \$28.50 per person (plus tax and delivery)

Mixed Organic Baby Greens Salad with Apple Cider Walnut Vinaigrette Dressing,

Herb Crusted Beef Tenderloin with Red Wine Demi Glaze, Fingerling Potatoes

with Asiago and Truffle Oil, Vegetable Medley, Rolls and Butter

Dessert Includes:

Pumpkin Cheesecake Bars, Chocolate Covered Strawberries, and Pecan Bars

à la carte

Whole Roasted Turkey Rubbed with Parsley, Sage and Thyme Served with Black Pepper,

Sage Gravy and Fresh Cranberry Relish \$80.00 Serves 10

Glazed Spiral Cut Ham Served with Honey Mustard \$70.00 Serves 10

Hot Sides \$2.50 per person

Green Beans with Almonds and Shallots

Garlic Whipped Mash Potatoes

Traditional Cornbread Dressing

Sweet Potato Mash with Granola Streusel

Special Hot Sides \$3.00 per person

Fingerling Potatoes with Rosemary and Fennel

Julienne Vegetables with Haricoverts (thin beans)

Loaded Mashed Potatoes

Extras

Black Pepper and Sage Gravy 1 quart \$8.00

Fresh Cranberry Relish 1/2 pint \$5.00, 1 pint \$8.00

Desserts *(Please call for pricing.)*

Pumpkin Cheesecake

Bourbon Pecan or Pumpkin Pie

Grand Marnier Cheesecake

Marble or Turtle Cheesecake

Pumpkin Spice Loaf



CITY CATERING FINE FOODS KITCHEN

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Weddings and Special Events

citykitchen.com

- Buffets
- Plated Meals
- Micro Stations
- Action Stations
- Themed Events

We are recognized as one of the top event caterers in the DFW Metroplex with 100's of satisfied clients and many testimonials. In addition, our professional event coordinators cater to your every need to ensure a successful event. From the first phone call to waving good-bye to your guests, our professionals will create a stress free experience for you! City Kitchen has the experience and the resources to make your next event truly memorable.

- Wedding & Event Coordination
- Rentals
- Full Bar Service
- Valet Parking
- Wedding Cakes & Cutting
- Experienced Service Staff
- Floral Arrangement



Ask us about our wedding
menus ideas

CK Terms and Conditions

Order Cut Off Time is 1:00pm the day before. *(Time subject to Change during Holiday Season)*

Additional Upcharge on
Extra Split Entree \$3.00

24 Hours Cancellation Notice
Required for Drop Off Orders

Custom Menus Available

All orders subject to Delivery Charge

Some items may require substitution
due to seasonal availability

We accept Visa, MasterCard,
American Express and Prearranged
Corporate Accounts

