

CITY CATERING FINE FOODS KITCHEN

City Kitchen is a full service catering and event company with exceptional service and quality food. All your special day needs can be coordinated through one reliable source...

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



D: 972-445-9912 FW: 817-534-9900 citykitchen.com

Party Package

Platters to be dropped off at the venue of your choice.

- Cheese and Cracker Platter with Fruit Garnish
- Vegetable Crudités with Garden Vegetable Dip
- Mini Fruit Skewers with Honey Lime Yogurt
- Mini Chicken Salad Croissants
- Mini Ham Cheddar Biscuits
- Turkey & Swiss Finger Sandwiches
- One Basic Sheet Cake
(Cake and filling options available from your consultant.)

25 People—\$250.00

50 People—\$512.00

75 People—\$785.00

Includes Tea and/or Water and Crystal Disposables.

Bliss Package

Platters to be dropped off at the venue of your choice.

- Cheese and Cracker Platter with Fruit Garnish
- Vegetable Crudités with Garden Vegetable Dip
- Mini Fruit Skewers with Honey Lime Yogurt
- Mini Chicken Salad Croissants
- Mini Ham Cheddar Biscuits
- Turkey & Swiss Finger Sandwiches
- One Basic Wonderful Wedding Cake
(Cake and filling options available from your consultant.)

50 People — \$570.00

75 People — \$899.00

100 People—\$1,200.00

Includes Tea and/or Water and Crystal Disposables.



Barbeque Package

*Celebrate with your favorite
Texas Style Barbeque.*

Starting at
\$15.25 per Person

***Includes Tea and/or Water
and Crystal Disposables.***

Choose 2 of Our Slow Cooked Meats

- Slow Cooked Pit Smoked Sliced Brisket
- Sliced Sausage
- Roasted Chicken Breast with Tangy City Barbeque Sauce
- Pulled Pork with Tangy City Barbeque Sauce
- Smoked Turkey Breast

Choose 3 of our Specialty Sides

- Baked Beans
- Charro Beans
- Grilled Corn on the Cob **(Seasonal)**
- Mashed Potatoes
- New Potato Salad
- Classic Cole Slaw
- Texas Barbeque Black Bean Salad
- Sweet Corn Salad
- Macaroni Salad
- Garden Salad with Dressings
- Fresh Cut Seasonal Fruit Salad

Included with All Choices

- Tangy City Barbeque Sauce
- Relish Tray
- Your Choice of Dinner Rolls
or Sliced Bread



Mexican Package

Join us for a South of the Border Feast!

- Tri Colored Chips with Homemade Salsa
- Homemade Guacamole
- Southwest Eggrolls and Chips and Queso (add \$2.00 upcharge)

Starting at
\$16.95 per Person

***Includes Tea and/or Water
and Crystal Disposables.***

Your Choice of Two Entrées

- Beef Fajitas with Bell Peppers and Onions Served with Flour Tortillas, Cheese, Sour Cream and Pico de Gallo
- Chicken Fajitas with Bell Peppers and Onions Served with Flour Tortillas, Cheese, Sour Cream and Pico de Gallo
- Beef Enchiladas (ground beef)
- Cheese Enchiladas
- Chicken Enchiladas

Your Choice of Two City Sides

- Spanish Rice
- Green Chili Rice
- Refried, Black or Pinto Beans
- Charro Beans
- Refried Pinto Beans

Italian Package

All Meals Served with Caesar or Mixed Greens Salad and Bread

- Antipasti Platter—Cured Italian Meats, including Salami, Capicola, and Prosciutto with Marinated Olives & Mushrooms, Cherry Tomatoes, Italian Cheeses, Artichoke Hearts, Marinated Red and Yellow Peppers
Add for \$5.25 per person

Starting at
\$16.95 per Person

***Includes Tea and/or Water
and Crystal Disposables.***

Choice of Two Entrees

- Italian Sausage and Beef Lasagna or Spinach and Three Cheese Lasagna
- Chicken Marsala
- Chicken Piccata
- Chicken Samartino—Baked in Salsa Origano al Pomodoro

- Stuffed Tortellini with Vodka Sauce
- Red Fish—Parmesan Crusted, Finished with Rosemary Garlic Broth
- Flat Iron Steak Italian Style—Thinly sliced Flat Iron Steak Sautéed in a Chianti Wine Sauce and Mushrooms

Sides

- Garlic Mashed or Roasted New Potatoes
- Green Beans with Almonds and Shallots
- Broccolini
- Gemelli Pasta with Marinara

Celebration Package

The Perfect Dinner Buffet Package

- Fruit and Cheese Display

Your Choice of One Salad

- Mixed Greens Salad with Dressings
- Caesar Salad with Caesar Dressing
- Rolls and Butter

Celebration Package Choices

- Pan Seared Chicken with Fresh Corn and Roasted Poblano Chile Sauce
- Pecan Crusted Chicken Breast with Serrano Brie Sauce
- Chicken Marsala with Button Mushrooms and Marsala Wine Sauce
- Braised Beef with Red Wine Demi Glaze
- Santa Maria Steak with Julienne Sweet Peppers
- Almond Crusted Red Fish with Garlic Herb Sauce
- Blackened Red Fish with Cajun Cream Sauce
- Pork Medallions with Whole Grain Dijon Cream Sauce
- Herb Crusted Roasted Pork Loin with Madeira Mushroom Sauce
- Gemelli Pasta tossed with Asparagus, Sautéed Chicken Breast and Freshly Chopped Tomatoes in a Light Cream Sauce
- House-made Italian Sausage and Beef Lasagna with House Marinara
- Portobella Mushrooms Stuffed with a Spicy Ratatouille

Starting at

\$15.75 per Person

Includes Tea and/or Water and Crystal Disposables.



- Eggplant Napoleon Breaded and Stacked with Four Cheeses, Confetti Vegetables and Sautéed Tomatoes
- Vegetarian Lasagna with Spinach and Three Cheeses with House Marinara

Your Choice of Two City Sides

- Grilled or Roasted Seasonal Vegetables
- Mashed, Garlic or New Potatoes
- Roasted New Potatoes
- City, Wild Rice Mix or Green Chile Rice
- Orzo Pasta with Aromatic Vegetables
- String Beans with Almonds and Shallots

The Essentials Package

To Upgrade or Add an Entrée or Add an Appetizer. Contact us for pricing.

- Three Passed Appetizers
- One Salad
- One Entrée
- One Vegetable
- One Starch
- Rolls and Butter

Starting at
\$21.50 per Person

Includes Tea and/or Water and Crystal Disposables.

Hot Appetizers

- Mini Crab Cakes with Remoulade or Jalapeño Sauce
- Chipotle Shrimp Skewers with Avocado Dipping Sauce
- Tartlet with Goat Cheese, Tomato, Caramelized Onions
- Vegetable Egg Rolls with Sweet and Sour Sauce
- Southwest Chicken Egg Rolls with Avocado Dipping
- Tomato Basil Risotto Cakes with Basil Aioli or Southwest Risotto Cakes with Chipotle Mayo
- Blackened Tenderloin Skewers with Ancho Chili Mayo

Essential Package Choices *(cont'd)*

- Stuffed Mushrooms with Spinach, Parmesan and Hot Italian Sausage
- Fire Cracker Shrimp with Sweet Chili Garlic Sauce
- Southwest Beef Empanadas with Chipotle BBQ Sauce
- Coconut Chicken Tenders with Honey Mustard
- Bruschetta of Mozzarella with Roma Tomatoes and Pesto
- Fried Green Tomatoes with Crispy Bacon and a Lemon Garlic Aioli
- Asparagus Wrapped with Prosciutto and Parmesan in a Flaky Pastry
- Shrimp & Crab Stuffed Mushrooms
- Beef Tenderloin on Rosemary Skewers with a Gorgonzola Dipping Sauce
- Pecan Chicken Strips with Honey Mustard
- Chicken Piccata Bites on Toasted Brioche with Lemon Caper Sauce
- Sesame Glazed Chicken Sate with Peanut Dipping Sauce
- Traditional Spanokopita with Spinach and Feta
- Fried Macaroni & Cheese Balls w/Creamy Horseradish Dipping Sauce
- Chipotle BBQ Meatballs

Cold Appetizers

- Pear Bruschetta with Gorgonzola Cheese and Toasted Almond
- Mini Cheddar Biscuit with Ham and Honey Mustard
- Crostini with Marinated Tomatoes and Reggiano Cheese
- Mini Beef Roulade—Rolled with Asparagus, Roasted Red Pepper, Frisee Lettuce & Creamy Horseradish
- Jerk Chicken w/Mango Salsa on Caribbean Crusted Chips
- Fig with Goat Cheese
- Goat Cheese Crostini with Balsamic Tomato Topping
- Skewered Bite Size Mozzarella with Grape Tomatoes and Basil
- Seared Five Spiced Tuna on Wonton Crisps
- Beef Tenderloin Crostinis with Caramelized Onions and Gorgonzola Cheese

Essential Package Choices *(cont'd)*

- Sun Dried Tomato and Mushroom Bruschetta
- Mini Fruit Skewers with Honey Lime Yogurt
- BBQ Chicken and Mango Pinwheels

Salads

- Garden Fresh Salad with Mixed Greens, Cucumbers, Bell Peppers, Roma Tomatoes and Shredded Carrots served with Ranch and Balsamic Dressings
- Caesar Salad with Crisp Romaine Lettuce, Sundried Tomatoes, Parmesan Cheese and Roasted Garlic Croutons with Caesar Dressing
- Mixed Organic Baby Greens with Red Grapes, Candied Walnuts and Gorgonzola Cheese with Honey Balsamic Dressing
- Strawberry Spinach Salad with Tender Spinach, Sweet Strawberries, Toasted Almonds and Feta Cheese served with Raspberry Vinaigrette **Seasonal Only*

Poultry Entrées

- Pan Seared Chicken Breast with Sundried Tomatoes, Pesto and Provolone Cheese
- Chicken Breast with Cremini Mushrooms and Pearl Onions served with Marsala Wine Sauce
- Grilled Chicken Breast with Mediterranean Relish of Artichoke, Roma Tomatoes, Basil and Capers
- Baked Breast of Chicken Topped with Sautéed Spinach and Bechamel Sauce
- Pecan Crusted Chicken Breast with Serrano Brie Sauce
- Pan Sautéed Chicken Breast with a Reduction of Champagne, Garlic, Shallots and Cream

Beef Entrées

- Flat Iron Steak with Vidalia Onions and Wild Mushrooms served with Red Wine Demi-Glaze
- Honey Soy Marinated London Broil with Sautéed Mushrooms and Scallions
- Grilled Top Sirloin Steak with Brandy Peppercorn Sauce

Pork Entrées

- Pork Medallions Pan Seared with Whole Grain Dijon Cream Sauce
- Herb Crusted Roasted Pork Loin with Madiera Mushroom Sauce

Essential Package Choices *(cont'd)*

Seafood Entrées

- Voodoo Salmon Blackened with Cajun Cream or Roasted Pineapple Pico de Gallo
- Almond Crusted Red Fish with Garlic Herb Sauce
- Pistachio Crusted Mahi Mahi with Lemon Chardonnay Butter Sauce
- Grilled Shrimp Mediterranean Style with Artichokes, Tomatoes, Capers and Basil
- Shrimp and Scallops Sautéed with Penne Pasta and Garden Vegetables in a Light Herb Cream Sauce

Vegetarian Entrées

- Eggplant Napoleon Breaded and Stacked with Four Cheeses, Confetti Vegetables and Sautéed Tomatoes
- Lasagna with Spinach & Three Cheeses with House Marinara
- Roasted Jumbo Portobella Mushrooms Stuffed with a Spicy Ratatouille

Vegetables

- Green Beans with Toasted Almonds and Shallots
- Grilled or Roasted Vegetables
- Sautéed Julienne Vegetables with Haricot Vert
- Brussel Sprouts Sautéed with Garlic, Onions and Tossed with Apple Wood Smoke Bacon Crumbles

Starches

- Polenta
- Sweet Potatoes
- Saffron Rice, City Rice Pilaf or Wild Rice Mix
- Garlic Mashed Potatoes
- Asiago and Truffle Oil Fingerling Potatoes
- Wild Mushroom Risotto

Extras and Options

Carving Station

- Garlic and Rosemary Studded Prime Rib with Classic Au Jus, Whole Mustard and Creamy Horseradish **\$9.00 per Person**
- Inside Round of Beef with Au Jus and Creamy Horseradish **\$7.50 per Person**
- Pepper Crusted Tenderloin of Beef with Brandy Peppercorn or Red Wine Demi-Glaze **\$10.00 per Person**
- Lavender Glazed Turkey Breast with Cranberry Chutney **\$6.00 per Person**
- Glazed Ham with Stone Ground Honey Mustard **\$6.00 per Person**
- Seafood Carving Station **Market Price per Person**

**Chef Attendant Required for all Action Stations*

Modular Display Stations

- European and Domestic Cheese Board with Herb Goat Cheese, Brie, Smoked Gouda, Aged Cheddar and Pepper Jack with Lavosh Crackers **\$5.00 per Person**
- Exotic Fruit Tray with Pineapple, Select Melons, Grapes, Strawberries, , Kiwi, and Honey Lime Yogurt Sauce **\$3.95 per Person**
- Antipasti Tray with Capicola Ham, Salami, Marinated Vegetables, Italian Cheese and Assorted Olives **\$4.75 per Person**
- Vegetable Display with Assorted Raw Garden Vegetables and Grilled Vegetables with Balsamic Drizzle with Hummus and Garden Vegetable Dip **\$4.25 per Person**
- Dips Display with Spinach and Artichoke, Feta and Avocado, Olive Tapenade and Humus Dips with Appropriate Breads, Crackers and Pita Chips **\$4.50 per Person**

**Chef Attendant Required for all Action Stations*

Action Stations

- Slider Station : Pulled Pork, Chopped Brisket, Blackened Chicken, Crab Cakes and Black Angus Burgers **Market Price per Person**
- Quesadilla Station: Chicken, Beef or Vegetable with Avocado Dipping Sauce and Chipotle Salsa **\$5.25 per Person**
- Shrimp and Grits Station: Gulf Shrimp with Andouille Sausage, Roma Tomatoes, Fresh Herbs Served over Cheese Grits **\$6.50 per Person**

**Chef Attendant Required for all Action Stations*

Extras and Options *(cont'd)*

- Pasta Station: Chicken, Ground Sausage, Baby Vegetables, Mushrooms, Sundried Tomatoes with Pesto, Alfredo, Pink Vodka or Spicy Marinara Sauces and Garlic Bread **\$8.00 per Person**
- Elote Station: Wood Fired Corn Sautéed with Mexican Crema, Green Onions, Red Bell Peppers, Roasted Green Chillies and Picante Salsa served with Pulled Pork, Smoked Chicken, Queso Fresco and Apple wood Bacon **\$6.50 per Person**

**Chef Attendant Required for all Action Stations*

Small Plates

- Pork Tenderloin with Yukon Mashed Potatoes and Julienne Vegetables **\$5.25 per Person**
- Salmon Martini: Blackened Salmon, Avocado, Grape Tomatoes, English Cucumbers, Baby Greens with Citrus Vinaigrette **\$5.75 per Person**
- Steak Diane: Two Ounce Minute Tenderloin Steak with Yukon Mashed Potatoes, Thin Beans and Fried Leeks **\$7.95 per Person**
- Asian Glazed Salmon with Fried Rice and Sugar Snap Peas **\$6.50 per Person**
- Boneless Braised Short Rib with Yukon Mashed Potatoes and Wild Mushroom Demi Glaze **\$7.50 per Person**

**Chef Attendant Required for all Action Stations*

Wedding Cakes and Desserts

Please ask about our wide variety of desserts and gourmet Wedding Cakes. Consultations are available with our in-house baker.



CITY CATERING FINE FOODS KITCHEN

Services and Fees

Staffing

The charges are \$35 per hour for the Captain (who is in charge of the event), \$27 per hour for Banquet Servers and \$35 per hour for Event Chefs. We recommend one server to every 30-40 guests for buffet style and one server to every 15 guests for sit down service. Bartenders are \$35 per hour and we recommend one bartender for every 50-60 guests. Additional staff may be required according to the type and complexity of each event.

Rentals

Chafing dishes are included in the pricing per person. Any other equipment needed for the event is broken down on your proposal. We do not provide chafing dishes or serving pieces unless the event is staffed by City Kitchen. We will be happy to assist you with your rental needs such as linens, cloth nap-kins and china service.

Deposits and Contracts

A deposit of \$500.00 or 20% (whichever is greater) is due at the time of booking your event. The remaining balance is due fourteen (14) days prior to your event along with a final guest count. All dates are considered tentative and will not be held without a deposit or signed contract. Payment plans can be arranged with the sales consultant if the above scenario does not work with your budget.

Tastings

Tastings are available prior to your event. The event must be 50 persons or more and up to two selections may be sampled. Four people are invited to the tasting. Any other guests are subject to charge. The tastings take place in our café. Our tastings can be scheduled Tuesday, Wednesday and Thursday from 11 am to 2 pm or the first or third Saturday of each month from 11 am to 2 pm.

Delivery and Service Fees

All events are subject to delivery and service fees based on menu selection, venue and guest count.

City Kitchen Catering

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

2317 Blue Smoke Court North
Fort Worth , Texas 76105
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citykitchen.com

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