



K&J Catering is family owned and operated and has been serving buffet style catering since 1984. We pride ourselves in affordability, quality and transparent pricing.

Packages and Pricing

*Prices for 100 or more guests – do not include taxes or gratuity

Bronze \$22/guest

- Two Bronze Entrées
- One Potato/Starch
- Two Steamed Vegetables
- One Salad
- Fresh Fruit (Seasonal)
- Vegetable Tray w/Dip
- Dinner Rolls w/ Butter
- Fully Staffed Set Up & Clean Up (buffet and tables)
- Silverware
- Disposable Plates

Silver \$24/guest

- One Silver & One Bronze Entrée
- One Potato/Starch
- Two Steamed Vegetables
- One Salad
- Fresh Fruit (Seasonal)
- Vegetable Tray w/Dip
- Dinner Rolls w/ Butter
- Fully Staffed Set Up & Clean Up (buffet and tables)
- Silverware
- Disposable Plates

Gold \$26/guest

- One Gold & One Silver or Bronze Entrées
- One Potato/Starch
- Two Steamed Vegetables
- One Salad
- Fresh Fruit (Seasonal)
- Vegetable Tray w/Dip
- Dinner Rolls w/ Butter
- Fully Staffed Set Up & Clean Up (buffet and tables)
- Silverware
- Disposable Plates

Value Option Starting at \$16.95/Guest

See details at k-jcatering.com/value-option/

Bronze Entrées

Champagne Chicken | Pulled Pork | Grilled Chicken
Mac & Cheese | Baked Chicken | Lasagna Teriyaki
Chicken Breast | Honey Glazed Ham
Taco Bar | Choice of Pasta and Sauce

Silver Entrées

Grilled BBQ Ribs | Grilled Turkey Breast | Grilled Pork Loin
Fajita Bar | Cheese Filled Ravioli | Beef Stroganoff
Chicken Parmesan | Chicken Carbonara
Choice of Pasta, Sauce & Meat | Chicken Cordon Bleu
Pasta Alfredo | Parmesan Crusted Cod | Chicken Kiev

Gold Entrées

Beef Burgundy Tips | Grilled Shrimp Scampi Seafood Pasta
Beef Chicken Kabobs | Butternut Squash Ravioli

Market Price Entrées

Sliced Angus Sirloin
Lightly Breaded Walleye | Grilled Scallops

Optional Add-Ons – Price Per

China Plates (\$0.75)
Water Goblet (\$0.75)

Water Carafes (\$3.00)
Linen Napkin (\$0.75)

Table Linens (\$8.00)
Appetizers (please inquire)

Beef

Thinly Sliced Angus Sirloin
Grilled USDA choice top butt sirloin served in hot au jus

Beef Burgundy Tips
Tender cuts of beef tenderloin served in a merlot mushroom sauce over egg noodles or rice

Meat Loaf
BBQ glazed meatloaf accented with a thin layer of cheese

Italian Rope Sausage
Italian rope sausage cooked with sautéed peppers & onions

Steak Fajitas
Seasoned steak fajitas with sautéed peppers & onions – served with all the fixings

Beef Taco Bar
Seasoned ground beef – served with all the fixings

Pastas

Cheese Tortellini w/ Marinara Alfredo Pasta

Seafood Pasta

Penne Pasta w/ Marinara

Butternut Squash

Cheese Filled Ravioli

Pasta Carbonara

Beef Stroganoff

Mac and Cheese

Poultry

Champagne Chicken
Grilled boneless chicken breast smothered in K&J's famous champagne sauce

Chicken Carbonara
Grilled, boneless chicken breast with bacon bits and carbonara sauce

Grilled Turkey Breast
Charcoal grilled turkey breast with rich, turkey gravy

Chicken Kiev
Parmesan breaded boneless chicken filled with seasoned butter

Chicken Cordon Bleu
Ham & swiss rolled inside a boneless chicken breast with a parmesan breading

Chicken Parmesan
Parmesan breaded boneless chicken in a marinara sauce with melted cheese

Baked or Grilled Chicken
Oven roasted or charcoal grilled cuts of bone-in chicken with light crusting

Chicken Fajitas
Seasoned chicken fajitas with sautéed peppers & onions – served with all the fixings

Chicken Taco Bar
Seasoned ground chicken – served with all the fixings

Pork

Pulled Pork
Charcoal grilled, slow cooked pork roast shredded & served with BBQ sauce

Honey Glazed Ham
Sliced ham baked with a sweet honey glaze

Grilled Pork Tenderloin
Sliced pork tenderloin served with your choice of sauce

Grilled Pork Chops
Seasoned, charcoal grilled pork chops with your choice of sauce

BBQ Ribs
Tender ribs fired on a charcoal grill followed by a slow oven baked finish

Seafood

Lightly Breaded Walleye
Parmesan crusted walleye

Parmesan Crusted Cod Oven-baked, lightly breaded parmesan crusted cod

Grilled Shrimp Scampi
Grilled shrimp scampi with a hint of lemon – served with butter

Sides

Specialty Menus

Potatoes & Starches

Mashed Potatoes w/ Gravy
Garlic Mashed Potatoes
Au Gratin Potatoes
Cheesy Twice Baked Potatoes
Roasted Baby Red Potatoes w/ Peppers & Onions
Rice Pilaf
American Fries
Wild Rice Blend w/ Mushrooms
Horseradish Potatoes

Steamed Vegetables

Green Bean Almandine
Honey Glazed Carrots
Green Beans w/ Carrots
Broccoli Spears
Whole Kernel Corn
California Medley
Oriental Blend
Italian Blend
Peas and Pearl Onions
Capri Style

Salads

Caesar Salad
Tossed Garden Salad
Pasta Salad
Chicken Wild Rice
Romaine Salad w/ Raspberry Vinaigrette
Cheese Tortellini Pasta Salad
Creamy Coleslaw
Seafood Salad

Appetizers

Vegetable Tray w/ Dip
Fruit Tray
Pickle Roll-Ups
Shrimp Cocktail
BBQ Meatballs
Chicken Wings
Egg Rolls
Beef or Chicken Kabobs
Stuffed Mushrooms
Bacon Wrapped Scallops
Cheese Tray w/ Crackers
Spinach w/ Sour Dough Bread
Assorted Sandwich Platter
Champagne Chicken Bites
Sliced Sirloin w/ Silver Dollar Buns

Picnic Menu

Pulled Pork
USDA Choice Lean Burgers
Grilled Beer Brats
All Beef Hot Dogs
Marinated Boneless Chicken Breast Sandwiches
Marinated Ribeye Steak Sandwiches
BBQ Ribs
BBQ Beef
Chicken Wings
Corn on the Cob (seasonal)
Firehouse Baked Beans

Breakfast Menu

French Toast
Pancakes
Egg Dish - (*Various Options*)
Applewood Smoked Bacon
Honey Baked Ham
Hashbrowns
Breakfast Potatoes
Assorted Pastries - *Muffins, Donuts, Danishes*