

Thank you for choosing A KayTahRing Company. We look forward to helping you plan your next event. Our goal is to help you select a menu that fits your preferences and style. You can build your own menu, or we will be more than happy to create a custom menu for you.

When planning a special event, there are a lot of factors to consider regarding the style of service, use of china, glass/silverware, linens, staff, delivery, or the use of disposables. We are more than happy to assist you in making those decisions.

Whether your event will be at your location, or at one of the many local venues, we look forward to making it a great success for you and your guests.

It will be a pleasure to serve you.

Hanif – owner

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505-908-9711

Breakfast

Pick up, Delivery, or staffed

|  |  |  |
| --- | --- | --- |
| Basic Breakfast $9.00 pp  Breakfast Breads  Yogurt  Fruit  Juice | Classic Breakfast $11.00 pp  Bagels  Cream Cheese  Fruit  Juice | Full Breakfast $17.00 PP  Entrée: French toast  Fancy Scrambled Eggs  Red Skin Breakfast Potatoes  Sausage or Bacon  Fruit  Yogurt Parfaits  Juice |

Also Available

Breakfast Burritos, +$3 pp

Carved Meats (ham or roast beef), + $5 pp

Eggs Benedict, + $3 pp

Egg Sandwiches, + $3 pp

Fancy Scrambled Eggs, + $3 pp

Frittata, + $3 pp

Hot Cereals, + $2 pp

Quiche, + $2 pp

Strata, + $3 pp

Yogurt Parfait, + $2 pp

Lox Platter with Capers and Diced Red Onion, + $5 pp

Fruit Salad, + 3 pp

SANDWICHES

($2 pp fee for individual boxing of lunches)

SANDWICH - $11 pp

Choice of 3 pre-made sandwiches

Ham and American

Turkey and Swiss

Roast Beef and Cheddar

Tuna Salad

Egg Salad

Mayo and mustard

Choice of bread:

White wraps

Whole wheat bread

White bread

Fresh Baked Cookie Platter

Sandwich Sides – Pick 2

Potato Chips Orzo Salad

Potato Salad Tossed Salad

Pretzels Broccoli Salad

Cole Slaw Pasta Salad

Seasonal Fruit 3 Bean Salad

Hot Lunch and Dinner Menus

Build your own menu from below.

|  |  |  |  |
| --- | --- | --- | --- |
| Basic $9.00 | Classic $13.00 | Deluxe $18.00 | Deluxe $ Appetizers $25.00 |
| 1 Salad  1 Pasta Entrée  1 Side  Bread  Cookie Platter | 1 Salad  1 Entrée  2 Sides  Bread  Cookie Platter | 1 Salad  2 Entrees  2 Sides  Bread  Cookie Platter | 3 Appetizers  1 Salad  2 Entrees  2 Sides  Bread  Specialty Dessert |

Details for deliveries

|  |  |
| --- | --- |
| Disposables  Cold Beverages (coke, Sprite, D. Coke, water)  Delivery Fee:  Less than 5 miles  5 to 10 miles  11 to 20 miles  Over 20 miles  Other details to consider  China, Glass, Silver  Linen: Basic colors  Hot holding Rental: Chafers, sterno, and hot box  Alcohol certified servers  Bartender  Attendant fee | $1.00 per person  $1.00 per person  FREE  $10.00  $20.00  $1.00 per mile  $5.00 per person  $10.00 per linen  $100.00  $25.00 per server per hour – minimum 4 hrs  $75.00 per hour minimum 2 hours  $150.00 |

Minimum order for listed prices – 15 people

Prices and ingredients subject to change based on availability

Soups

Green Chili Stew

Chicken Noodle Soup

French Onion Soup

Gazpacho

Salads

Caesar Salad with Croutons

Garden Fresh Salad – tomatoes, cucumbers, carrots with ranch or Italian dressing

Mediterranean Salad – romaine, tomatoes, feta, olives, red onion, cucumber, croutons, vinaigrette, Spinach Salad – Spinach with dried cranberries, candied nuts, lemon vinaigrette

Strawberry Salad – Romaine, strawberries, red onion with strawberry vinaigrette

Entrees

Chicken

Herb and Garlic Roasted Bone in Chicken

Bowtie Pesto with Grilled Chicken

Chicken Marsala (breaded chicken breast with

mushroom and marsala sauce)

Chicken Piccata (breaded chicken breast with

lemon caper sauce)

Whole Rosemary Roasted Chicken

Roasted Turkey Breast

Chicken Enchiladas

Beef

Beef and Broccoli

Beef Stroganoff

Classic Beef Lasagna

Roasted Beef Tenderloin, Bearnaise Sauce, + $15 pp

Sliced Tender Beef with Glazed Mushrooms & Onions

Grilled Filet Mignon, + $15 pp

Prime Rib, Horseradish Cream & Au jus, + $10 pp

Grilled Ribeye, + $10 pp

Grilled Sirloin, + $5 pp

Meatloaf

Beef Enchiladas

Beef Fajitas

Pasta Entrees

Traditional Beef Lasagna

Beef Stroganoff

Bowtie Pesto Pasta with or without Grilled Chicken

Pasta Primavera

Pasta Pomodoro

Penne with Roasted Pepper Cream Sauce

Seafood Risotto, + $2 pp

Spaghetti Bolognese

Vegetarian Lasagna

Sides

Buttered Egg Noodles

Pasta Marinara

Pasta Alfredo (green chili) +$1.00 pp

Rice Pilaf

White Rice

Wild Mushroom Risotto, + $2 pp

Grilled Asparagus, + $2 pp

Calabacitas

Garlic Green Beans

Roasted Vegetables

Au gratin Potatoes

Roasted Garlic Mashed Potatoes

Mashed Potatoes & Gravy

Herb Roasted Red Potatoes

BBQS and Cookouts

**1 Entrée $10.00, 2 Entrees $12.00, 3 Entrees $13.00**

Entrees

Grilled Hamburger

Grilled Chicken Breast

Hot Dogs

Brats

Condiments (ketchup, mayo, mustard)

Lettuce, Tomato, Onion, Cheese Platter

Buns

Fresh Baked Cookie Platter

Beverages (soft drinks and water) + $1 pp

Disposables + $1 pp

BBQ & Sides – Choose 2

Potato Chips Potato Salad

Pretzels Cole Slaw

Fruit Orzo Salad

Tossed Salad, Broccoli Salad

Pasta Salad, 3 Bean Salad

Baked Beans

BEVERAGES

COLD BEVERAGES, $1 pp

Soft Drinks – Coke, Sprite, Diet Coke

Iced Tea

Lemonade

Punch

Bottled Water

HOT BEVERAGES – request pricing for delivered hot beverages

Hot Tea

Coffee

Hot Spiced Cider

Hot Chocolate

ALCOHOL, we ask our clients to provide their own alcohol,

$150 bartender fee per bartender

Glassware pricing is based on bar needs.

Disposable cups: $1 pp

Hors D’oeuvres / Appetizers

|  |  |  |  |
| --- | --- | --- | --- |
| Basic Hors D’ouevres  $10.00 per person  3 Cold | Classic  $17.00 per person  3 Cold  4 Hot | Deluxe  $25.00 per person  5 Cold  5 Hot | Savory & Sweet  $27.00 per person  3 Cold  3 Hot  3 Desserts |

COLD APPETIZERS

Cheese Platter

Crostini Trio (pesto, bruschetta, wild mushroom)

Crudite Platter (assorted raw vegetables with ranch dip)

Seasonal Fruit Platter

Fruit Skewers

Gazpacho Shooters

Hummus and Pita Platter

Lox Bites, + $1 pp

Mini Sandwiches

Shrimp Cocktail, + $2 pp

Vegetable Thai Spring Rolls with Peanut Sauce, + $1 pp

Roasted Vegetable Platter

HOT APPETIZERS

Beef Empanadas

Franks in Blanket

Sesame Chicken Bites

Chicken Satay with Peanut Sauce

Chicken Wings (choice of BBQ, Hot, Honey, Garlic)

Carved Tender Beef Bites with Horseradish, + $1 pp

Chicken Teriyaki

Crab Cakes with jalapeno sambal, + $2 pp

Pistachio Encrusted Lamb Chop Lollipops, + $3 pp

Pear and Gorgonzola Quesadillas

Penne with Roasted Pepper Cream

Coconut Shrimp with Orange Marmalade, + $2 pp

Garlic Roasted Shrimp, + $2 pp

Spinach and Artichoke Dip in Bread Bowl

Stations

$100.00 attendant fee per station

Ham Carving Station $12 pp

Tender Beef with wild mushroom sauce

Prime Rib & horseradish cream + $5 pp

Beef Tenderloin & wild mushrooms + $5 pp

Pork Loin

Turkey breast

Rolls to make sandwiches

Pasta Station (choose 3) $10.00 pp

Penne Marinara

Pasta Alfredo (green chili +1.00 pp

Pasta Primavera

Bowtie Pesto

Penne with Roasted Pepper Cream Sauce

Parmesan Cheese

Bread

Caesar Salad, +2.00 pp

Grilled Chicken, + $2.00 pp

Meatballs, + $2.00 pp

Fajita Feast $12 pp

Grilled Chicken and Beef

Bell Peppers and Onions

Flour Tortillas

Chips and Salsa

Mexican Rice

Sour Cream, Tomatoes, Onions,

Olives, Guacamole, Shredded Cheddar

Mashed potato Bar $10.00 pp

Mashed Potatoes

Bacon

Scallions

Gravy

Cheddar

Caramelized Onions

Whipped Sweet Potato (brown sugar)+ $3pp