



www.kandfcatering.com

(425)241-8125

(425)281-5922

Holiday Menu 2018

Herb Crusted Tenderloin of beef

With rosemary, thyme, garlic

Prosciutto Wrap chicken

Stuffed with spinach, mushroom and gorgonzola topped off with a hint of sweet balsamic

Honey and Cider Glazed Baby Carrot

Creamy Garlic Mash potato

Festive Winter Salad

Mixed Winter Green with Sun-dried Cranberries, Feta

Cheese, Red Onion, Candied Walnuts and Citrus Champagne Vinaigrette

Fresh baked Rolls with butter

29.39

Oven roasted ribeye

seared with herbs and served with au jus.

Parmesan Crusted Salmon

Rosemary and dill citrus butter sauce

Oven Roasted Red Skin potato

Roasted Veggie medley

Zucchini, yellow squash, green beans, bell peppers. garlic salt and pepper

Broccoli Apple & Almond Salad

Kale Sun-Dried Cranberries, Red Onions and Creamy Honey Cider Dressing

Fresh baked Rolls with butter

30.25

Sliced Honey Glazed Ham

Cranberry Chutney

Grilled Chicken Breast

Caramelized Onions, Mushrooms, & Herbed Port Jus

Scalloped Potatoes

Yukon's, onion, butter, cream salt and pepper

Cornbread Stuffing



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Celery, onion, sage, egg, buttermilk, chicken stock

Green Beans Almandine

Garlic, olive oil, almonds, cayenne pepper

Fresh baked Rolls with butter

20.25

Roasted Herb Turkey Breast

With Shallot Gravy

Sliced Flat-Iron Steak

Mushroom Demi-Glace

Creamy Mashed Potatoes

Roasted Winter Root Vegetables

Parsnips, butter squash, carrots and sweet potato tossed with olive oil and parsley

Fresh baked Rolls with butter 24.39

Black Forest Ham roasted ham

honey glaze

Apple glazed Pork Tenderloin

Parsley, onion, balsamic vinegar, fresh apple and Riesling wine

Cranberry Stuffing

Onion, cranberries, celery, butter, chicken stock

Garlic Mashed Potatoes

Candied Yams

Carrots, Zucchini & Squash Medley

Tossed with olive oil salt and pepper

Fresh baked Rolls with butter

19.95

Desserts

Pies

All pies are 9" serve 8-10

Apple \$25

Apples, brown sugar, and cinnamon, with a touch of butter and nutmeg



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Berry \$25

Made with raspberries, blueberries, and blackberries; and finished with a lattice crust

Pecan \$25

Brown sugar and pecans

Pumpkin \$22

Apple Crumble \$5 per-person

apples, butter, sugar, flour, cinnamon, and oats and brown sugar, ginger, and/or nutmeg