

APPETIZERS

Chips and Dip

House Made Tortilla Chips served with Fresh Salsa and Queso Dip: \$2.50 a person

Mini Caprese Skewers

Fresh Buffalo Mozzarella, Cherry Tomatoes, Fresh Basil, Balsamic Glaze, and Sea Salt: \$15 a Dozen

Chicken and Jalapeno Brochettes

Piece of Grilled Chicken Breast and Jalapeno wrapped in Bacon served with a cool Buttermilk Aioli: \$18 a Dozen

Kamp's Deviled Eggs

Classic Style with a Candied Bacon and Slice of Fresh Jalapeno: \$18 a Dozen

Mini Sausage Rolls

Little Smokies wrapped in Puff Pastry cooked to a Golden Brown served with a Spicy Dijon Mustard: \$15 a Dozen

Mini Crab Cake

Handmade Crab Cake served with a Spicy Remoulade: \$48 a Dozen

Bacon Wrapped Stuffed Jalapenos

Fresh Jalapeno stuffed with Cream Cheese and Pepper Jack Cheese then Bacon Wrapped and cooked to Perfection: \$36 a Dozen

Premium Add-On Carving Stations

We can do carving stations with the following meats all are market priced and served with Choice of Two of our House Made Sauces, Horseradish Sauce, Bourbon BBQ, and Au Jus :

SLOW ROASTED PORK BELLY, BONE-IN HAM, TRI-TIP STEAK, ROAST BEEF, PRIME RIB, & BEEF TENDERLOIN

PANS TO GO

Pans Serves up to 8 People

PAN OF PENNE ALFREDO	\$45	MEATLOAF	\$75
Add Chicken	\$65	<i>With Mashed Potatoes</i>	
SPAGHETTI MARINARA	\$45	BEEF TIPS	\$75
Add Meatballs	\$65	<i>Served over White Rice</i>	
LEMON CHICKEN	\$65	ROASTED PORK LOIN	\$75
<i>Over Lemon Caper Butter Pasta with Spinach and Tomatoes</i>		<i>Served with Roasted Red Potatoes</i>	

Bourbon BBQ Meatballs

Hand Made Meatballs with Beef and Italian Sausage grilled and tossed in Bourbon BBQ Sauce: \$18 a Dozen

Baked Brie En Croute

Served with Seasonal Fruit Preserves and Toast Points: \$40.00 for Small feeds up to 25 ppl \$75.00 for Large feeds up to 50 ppl

Nacho Bar

Tortilla Chips with Green Chili Queso Blanco, Tomatoes, Black Beans, Red Onions, and Jalapenos: \$4.00 a Person

Spinach Dip

Spinach and Artichoke Dip by the Pan Small Pan feeds (20) - \$35 Large Pan feeds (40) - \$50

Chicken Satays

Your Choice of: Cajun with a Spicy Remoulade Hawaiian with a Sweet and Sour Sauce Grilled Thai Style with a Peanut Sauce \$25 a Dozen

Stuffed Mushrooms

Baby Bellas stuffed with Seasoned Bread Crumbs and a Blend of Cheeses baked to a Golden Brown: \$24 a Dozen Crab Stuffed: \$36 a Dozen

BUFFETS

20 People Minimum

THESE ARE SUGGESTIONS, WE WILL MAKE ANYTHING YOU WANT!

Quiche

Choice of Two: Ham, Bacon, Veggie, Sausage, or Florentine served with Breakfast Potatoes and Fruit Salad \$14.95 a Person

Taco Bar

Pick 2: Pork Carnitas, Ground Beef, Chorizo or Grilled Chicken served with Corn and Flour Tortillas, Shredded Lettuce, Shredded Cheese, Pico, Sour Cream, Mild and Spicy Salsa finished with Spanish Rice and Refried Beans \$17.95 a Person

Sub Carne Asada for \$2.00

Italian Chicken and Salisbury Steak

Italian Chicken, Salisbury Steak in a Savory Mushroom Onion Gravy, House Salad, Mashed Potatoes, Green Beans, and Rolls \$19.95 a Person

BBQ Sliders

Slow Smoked Pulled Pork and Chopped BBQ Beef served with Pretzel Rolls, Bourbon BBQ Sauce, Roasted Red Potato Salad and Corn on the Cob \$19.95 a Person

Fajita Bar

Grilled Steak and Chicken Fajitas with Onions and Green Peppers served with Corn and Flour Tortillas, Shredded Lettuce, Shredded Cheese, House Made Pico, Sour Cream, Mild and Spicy Salsa finished with Spanish Rice and Refried Beans \$20.95 a Person

Sub Shrimp for \$2.00

The Italian

Creamy Tuscan Chicken over Linguini and Lasagna served with a Tossed Italian Salad and Garlic Bread \$21.95 a Person

Rajun Cajun

Shrimp & Crawfish Etouffee and Blackened Chicken with Red Beans & Rice and Corn on the Cob served with Jalapeno Cornbread Muffins \$25.95 a Person

Smoked and Roasted

Sliced Tri-Tip Steak and Roasted Pork Loin served with Red Roasted Potatoes, Fresh Blistered Green Beans, Bourbon BBQ, Horseradish Sauce, House Salad, and Fresh Bread \$29.95 a Person

CATERING MENU



**10 N.E. 10TH STREET
(405) 230-1910**

WE CATER TO GROUPS ANY SIZE

48-hour notice is required for all deliveries and catered buffets.

A drop off delivery fee of 10% of the total food and beverage with a minimum \$25 fee will be added to the bill for delivery and set up.

There is a 15% delivery fee and setup, if you need chafing dishes. We finish setting your buffet table with disposable plates, napkins, cutlery, and serving utensils.

We delivers your meal in disposable containers, So you may take home any leftovers.

KAMPS1910CAFE@KAMPCO.BIZ

