



the FRESH FORK

ORDER

custom catering

AND BRING THE

*freshest
flavors*

to your next event





breakfast

fruit and yogurt	6
greek yogurt, seasonal fruit, honey, granola, dried cranberries, bottled water and regular coffee	
oatmeal	5
hot oatmeal, dried cranberries, honey, granola, bottled water and regular coffee	
breakfast graze	12
individual spinach, potato and rosemary frittata, greek yogurt parfait, individual overnight oats cup, bottled water and regular coffee	
classic hot breakfast	10
scrambled eggs, home fries, bacon, sliced fruit, bottled water and regular coffee	
continental	8
mini muffins, mini pastries, sliced fruit, bottled water and regular coffee	

beverage

bottled water	1.50
sparkling water	2
coffee service (per person)	3
coffee, hot tea, decaf	
regular coffee airpot (serves 10)	20
decaf coffee airpot (serves 10)	20
hot tea airpot (serves 10)	20
bottled soda	1.75
energy drinks	3.50
bottled juice	2.50
bottled iced tea & lemonade	2
bai beverages	2.50
gatorade	3
premium water	3
smart water, aqua pana, fiji	
premium sparkling water	3
bottled cold brew coffee	4

a la carte

whole seasonal fresh fruit	1
minted fruit salad	2
sliced fresh fruit	3
assorted yogurt cup	2
individual yogurt parfait	3
yogurt, fresh fruit, granola	
mini egg stratas	2
spinach and parmesan	
caramelized onion and ham	
better for you sandwich thins	3
egg white ham and swiss	
egg white, tomato and cheddar	
mini breakfast wraps	3
egg and cheese	
southwestern sausage	
peppers, egg and sun dried tomato	
classic breakfast sandwiches	4
bacon, egg & cheese croissant	
sausage, egg & cheese english muffin	
ham, egg and cheese english muffin	
egg and cheese english muffin	
individual assorted cereal cups	3
with milk	
scrambled eggs	2.50
sausage	1.50
bacon	1.50
biscuits and sausage gravy	3.50
mini pastries	2
bagels	3
butter, cream cheese, fruit preserves	



deli

priced per person
minimum of 6 guests

mini sandwiches 8
selection of 3 mini sandwiches, choice of side salad, bakers chips, cookies and bottled water

- | | |
|---------------------------------------|---|
| italian
caprese
buffalo chicken | turkey & avocado
tuna salad
ham and swiss |
|---------------------------------------|---|

wraps 10
selection of 3 wraps, choice of side salad, bakers chips, cookies and bottled water

- | | |
|---|---|
| greek chicken
turkey club
roasted veggie
antipasto | chicken salad
turkey provolone basil
cucumber hummus
roast beef and bleu |
|---|---|

side salad selections: pesto pasta salad, potato salad, caesar salad, garden salad

artisan sandwiches 10
selection of 3 artisan sandwiches, choice of side salad, bakers chips, cookies and bottled water

- | | |
|--|--|
| italian hoagie
caprese chicken
roast beef and bleu | veg focaccia
pesto turkey club
honey dijon ham |
|--|--|

build your own deli 10
variety of deli meats and cheeses, roasted vegetables, lettuce, tomato, condiments, artisan bread, choice of side salad, house chips, cookies and bottled water

executive boxed lunch 12
assortment of artisan sandwiches and wraps, side salad cup, chips, cookie and a bottle of water to go

boxed lunch 10
classic sliced bread sandwiches, chips and a cookie to go

custom
selections
available!



salad

build your own salad bar (per person) 7

array of fresh garden salad ingredients, two dressings and dinner rolls

herb grilled chicken	+3
lemon pepper salmon	+6
marinated flank steak	+6
grilled shrimp skewers	+4

salad platters

selection of family style salad with dressing on the side

chicken caesar

small (serves 10-15) 75 / medium (serves 20-25) 120
large (serves 35-40) 190 / party (serves 50-60) 275

greek salad

small (serves 10-15) 105 / medium (serves 20-25) 170
large (serves 35-40) 270 / party (serves 50-60) 390

gourmet chicken cobb

small (serves 10-15) 120 / medium (serves 20-25) 195
large (serves 35-40) 310 / party (serves 50-60) 450

side salad platters

your choice of side salad from the selections below

classic caesar salad

small (serves 10-15) 30 / medium (serves 20-25) 50
large (serves 35-40) 75 / party (serves 50-60) 110

red potato salad

small (serves 10-15) 45 / medium (serves 20-25) 75
large (serves 35-40) 110 / party (serves 50-60) 160

pesto pasta salad

small (serves 10-15) 45 / medium (serves 20-25) 75
large (serves 35-40) 110 / party (serves 50-60) 160

garden salad

small (serves 10-15) 45 / medium (serves 20-25) 75
large (serves 35-40) 110 / party (serves 50-60) 160

minted fruit salad

small (serves 10-15) 45 / medium (serves 20-25) 75
large (serves 35-40) 110 / party (serves 50-60) 160

platters

chef bites

chef's choice fun, seasonal apps and small bites
small (serves 10-15) 75 / medium (serves 20-25) 120
large (serves 35-40) 190 / party (serves 50-60) 275

mediterranean grilled vegetable skewers

small (serves 10-15) 75 / medium (serves 20-25) 120
large (serves 35-40) 190 / party (serves 50-60) 275

vegetable crudité's and hummus

small (serves 10-15) 60 / medium (serves 20-25) 95
large (serves 35-40) 150 / party (serves 50-60) 220

fruit skewers with yogurt dipping sauce

small (serves 10-15) 75 / medium (serves 20-25) 120
large (serves 35-40) 190 / party (serves 50-60) 275

antipasto

pepperoni, salami, capicola, provolone, fresh mozzarella, roasted peppers, marinated mushrooms, kalamata olives, artichokes, crostini
small (serves 10-15) 75 / medium (serves 20-25) 120
large (serves 35-40) 190 / party (serves 50-60) 275

mediterranean tray

marinated chicken skewers, roasted eggplant, roasted red peppers, hummus, olives, feta and pita
small (serves 10-15) 105 / medium (serves 20-25) 170
large (serves 35-40) 270 / party (serves 50-60) 390

shrimp cocktail

small (serves 10-15) 120 / medium (serves 20-25) 195
large (serves 35-40) 300 / party (serves 50-60) 420

custom
selections
available!



the FRESH FORK



create

lemon parsley salmon 12
wild rice, roasted brussels sprouts, white bean and kale salad, fruit kebabs and bottled water

mediterranean graze 13
grilled pita, selection of two proteins, classic hummus, kalamata olives, diced tomatoes, diced cucumbers, red onion, feta cheese, tzatziki, greek salad, tabbouleh and bottled water

proteins: lamb and beef gyro, falafel, chicken shawarma

taco cantina 8
pollo asado, soft tortillas, pico de gallo, salsa roja, black beans, spanish rice, tortilla chips, shredded lettuce, cheddar cheese and bottled water

add calabacitas +2

add carne asada +6.50

add pork al pastor +6

add guacamole +2

add cilantro lime slaw +2

herb chicken kebabs 9
sun-dried tomato pesto couscous, garden salad, sesame cucumber salad and bottled water

italian 11
penne pomodoro, chicken cutlet with artichoke ratatouille, garlic bread, caesar salad, parmesan cheese and bottled water

add eggplant parmesan 3

add caprese salad 3

baked potato bar 7

seasoned russet potatoes and sweet potatoes, steamed broccoli, cheese sauce, vegetarian chili, shredded cheddar cheese, green onions, salsa, sour cream, bacon, garden salad and bottled water

add diced grilled chicken +3

add beef chili +3

barbeque 11

bbq chicken breast, carolina chopped pork, spicy collard greens with bacon, macaroni and cheese, coleslaw and bottled water

earth bowl 8

chef's selection of fresh, seasonal roasted vegetables, whole grains, two specialty sauces and two toppers served with bottled water

herb grilled chicken +3

grilled tofu +3

lemon pepper salmon +6

marinated flank steak +6

rosemary shrimp +5

custom selections available!



the fresh fork



pizza

16" rustic pizzas made in house
prices per person

4 cheese	7
mozzarella, provolone, parmesan and cheddar	
pepperoni	8
mozzarella, crushed tomatoes, pepperoni	
mushroom	8
mozzarella, fresh mushrooms	
the works	8
italian sausage, red onions, bell pepper, black olives, mozzarella cheese	
margherita	8
fresh mozzarella, roma tomatoes, fresh basil	
roasted potato	8
thin sliced potatoes, roasted garlic spread, cheddar, scallions, bacon and ranch	
meat lovers	8
pepperoni, sausage, ham, meatballs, mozzarella	
add caesar salad	3

stromboli

buffalo chicken	6
grilled chicken, celery, carrots blue cheese, and hot sauce with side of marinara	
cheese and broccoli	6
Mozzarella, ricotta, cheddar, parmesan and broccoli with side of marinara	
eggplant portobello	6
eggplant, portobello, red peppers, mozzarella, and spinach with side of marinara	
meat lovers	6
ham, pepperoni, sausage, meatballs, and mozzarella with side of marinara	
turkey and swiss	6
turkey, swiss, caramelized onions, mushrooms, and garlic with side of marinara	
cheeseburger	6
beef, tomatoes, onions, pickles, ketchup, and mustard with side of marinara	
add caesar salad	3

custom
selections
available!



the FRESH FORK



snacks

cookies	½ dozen 7	/	dozen 13
brownies	½ dozen 8	/	dozen 15
cookies and brownies	½ dozen 8	/	dozen 15
mini dessert bars	½ dozen 11	/	dozen 21
mini cupcakes	½ dozen 8	/	dozen 15
fruit and cheese tray with french loaf crostini			
small (serves 10-15)	35	/	medium (serves 20-25) 55
large (serves 35-40)	77	/	party (serves 50-60) 110
house baked kale chips			
small (serves 10-15)	10	/	medium (serves 20-25) 15
large (serves 35-40)	20	/	party (serves 50-60) 25
dark chocolate and mixed nut trail mix			
small (serves 10-15)	40	/	medium (serves 20-25) 65
large (serves 35-40)	100	/	party (serves 50-60) 140
flavored popcorn			
classic, chili spiced, caramel pancetta, rosemary, dark chocolate ancho			
small (serves 10-15)	10	/	medium (serves 20-25) 15
large (serves 35-40)	25	/	party (serves 50-60) 35
spiced peanuts			
small (serves 10-15)	15	/	medium (serves 20-25) 25
large (serves 35-40)	35	/	party (serves 50-60) 50

platters

Please refer to the platters section for additional snack selections

themed breaks

wellness break	6.50
vegetable crudité, low fat ranch dip, granola bars, dried fruit, nuts, minted fruit salad and bottled water	
cookies and milk	5
variety of our all-butter cookies, chocolate milk, 2% milk, chocolate bars and candies	
nutella bar	6.50
variety of our all-butter cookies, flatbread bites, fresh fruit and bottled water	
bruschetta	5
classic tomato bruschetta, caramelized onion spread, spinach artichoke spread flatbread crisps, crostini and bottled water	
happy hour	9
classic bar foods, sliders, flatbreads and pretzels with cheese sauce, along with a seasonal, signature mocktail and bottled water	

celebration

full sheet, ½ sheet, ¼ sheet cakes, specialty desserts and cupcakes

call our catering team to elevate your event!



the FRESH FORK



policies

custom
selections
available!

How It Works

Catering orders will include all necessary plates, utensils, napkins and condiments in quantities consistent with your order. We also supply all food and beverage equipment needed to ensure food is served properly. China and linen service can be rented for your event at an additional charge. Our catering attendants will deliver, set-up and pick up your order at your requested location.

Last Minute Orders

We ask for a 24 hour notice for catering orders but understand that last minute needs do arise. Please contact the catering office for your last minute needs and we will make every effort to accommodate them.

Don't see what you are looking for?

Contact our Catering Manager and we will develop a customized menu that fits your needs.

Additional Service

If you are hosting an important all-day event or a large scale meeting that requires more attention than just a set up, delivery and pick up, we can arrange for you to have a catering attendant to tend to any immediate needs that arise. Speak to our catering manager to schedule an attendant to make sure your event is a success!

Special Events

Are you looking to host a seated dinner or cocktail reception?
We can plan and execute your event. Set up a meeting with our Catering Manager to go over your ideas!

Cancellations

Catering orders are made specifically for your meeting, therefore cancellations must be made 24 hours in advance. When this is not possible, please let us know if we can deliver your order to another location. Cancellation fees may apply.



the FRESH FORK



custom
selections
available!

contact

Brian Mika | Kiewit Cafe

402-310-2729 | <https://eurestcafes.compass-usa.com/kiewitcafe>