



KOCH

CATERING

MENU



the fresh fork



breakfast

wellness fruit and yogurt 8.00 ea*
low-fat yogurt, sliced fruit, granola, nuts, raisins,
juice, water, coffee service , hot teas and juice

deluxe breakfast bakery 7.00 ea*
freshly baked pastries and seasonal fresh fruit
bowl served with coffee service, hot teas and
juice

deluxe donut bakery 7.00 ea*
freshly baked donuts and seasonal fresh fruit
bowl served with coffee service, hot teas and
juice

wellness graze 11.00 ea*
seasonal crustless quiches , sweet
potato hash, low fat yogurt parfait with fresh
berries and granola, coffee and hot teas

classic hot breakfast 12.00 ea*
scrambled eggs, home fries or hash browns ,
bacon or sausage, french toast or pancakes .
sliced fruit, juice, water, coffee service

beverage

coffee service 3.00 ea
coffee, hot tea, decaf
flavored coffee 10.00
bottled water 2.00 ea
bottled soda 2.00 ea
bottled juice 1.70 ea
bottled iced tea 2.00 ea
energy drinks** 3.50 ea
gatorade 3.00 ea

breakfast tacos 8.00 ea*
scrambled eggs w/ onions & peppers on a 6-
inch tortilla (choice of bacon & sausage or
chorizo) served with house made salsas,
toppings and spanish potatoes

energy breakfast 7.00 ea*
scrambled eggs, choice of bacon or sausage
links. served with whole wheat bread

breakfast sliders 8.00 ea*
premium selection of breakfast sandwiches
and breakfast burrito served on artisan breads
with juice, coffee and hot teas

a la carte

fresh fruit tray * 4.00 ea
assorted muffins 1.80 ea
assorted scones 2.00 ea
assorted danish 2.00 ea
bagels w/ cream cheese 2.00 ea
whole fresh fruit 1.00 ea
assorted yogurt parfait 3.00 ea
assorted donuts 2.00 ea
assorted overnight oatmeal 5.00 ea



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*minimum quantity 10



deli

side selections: seasonal pasta salad, green salad, house salad, grain salad or fruit salad.

hot deli 12.00 ea*
eggplant parmesan, cubano, meatball, parm, heroes choice of garlic parmesan fries, bakers chips or side salad and mini sweet bars

graze deli 11.00 ea*
mini sandwiches on a fresh house baked mini bread with a chef inspired seasonal soup, choice of side, bakers chips and mini sweet bars

BYO delicatessen 12.00 ea*
assorted cold cuts, grilled chicken, imported and domestic cheese, vine ripened tomatoes, lettuce, lettuce, red onions, & relish platter. served with your choice of side, specialty breads, house made bakers chips and freshly baked cookies

gourmet boxed lunch

side salad, house made chips, dessert bar & fruit cup. 11.00 ea

turkey & apple
roasted turkey, crisp green apple, cheddar cheese, spring mix, cranberry aioli on a ciabatta

italian
ham, salami, turkey, red onions, tomatoes, banana peppers, green olives, garlic parmesan dressing on a hoagie

cuban sandwich
roasted ham, salami, swiss cheese, pickles & yellow mustard on a cuban roll

baked deli focaccia sandwich
ham, pastrami, turkey, onions, tomatoes, lettuce, pesto & fontina cheese

roasted chicken caprese

roasted chicken, fire burned tomatoes, pesto marinated fresh mozzarella and arugula.

*also available as vegetarian sandwich

grilled california club sandwich

ham, bacon, turkey, avocado, gouda & arugula on sourdough

turkey & bacon

turkey & bacon w/ caramelized onions, white cheddar, maple mayo on an onion bun

NYC deli style triple stacked

pastrami, turkey, roasted beef, havarti cheese, with mustard with horseradish on a kaiser roll

greek veggie sandwich

cucumber, onions feta, tomatoes, olives & lettuce on a sourdough with creamy italian dressing

roots & seeds

fruit cup, dessert bar and dinner roll. buffalo salad 12.00 ea

buffalo chicken, eggs, bacon, carrots, tomatoes, croutons & blue cheese with ranch

southwestern chopped salad

Romaine, black beans bell peppers, diced tomatoes, corn, green onions, choice of chicken or steak with creamy avocado cilantro dressing

thai chicken salad

edamame, crispy wontons, green onions, peanuts, red peppers, carrots, purple cabbage, spicy thai dressing with choice of chicken or steak

berry salad

strawberries, chickpeas, feta cheese, blueberries, almonds, chicken and raspberry vinaigrette



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global crafting

masala

14.00 ea*

start with fragrant basmati rice, warm naan bread, lentil daal and a mixed seasonal vegetable. choose two proteins and sauces, and we'll compliment the buffet with two chutneys

proteins: chicken, beef, shrimp, pork

saucers: coconut curry, vindaloo, makhni

bok choy

12.00 ea*

bok choy is a quick service pan-asian concept utilizing chef-created and authentic asian cooking sauces to create a plethora of delicious composed dishes accompanied by steamed rice (white or brown), fried rice, or lo-mein noodles, stir fry vegetables and egg rolls

choose two of the following proteins:

orange peel beef	twice-cooked pork
teriyaki chicken	sweet and sour chicken
kun pao tofu	black bean garlic chicken,
Mongolian beef	general tso's chicken

za'tar

14.00 ea*

our middle eastern concept za'tar brings classic dishes and flavors with a twist, and its vegetable centric ingredients list is a great choice for health-conscious and vegetarian clients. enjoy these old-world favorites and build your own pita or plate with our signature chicken or beef shawarma, falafel, traditional vegetable toppers, hummus and tabbouleh

piccola italia

14.00 ea*

the BYO pasta bake allows you the flexibility in choosing several comforting sauces and proteins as well. we pair your customized choices with garlic bread, caesar salad, shredded cheese.

choose two of each:

saucers: pomodoro, bolognese, pesto cream
roasted red pepper, lemon garlic wine, garlic cream and scampi

pasta: penne, rigatoni, spaghetti, rotini.

proteins: meatballs, grilled chicken, sausage, shrimp, ground turkey/turkey meatballs.

big city barbeque

15.00 ea*

we're going to keep this simple, as all great bbq should be, choose two proteins, two sides, and we'll throw in the sauces, cornbread, rolls, fixin's and salad

proteins: carolina pulled pork, chopped brisket, smoked links, smoked half chicken

sides: collards, ranch beans, loaded mac n cheese, potato salad, macaroni salad, cheese corn, bacon green beans

pico mesa

12.00 ea*

enjoy a traditional taqueria style event for your next meeting or celebration. choose two meat proteins to compliment all the ingredients to build a rice bowl, taco, or taco salad

beef barbacoa
chicken tinga
cilantro lime beef

pork al pastor
ground beef or turkey



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roots & seeds

wellness lunch

15.00 ea*

fresh wild caught pesto salmon and/or roasted chicken, seasonal vegetables, and mushroom farro risotto. served with whole wheat fresh baked rolls.

za'tar

12.00 ea*

chicken, beef and vegetable kabobs with orange and fennel salad, hummus, pita and vegetable crudites.

create

brick oven pizzas

one topping

12.00 ea

pepperoni, sausage, beef, chicken, cheese.

specialty

15.00 ea

5 meat: pepperoni, ham, sausage, beef & bacon

the works : pepperoni, beef, sausage, peppers, mushrooms & onions

vesuvio : olive oil, chicken, red peppers, artichoke hearts & shredded mozzarella

marguerite : olive oil, parmesan, roma tomatoes, fresh mozzarella & basil.

chicken pesto: chicken, pesto sauce, garlic chips, artichoke hearts and shredded mozzarella

earth bowl

13.00 ea*

build your bowl with a variety of seasonal roasted vegetables, hearty grains, leafy greens, enjoy nuts and imported cheese for toppings and house made dressings. pick 2 proteins to complement your bowl

grilled chicken

seared salmon **

sautéed shrimp **

roasted steak

BYO salad

12.00 ea*

build your salad of choice with a variety of seasonal raw and grilled vegetables, leafy greens, grains and toppers. choose two proteins and we'll supply the appropriate dressings

grilled chicken

grilled tofu

buffalo chicken

flank steak

chef table

provide your guests the ultimate meeting experience with a live chef-attended station customized to your preference



custom selections available!

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*minimum quantity 10

** upcharge cost



snacks

brownies	2.00 ea
brownies with PB icing	2.50 ea
cookies (2 per person)	2.00 ea
superfoods nut mix	4.50 ea
trail mix	4.25 ea
warm soft pretzels w/ cheese	3.50 ea
flavored popcorn	2.50 ea
cupcakes	2.00 ea
rice krispy treats	2.00 ea

themed breaks

wellness break	6.00 ea*
vegetable crudité, low fat dip, low fat yogurt, granola, superfoods nuts, sliced fruit and bottled water	
afternoon at the movies	5.00 ea*
fresh popcorn, snack mix, mini variety bars & full cold beverage service	
snack attack	5.00 ea*
fresh baked assorted cookies, snack mix & full cold beverage service	
hummus break	6.00 ea*
traditional hummus, seasonal hummus, pita chips vegetable crudité & full cold beverage service	
bruschetta	7.00 ea*
classic bruschetta, spinach artichoke spread, vegetable crudité and flatbread crisps	
popcorn lovers	4.00 ea*
sweet & savory popcorn flavors & toppings served with full cold beverage service	

celebration

full sheet & ½ sheet
specialty desserts and cupcakes
*requires 72 hours notice

call our catering team to
elevate your event!



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policies

**Catering services are available
Monday – Friday
6:30am- 4:00pm**

How it works

Orders can be placed utilizing the EMS on the meeting services sites. There is a \$20 minimum for orders to be delivered. Orders under the minimum are available for pick up in the café office.

All orders must be received by 12:00pm the day prior to your event.

Orders received after 3pm the day prior may be subject to a \$10 asap fee. For last minute changes or updates to your order please contact the catering office at ext. 6655 to confirm accommodations can be made.

All orders are individually prepared, and cancellations can be charged full menu price. All items delivered with the food will be picked up as soon as possible after the function. Missing serving items may incur a replacement charged if not returned

Deliveries

The catering department delivers orders with an approximate 15-minute time frame prior to the requested time. If you require a special circumstance or would like us to deliver at an exact time, please indicate it on the "catering notes" section of your catering order.

Food Safety

The safety of our guests is our top priority. To ensure we meet all local, state and federal guidelines, leftover food will not be allowed to leave an event. Outside food & beverage providers are prohibited at Eurest catered events.

Special Events

Evening catering services are available, a 19% service charge will apply to your order. This does not include an additional fee if your event will require the use of Café Koch. The room rental is \$650.00 and server charges may also apply depending on your type of function.

Specialty linen and/or china may also incur additional charges. Servers are available at a rate of \$20.00 per person per hour with a 2-hour minimum.

Linens, tableware and utensils

Disposable dinnerware is used unless specified otherwise. China, flatware, and glassware can be available at additional charge. Basic white linens tablecloths are \$4.00 each and Spandex white tablecloths are available for \$20.00 each.

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!

Don't see what you are looking for?

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

contact

Koch Catering
316.828.6655

eurestcafes.compass-usa.com/koch



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