



KOCH CATERING MENU

Fall/Winter 2023



the fresh fork



breakfast

wellness fruit and yogurt

7.00ea*

low-fat yogurt, sliced fruit, granola, nuts, raisins & assorted whole grain mini muffins

deluxe breakfast bakery

8.00ea*

freshly baked muffins, danishes, or scones, & seasonal fresh fruit bowl

fall breakfast board

12.00ea*

cheddar apple egg bites, maple bacon, cinnamon rolls with cream cheese icing, pumpkin bread, harvest trail mix with rosemary, roasted fresh pears, dried apricots & apple butter

avocado toast bar

12.00ea*

build your own avocado toast with toasted wheatberry bread, avocado spread, sliced hard boiled eggs, feta cheese, chili spiced pepitas, chopped candied bacon

game day biscuits and sliders

12.00ea*

select 2 flavors served with loaded tater tots
spicy chicken & honey butter biscuit sandwich,
sausage & pimento cheese biscuit sandwich,
applewood bacon, egg & cheddar slider or
turkey, egg & cheddar slider.

potato and rosemary frittata

14.00ea*

baked cage-free egg frittata with fresh spinach, red bliss potatoes, rosemary & feta cheese. served with sausage links, house baked biscuits, and mini apple almond honey yogurt parfaits

don't forget to add coffee!

beverage

coffee service per person

4.00 ea

coffee, hot tea, decaf, condiments

coffee (one air pot serves 6)

15.00 ea

regular, hazelnut, or vanilla, condiments

bottled water

2.50 ea

bottled soda

2.50 ea

bottled juice

3.00 ea

bottled iced tea

2.50 ea

energy drinks

4.00 ea

gatorade

3.50 ea

red bull

4.50 ea

a la carte

assorted breakfast sandwich

5.00 ea*

fresh fruit cup

4.50 ea

assorted muffins

3.00 ea

assorted scone

3.00 ea

assorted danish

3.00 ea

mini apple almond honey yogurt parfait

5.00 ea

whole fresh fruit

1.50 ea

assorted donut

2.50 ea



the fresh fork

*minimum quantity 8



deli

seasonal sandwich and salad graze 14.00 ea*

chicken salad with grapes and almonds sliders, grilled vegetables and pumpkin hummus half wraps, dill potato and apple salad, tuscan kale caesar salad and dessert bars

gourmet boxed lunch 13.00 ea

includes house made chips & cookie

italian

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

chicken salad sandwich

roasted chicken, grapes & almonds on a house baked croissant

grilled california club sandwich

ham, bacon, turkey, avocado, cheddar & arugula on ciabatta

turkey & bacon

turkey & bacon with caramelized onions, cheddar & maple mayo on a brioche bun

buffalo chicken wrap

fried chicken tossed in buffalo sauce & ranch coleslaw wrapped in a flour tortilla

grilled vegetables and pumpkin hummus wrap

grilled vegetables with a seasonal pumpkin hummus on a tortilla wrap

roots & seeds

gourmet boxed lunch salads

includes dinner roll with butter 15.00 ea

southwestern chopped salad

grilled chicken, romaine, black beans, bell peppers, diced tomatoes, corn & green onions, with creamy avocado cilantro dressing

thai chicken salad

grilled chicken, edamame, crispy wontons, green onions, peanuts, red peppers, carrots & purple cabbage with spicy thai dressing

harvest cobb salad

hard-boiled egg, grilled chicken, bacon, avocado, blue cheese, and cherry tomatoes and maple cider vinaigrette

tuscan kale caesar salad

kale, grilled chicken, shredded parmesan, focaccia croutons, roasted tomato, and caesar dressing (garbanzo beans can be substituted for protein to make any salad a vegetarian option)

don't forget to add the drinks!

BYO salad 15.00 ea*

build your salad of choice with a variety of seasonal raw and grilled vegetables, leafy greens, grains and toppers. choose your protein and we'll supply the appropriate dressings- additional protein selection available for groups of 20 or more

grilled chicken

grilled tofu

buffalo chicken

flank steak**

*minimum quantity 8

**upcharge



the fresh fork



global crafting

masala

16.00 ea*

basmati rice, warm naan bread, lentil daal & seasonal roasted vegetables

choose one protein & sauce:

proteins: chicken, pork, beef**, shrimp**,

sauses: coconut curry, makhani, tandoori

additional protein and sauce choices available for groups of 20 or more

bok choy

17.00 ea*

bok choy is a pan-asian concept utilizing authentic asian cooking sauces to create delicious composed dishes including one protein accompanied by steamed white rice or fried rice, stir fry vegetables & egg rolls.

additional protein choices available for groups of 20 or more

choose two of the following proteins:

teriyaki chicken

szechuan chicken

kung pao tofu

mongolian beef**

general tso's chicken

piccola italia

16.00 ea*

4 cheese lasagna rolls with bolognese sauce or spinach lasagna rolls with pesto cream sauce, focaccia garlic bread, tuscan green salad with toasted almonds, shredded parmesan and house made balsamic vinaigrette

both lasagna roll options available for groups of 20 or more

big city barbeque

17.00 ea*

choose your protein, two sides & a bread, we'll throw in the sauces & fixins'- additional protein choice available for groups of 20 or more

proteins: carolina pulled pork, chopped brisket, or smoked shredded chicken

sides: baked beans, loaded mac n' cheese, potato salad, garden salad, or green beans w/ bacon

breads: cornbread or brioche buns

byo street tacos

17.00 ea*

guests can build their own street-style tacos with corn tortillas, authentic proteins, pico de gallo, pickled onion w/ jalapeno & shredded cheese. served with chips and queso, guacamole, crispsitos with honey.

additional protein choice available for groups of 20 or more

select your protein:

- chorizo
- chili lime shrimp
- chicken asado



the fresh FORK

*minimum quantity 8

**upcharge cost



create

brick oven pizzas

add a side tuscan salad for \$2.49 per person

one topping

14.00 ea

pepperoni, sausage, beef, chicken, cheese

specialty

17.00 ea

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

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

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

philly cheesesteak: garlic oil, sliced steak, green pepper, onion, cream cheese & mozzarella

chicken bacon ranch: ranch sauce, crispy bacon, chicken, red onion, fresh tomato & shredded mozzarella

mediterranean: basil pesto sauce, italian sausage, tomato, artichoke hearts, roasted red peppers, black olives, feta & shredded mozzarella
(available in vegetarian)

italian grinder: classic red sauce, pepperoni, genoa salami, red onion, roasted red pepper, banana peppers, topped with shredded mozzarella

pulled pork bbq pizza w/ bbq sauce, pickled red onion, bacon, smoked pulled pork, cilantro & shredded mozzarella

seasonal earth bowl

16.00 ea*

build your bowl with a variety of seasonal roasted vegetables, hearty grains, toppings and house made dressings and cookies. pick a protein to compliment your bowl

herb grilled chicken

rosemary grilled shrimp

ginger sesame grilled tofu

lemon pepper grilled salmon

game day chili bar

14.00 ea*

choice of 2 chilies: three bean chili, turkey chili, or beef and bean chili with toppings including cheese, green onions, pickled jalapenos and sour cream. served with fall harvest salad, cornbread and spice cake

za'tar

17.00 ea*

our middle eastern concept za'tar brings classic dishes & flavors. build your own pita or plate w/ chicken or beef shawarma, hummus, cucumber, tomato, red onion, feta cheese, black olives, shredded lettuce, pita chips, tabbouleh & tzatziki sauce

(falafel available upon request)

additional protein choice available for groups of 20 or more



custom selections available!

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** upcharge cost



snacks

brownies	2.50 ea
crudite with pumpkin hummus	3.00 ea
butterscotch blondies	3.00 ea
peppermint brownies	2.50 ea
assorted holiday mini cookie platter	2.00 ea
trail mix cup pistachio almond cranberry apricot chocolate	5.00 ea
warm soft pretzels with cheese	4.00 ea*
popcorn	2.00 ea
rice krispy treats	2.50 ea
CK snack mix	2.50 ea
pie by the slice choice of apple, pumpkin or pecan	4.00 ea
pumpkin energy bites	20.00 / DZ
mini apple almond honey yogurt parfait	5.00 ea

themed breaks

afternoon at the movies	9.00 ea*
fresh popcorn, snack mix, assorted candy mix-ins, bottled water & soda	
snack attack	9.00 ea*
fresh baked assorted cookies, rice krispy treats, brownies, snack mix, bottled water & soda	
dips & spreads break	9.00 ea*
caramelized onion dip, dill dip, corn salsa, tortilla chips, baker's chips, vegetable crudité, bottled water & soda	
harvest snack box	8.00 ea*
pumpkin hummus, soft pita, candied pecans and red grapes served with bottled water	
seasonal trail mix snack box	8.00 ea*
homemade trail mix, gingerbread granola, pumpkin energy bites and candied pecans	
holiday hot chocolate bar	5.00 ea*
premium hot chocolate, whipped cream, peppermint sticks, mini marshmallows, chocolate chips	

celebration

cupcakes, full sheet cakes & ½ sheet cakes require minimum
5 days notice

we can even bring in special request items,
i.e. Crumbl!

call our catering team to elevate your event!



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* minimum quantity 8



policies

Catering services are available

Monday – Friday

6:30am– 3:30pm

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 48 hours prior to your event due to supplier delivery schedules.

For changes or updates to your order after the cutoff time please contact the catering office at 316-828-6655 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. Eurest is unable to move items to a 2nd location if not scheduled in advance.

Please do not remove any small wares or catering equipment. Missing serving items may incur a replacement charge.

If your event requires additional tables outside or inside the room, please alert catering staff so we can provide tablecloths.

Tablecloths incur a small laundering fee listed below.

Outside food is prohibited in all training rooms and dining rooms. Eurest must be utilized for service to those rooms. Please reach out 5 days before your event to make any special requests.

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 temperature-controlled food will not be allowed to leave an event. Non-temperature controlled pre-packaged foods and beverages should be taken by guests. ***Please do not remove any small wares or catering equipment.*** Housekeeping will remove all remaining items at the end of day. Outside food & beverage providers are prohibited at Eurest catered events.

Special Events

Evening & weekend catering services are available. To ensure a seamless guest experience and secure product availability, a 4 -week notice for off hours events is required.

Events taking place after hours incur a 19% service charge.

Servers are available at a rate of \$25 per person per hour with a 2-hour minimum.

Bartenders are available at a rate of \$30 per person per hour with a 2-hour minimum.

Specialty linen and/or china may also incur additional charges.

Linens, tableware and utensils

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

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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