



# **Capital City Kitchen Corporate Catering Menu**

[www.capcitykitchen.com](http://www.capcitykitchen.com)

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# BREAKFAST

## Continental

### **Classic**

fresh pastries . biscuits + jam . beautiful fruit . greek yogurt . house granola

**\$9 per person (minimum of 10)**

### **Fancy**

local bagels . house-smoked salmon . cream cheese . tomato . capers . onion

**\$14/person**

## Hearty

*Includes the following...*

### **Crème Brûlée French Toast**

this delectable, sweet bake begins with challah and is combined with fresh cream + vanilla beans, then crowned with caramelized raw sugar and served with pure maple syrup

### **Scrambled Omelette**

our velvety scrambled eggs with your choice of fresh herbs, white cheddar + grape tomatoes **or** smoked pit ham, american cheese + scallions folded in

### **Cowboy Potatoes**

we think this cheesy potato casserole came from heaven

### **Apple Wood Smoked Bacon**

sweet, smokey + savory

**\$19/person**

## Power

*Includes the following...*

### **Egg White Scramble**

choice of 3-cheese with lemon + fresh herbs **or** chicken with onion jam + smoked gouda

### **Beautiful Fruit**

greek yogurt . house granola

### **Sweet Potato Hash**

fresh kale . red onion . bell peppers

**\$15/person**

# BREAKFAST

## Tacos

*Includes the following...*

### **Breakfast Tacos**

build your own tacos

#### Includes:

scrambled eggs

cumin-scented black beans

queso fresco

radish

chipotle aioli

jalapeños

lime wedges

crumbled breakfast sausage

shredded lettuce

white corn tortillas

### **Red Rice**

brown rice . tomatoes . chilis . warm spices . queso fresco

### **Crispy Tortilla Chips**

red + green salsas

**\$18/person**

## Chef's Board

### **Great Big Smoked Salmon Board**

this is the breakfast version of our charcuterie board featuring:

house-smoked salmon

wild-caught tuna rillettes

local bagels

hummus

celery

rainbow carrot

english cucumber

radish

cream cheese

boursin z's cake

tomato slices

shaved red onion

capers

rocket

citrus olives

fresh grapes

**\$20/person**

## Ala Carte

scrambled eggs + cheddar

beautiful fruit

apple wood smoked bacon

cowboy potatoes

house greens salad

\$4/person

\$4/person

\$4/person

\$4/person

\$4/person

# LUNCH

## Sandwiches

choose of one of our homemade sandwiches on your choice of whole grain bread, tortilla or lettuce wrap:

- ★ grilled steak caesar (+2.)
- ★ wild-caught tuna salad
- ★ grilled chicken salad
- ★ turkey breast + cranberry aioli
- ★ buffalo shrimp (+2.)
- ★ caprese
- ★ classic club
- ★ hummus + veggies

*(served with potato chips + triple chocolate brownie bites)*

\$13/person

## Uptown Deli Tray

choose one of our homemade sandwich trays:

**West Coast** – wild caught tuna salad . caprese . grilled chicken salad

**East Coast** – classic club . hummus + veggies . turkey breast + cranberry aioli

Small            \$50 (10- ½ sandwiches)

Medium         \$75 (15- ½ sandwiches)

Large            \$125 (25- ½ sandwiches)

## Salads

**House Greens** \$4/person

spring mix . fresh vegetables - *balsamic vinaigrette or house ranch*

**Caesar** \$4/person

romaine . grape tomatoes . red onion . croutons . parmesan – *homemade caesar*  
*(add grilled chicken +\$2 or shrimp +\$4)*

**Chipotle Slaw** \$4/person

green + red cabbages . fresh vegetables – *chipotle aioli*

**Antipasto** \$6/person

romaine . tomato . red onion . pepperoni . artichoke . gruyere - *pepperoncini vinaigrette*

**Mini Wedge** \$6/person

romaine . grape tomato . red onion . bacon . chives - *creamy bleu cheese*

**BBQ Chicken** \$8/person

romaine . tomato . red onion . roasted corn . smoked gouda – *southwest bbq ranch*

# LUNCH

## Hot Bar

### Sliders

- ★ cheeseburger american, sautéed onions, top-secret burger sauce
- ★ mama's amazing meatloaf, gruyere, rocket, tomato marmalade
- ★ bbq chicken with smoked gouda, shaved red onion, cilantro
- ★ roasted turkey, cream cheese, cranberry aioli, rocket
- ★ tomato, basil pesto, fresh mozzarella, shaved red onion
- ★ marinated grilled steak, onion jam, creamy bleu cheese
- ★ meatball, red sauce, gruyere
- ★ smoked, pulled pork, smoked gouda, bbq

*(served with potato chips + triple chocolate brownie bites)*

Choose 2                    \$13/person

Choose 3                    \$18/person

### Baked Potato

- ★ cheddar
- ★ bacon
- ★ sour cream
- ★ green onion
- ★ apple wood smoked bacon
- ★ roasted broccoli
- ★ butter
- ★ jalapeño

*(served with house greens + triple chocolate brownie bites)*

\$13/person

### Authentic Walking Tacos

- ★ fritos
- ★ taco beef
- ★ queso
- ★ sour cream
- ★ green onion
- ★ shredded lettuce
- ★ salsa

*(served with triple chocolate brownie bites)*

\$12/person

### Blue Moon Chili

- ★ cheddar
- ★ sour cream
- ★ green onion
- ★ jalapeño
- ★ baked potato (+2.)

*(served with house greens + triple chocolate brownie bites)*

\$15/person

# HOT MAINS

*(served with house greens + triple chocolate brownie bites)*

<b>Mama's Amazing Meatloaf</b> with our world famous mac + cheese	\$16/person
<b>Island Chicken</b> marinated grilled chicken on cashew-lime rice with pineapple salsa	\$15/person
<b>Baja Tacos</b> cornmeal-crust basa, corn tortillas, white cheddar, chipotle slaw, cilantro-lime rice	\$17/person
<b>House-Smoked Pork</b> in a tangy mustard bbq with roasted sweet potatoes	\$16/person
<b>Big Kid Spaghetti O's</b> ditalini pasta + meatballs in red sauce with green beans	\$14/person
<b>Parmesan-Crusted Basa</b> delicate whitefish with roasted broccoli	\$17/person
<b>Tuscan Beef Burgundy</b> beef braised low + slow in a rich tomato-balsamic gravy on smashed yukon golds	\$19/person
<b>Cheese Ravioli</b> with sautéed vegetables in lemon-asiago vinaigrette with house greens	\$14/person
<b>Garlic-Parmesan Chicken</b> served in creamy garlic-parmesan sauce with sun-dried tomatoes on fresh spinach	\$16/person
<b>Italian Sausage</b> cooked red sauce with onions + peppers on penne pasta	\$16/person

## Sweets

Triple Chocolate Brownie Bites	\$36/2 dozen
Caramel + Sea Salt Brownies	\$48/2 dozen
Cookies ( <i>assorted flavors</i> )	\$40/2 dozen
Gluten-Free Cookies ( <i>vegan</i> )	\$30/1 dozen
Fresh Artisan Pies	\$35/serves up to 8

*Sugar Crème Brûlée + other seasonal Fresh Artisan Pie flavors made for us with love by @PotsandPansIndy*

## Drinks

Coffee Service	\$25/up to 10
Premium Orange Juice	\$3/bottle
Soda	\$2/can
Bottled Water	\$2/bottle
Freshly Brewed Iced Tea	\$16/gallon
House Made Lemonade	\$16/gallon

# FINGER FOODS

## Z's Cake Platter

\$40/serves 10

these savory cheesecakes are our signature hors d'oeuvres, and they will have your guests swooning about them long after the party is over

*choose 2 flavors:*

- ★ smoked ham, fig + goat cheese
- ★ lemon-artichoke + fresh rosemary
- ★ blue cheese + wild mushrooms + pecan
- ★ smoked bacon + cheddar

*(served with assorted wafers + fresh fruit)*

## Bourbon BBQ Meatballs

\$40/20 pieces

extra large meatballs in tangy bourbon bbq sauce

## Jumbo Shrimp

\$95/20 pieces

classic cocktail sauce

## Thai Chicken Satay

\$40/40 pieces

with spicy peanut sauce for dipping

## Deviled Cheese

\$30 (serves 10)

spicy pimento cheese with pretzel sticks

## Lamb Lollipops

\$50/10 pieces

grilled + drizzled with chimichurri

## Poke Parfaits

\$70/10 pieces

sashimi ahi tuna poke with crispy wontons

## Chicken Wings

\$35/20 pieces

served fire-grilled – *these are the best when we make them on-site!*

Choice of flavors:

*mother cluckin' magic dust*

*herbed garlic butter*

*spicy bbq sauce*

*tangy sweet mustard sauce*

*real tough guy sauce*

## Caribbean Pork Shanks

\$45/20 pieces

mini pork shanks roasted in warm spices until tender + garnished with mango salsa

## Charcuterie + Crudités

\$90/serves 10

spanish and italian salamis

grilled sausages + mustards

assorted cheeses

z's cakes

citrus marinated olives + salted nuts

fresh + dried fruits

wildflower honey

hummus + fresh vegetables

# OUTDOORS

*The Capital City Kitchen Outdoors events are legendary!  
Our chef and team of experts are skilled in showing you a good time, so they'll show up, set it up, cook it up, whoop it up and then clean it up for you...so you don't have to worry about anything except for accepting all of the compliments because YOU threw such an amazing event!*

## Shrimp Boil

### *Included:*

peel + eat shrimp  
fresh corn-on-the-cob  
petit potatoes  
andouille sausage

### *Upgrades:*

whole main lobster  
p.e.i. mussels  
crawfish  
fresh shucked oysters

### *Super Luxe:*

oysters shucked on-site  
sushi chef rolling on-site

## Sides

### *Choose 2:*

cheesy grits  
chipotle slaw  
cucumber + tomato salad  
our world famous mac + cheese  
grilled herbed garlic bread

***pricing will vary with event details***

***starts at \$50 per person (minimum of 20 people)***

## All American Grill Out

### *Choices include...*

beef burgers  
stuffed lamb burgers  
balsamic portabellas

salmon burgers  
grilled wings  
garlic sausages (*Smoking Goose*)

## Sides

### *Choose 2:*

white potato salad  
our world famous mac + cheese  
summer corn + tomato salad  
baked beans  
veggie blue cheese slaw

***pricing will vary with event details***

***starts at \$45 per person (minimum of 20 people)***

# TAKING CARE OF BUSINESS

## How to Order

Capital City Kitchen is excited to work with you to make sure your catering needs are filled with fun and fabulous fare! Here's how to get things rolling...

### Ordering

Our professional catering staff is available to help you, whether it's to place an order, ask questions, or help you plan an entire event.

1. To place your order, email Chef Valerie at [valerie@capcitykitchen.com](mailto:valerie@capcitykitchen.com).
2. You'll need to place your order, including food choices and confirmation of number of guests, **a minimum 48 hours in advance**.
3. Orders placed after the specified 48-hour lead time **will require a 25% up-charge** on the bill.
4. A 9% State Sales/Food + Beverage Tax must be added to the bill.
5. All events require a 50% deposit when order is confirmed, **Payment is due upon delivery of invoice**.

### Service Professionals to Work Your Event

Our experienced service professionals are available to work your event.

1. One Service Captain is required on site at \$35.00/hour.
2. Additional service professionals, including servers and bartenders, are \$25.00/hour each.

Service fees include loading, travel time to and from your event, set-up, breakdown, and clean-up. Your catering professional will determine how many service people required for each event.

### Deliveries

Fee for deliveries in Carmel, Zionsville, Westfield is \$35.00. An additional fee of \$10.00 will be charged for set-up of the food for your event. An additional \$.75/mile for deliveries outside of this area.

### Payments

We accept Visa, MasterCard, Discover, and American Express. We also accept cash and business checks. Whichever method of payment you choose, **payment is due upon delivery of invoice, please**.

### Cancellations

If you must cancel your order, orders for \$500.00 or less must be cancelled within 48 hours of scheduled delivery or pick up; otherwise, a payment of 50% of total order will be charged. Orders for over \$500.00 require a 7-day notice of cancellation or a payment of 50% of total order will be charged.

### Our Guarantee

If you're not happy with our food or service, we will do everything in our power to fix it, because we really do appreciate your business.