



Capital City Kitchen Finger Foods Menu

www.capcitykitchen.com

info@capcitykitchen.com

317.721.2530

Crackers ★ Chips ★ Crostini

Z's Cakes

Named after our former restaurant Zest! Exciting Food Creations, these are absolutely the most perfect appetizers imaginable!

They're unique + unexpected, and we make these signature savory cheesecakes in a huge array of fun flavors, so even your most persnickety guest will be pleased.

And, serving them is so easy. All you have to do is put a Z's cake on a pretty platter, slip a little knife next to it so your guest can spread the deliciousness on a little wafer. There's no fuss, since each one is at its tasty best served at room temperature.

Then...prepare yourself for the applause!

The Z's Cakes Flavors

Smoked Bacon . Cheddar
Lemon . Artichoke . Fresh Basil*
Pepperoni . Green Olives . Onions
Smoked Ham . Bleu Cheese . Green Onion
Red Grape . Roasted Shallots . Bleu Cheese*
Goat Cheese Pesto*
Bleu Cheese . Wild Mushroom . Pecan*
Spicy Santa Fe*
House-Smoked Salmon . Fresh Dill . Goat Cheese
Mediterranean Vegetable*
Chicken . Artichoke . Pepperoni . Feta
Pimento Cheese*
Smoked Ham . Fig . Goat Cheese
Crispy Prosciutto . Pear . Gorgonzola
Sausage . Black Bean + Corn Salsa . White Cheddar
Bacon . Corn . Sun-dried Tomato . Goat Cheese
**Indicates vegetarian selection*

Each 4" Z's Cake is \$20.00 (serves 6-10 people – includes assorted wafers for serving)

Whipped Feta

kissed with lemon, rosemary + sundried tomatoes with herbed crostini

\$3 per person (minimum of 10 people)

Chips + Dip

our house potato chips with caramelized onion dip

\$3 per person (minimum of 10 people)

Southwest Fish + Chips

crispy corn cups filled with black bean + corn salsa, topped with spiced salmon + lime mousse

\$4 per person (minimum of 10 people)

Deviled Cheese

spicy pimento cheese with pretzel bread

\$3 per person (minimum of 10 people)

Nacho Bar

house tortilla chips served with pollo de tinga, refried black beans, queso fundido, red salsa, sour cream + shredded lettuce

\$8 per person (minimum of 10 people)

Baked Boursin

in red sauce with lemony-herbed baguette

\$5 per person (minimum of 10 people)

Ahi Crudo

in red chili aioli with lettuce cups, wonton chips + mango salsa

\$8 per person (minimum of 10 people)

Sticks ★ Bones

‘Pop’ Tarts

puff pastry filled with deliciously savory fillings on a stick!

chicken pot pie

tuscan beef pot pie

wild mushroom with kale (vegan)

grilled artichoke, marinated tomato + gruyere (vegetarian)

pear + gorgonzola with rosemary honey + pecans (vegetarian)

\$3 each (minimum of 10 people)

Artichoke Lollies

parmesan-crust artichokes with lemon aioli

\$3 per person (minimum of 10 people)

Thai Chicken Satay

with spicy peanut sauce for dipping

\$4 per person (minimum of 10 people)

Brussels Sprouts

roasted with pearl onions + balsamic molasses

\$2 per person (minimum of 10 people)

Cheeseburger Skewers

smokey bacon, lettuce + tomato with our top-secret burger sauce

\$6 per person (minimum of 10 people)

BLT on Skewers

apple wood smoked bacon, gem romaine, fried green tomatoes, creamy bleu cheese

\$3 each (minimum of 10 people)

'Popcorn' Shrimp Cocktail

citrus-marinated shrimp on sticks in spicy-ginger-curry popcorn

\$8 per person (minimum of 10 people)

Chicken + Waffle Skewers

with rocket + maple-dijon drizzle

\$4 per person (minimum of 10 people)

Chicken Wings

grilled + rubbed with our magic bbq dust

Choice of sauces:

herbed garlic butter

spicy bbq

tangy sweet mustard

real tough guy

\$5 per person (minimum of 10 people)

Caribbean Pork Shanks

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

\$7 per person (minimum of 10 people)

Lamb Lollipops

grilled + drizzled with chimichurri

\$5 each (minimum of 10 people)

Sliders

Who doesn't just love one of these tidy little bites from time to time?! Ours are prepared from scratch in our kitchen using our wildest imaginations to delight your taste buds!

\$5 each (minimum of 12 per order)

- ★ *cheeseburger american, sautéed onions, our top-secret burger sauce on brioche*
- ★ *mama's amazing meatloaf, gruyere, rocket, tomato marmalade on brioche*
- ★ *bbq chicken with smoked gouda, shaved red onion, cilantro on brioche*
- ★ *roasted turkey, cream cheese, cranberry chutney, rocket, brioche*
- ★ *tomato, basil pesto, fresh mozzarella, shaved red onion, baguette*
- ★ *blackened chicken, chipotle slaw, brioche*
- ★ *marinated grilled steak, onion jam, bleu cheese mousse, pretzel*
- ★ *grilled eggplant, smoked gouda, tomato marmalade, onion jam, baguette*
- ★ *meatball, red sauce, gruyere, pretzel*
- ★ *smoked, pulled pork, bbq, apple-fennel slaw, brioche*

Veggies ★ Eggs

Grilled Vegetables

served with romesco sauce + radish-top pesto

\$3 per person (minimum of 10 people)

Caesar Petals

romaine cups with house-made caesar dressing, parmesan + a crunchy crouton stick
marinated chicken
roasted chick peas
spiced shrimp (+1.)

\$3 each (minimum of 10 people)

Micro Asian Salads

served in tiny Chinese carry-out boxes with chop sticks

\$4 each (minimum of 10 people)

French Market Platter

roasted fingerling potatoes + grilled asparagus spears with dijon-parmesan crème sauce for dipping

\$5 each (minimum of 10 people)

Crudités

fresh vegetables with hummus + buttermilk herb dressing

\$3 per person (minimum of 10 people)

Deviled Eggs

green eggs + sam: fresh herbed pesto + house smoked salmon

\$48 per dozen

french: fresh dill, capers, shallots, cornichons, dijon

\$36 per dozen

hometown: relish, yellow mustard, paprika

\$36 per dozen

sinner: horseradish, steak, blue cheese

\$48 per dozen

wasabi: pickled ginger, black tobikko

\$48 per dozen

truffled: parmesan frico, fresh chives

\$48 per dozen

herbed: boursin, fresh lemon

\$36 per dozen

Boards

Our big, and we do mean BIG, 5 + 6 foot long beautiful boards show off these delicacies arranged in the most gorgeous way!

Charcuterie + Crudités

Spanish and Italian salamis + sausages
assorted cheeses
z's cake
citrus marinated olives
salted nuts
fresh + dried fruits
wildflower honey
hummus + fresh vegetables

The big board is always the talk of the party!

\$9 per person (minimum of 20 people)

Smoked Salmon

house-smoked salmon	cream cheese
wild line-caught tuna rillettes	boursin z's cake
bagels	local goat cheese
pumpernickel	tomato slices
hummus	shaved red onion
celery	caper berries
rainbow carrot	rocket
english cucumber	citrus olives
radish	fresh grapes

\$16 per person (minimum of 20 people)

ala Carte Cold Bar

(minimum 10 people)

Poke Parfaits sashimi ahi tuna + salmon poke . mango salsa . wasabi slaw . crispy onions **\$7 per person**

Shrimp Cocktail house cocktail sauce **\$4 per piece**

Ceviche Shots charred scallops . shrimp . orange . lime . habañero . crispy tortilla
\$8 per person

Bubba's Shrimp grilled shrimp + lemons . house pickles . grilled pineapple ketchup
\$5 per piece

Rainbow Hand Rolls fresh cut veggies . fresh mango . cream cheese . sushi rice . nori . wasabi tobikko . mei fun dipping sauce **\$9 per person**

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.
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.