



# Capital City Kitchen Catering Menu

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# MORNING

## Continental

### **Classic**

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

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

### **Fancy**

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

**\$14 per person (minimum of 10 people)**

## Mains

### **Crème Brûlée French Toast**

**\$65/½ pan (serves up to 12)**

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

### **Quiche Squares**

**\$60/½ pan (serves up to 12)**

our velvety, crustless quiche filled with your choice of fresh herbs, white cheddar + grape tomatoes or smoked pit ham, american cheese + scallions

### **Double Sausage-Sausage Gravy**

**\$85/½ pan (serves up to 12)**

lots + lots of sausage with a super duper secret blend of spices make this gravy truly special...served with buttermilk biscuits

### **Sweet Potato Hash**

**\$7/person**

your choice of house-smoked salmon or grilled chicken, fresh kale, red onion, bell peppers + dijonnaise

### **Scrambled Eggs**

**\$2.25/person**

softly scrambled fluffy eggs (add cheddar cheese, grape tomatoes & fresh herbs +1.75/person)

## Sides + Add-Ons

### **Beautiful Fruit**

**\$40/serves up to 10**

### **Apple Wood Smoked Bacon**

**\$40/serves up to 10**

### **Cowboy Potatoes**

**\$40/serves up to 10**

### **House Greens Salad**

**\$40/serves up to 10**

### **Fresh Berries**

**\$40/serves up to 10**

### **Scrambled Eggs with Cheddar**

**\$40/serves up to 10**

## Tacos

*Includes the following...*

### **Breakfast Tacos**

build your own tacos

Includes:

scrambled eggs	jalapeños
cumin-scented black beans	lime wedges
queso fresco	crumbled breakfast sausage
radish	shredded lettuce
chipotle aioli	white corn tortillas

### **Red Rice**

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

### **Crispy Tortilla Chips**

red + green salsas

**\$16 per person (minimum of 15 people)**

## Chef's Board

*Includes the following...*

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

this is the breakfast version of our charcuterie board featuring:

house-smoked salmon	cream cheese
wild line-caught tuna rillettes	boursin z's cake
bagels	local goat cheese
pumpnickel	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)**

## Beverages

### **Coffee Service**

**\$25/serves up to 10**

### **Premium Orange Juice**

**\$3/bottle**

### **Coke Products**

**\$2/can**

### **Bottled Water**

**\$2/bottle**

### **Iced Tea**

**\$3/bottle**

### **House-Made Lemonade**

**\$6/gallon**

# AFTERNOON

## Salad

### House Greens

organic field greens with lots of veggies

\$7/entrée \$5/side

### Fresh Herb Salad

organic field greens, fresh herbs, currants, crumbled blue cheese, sweet + spicy pecans

\$7/entrée \$5/side

### Caesar

romaine, grape tomatoes, shaved red onion, croutons

\$7/entrée \$5/side

### Little Gem

petit romaine, marinated tomatoes, bacon, scallions

\$8/entrée \$6/side

### Asian Slaw

cabbage, romaine, veggies, grilled pineapple, crushed peanuts, mei fun vinaigrette

\$7/entrée \$5/side

### Niçoise

wild line-caught tuna, baby potatoes, fresh green beans, kalamata, soft boiled egg, grape tomatoes, english cucumber, artichoke hearts, feta

\$9/entrée \$7/side

### Antipasto

Romaine, tomato, red onion, pepperoni, artichoke, gruyere

\$9/entrée \$7/side

### BBQ Chicken

Romaine, tomato, red onion, roasted corn, smoked gouda

\$9/entrée \$7/side

*Choice of our House-Made Dressings:* balsamic vinaigrette ★ ranch ★ sherry vinaigrette ★ pomegranate vinaigrette ★ creamy blue cheese ★ caesar ★ southwest bbq ranch

*Add Grilled Chicken* +\$4/entrée +\$2/side

*Add Roasted Salmon* +\$7/entrée +\$5/side

## Soups

### Chicken Chipotle

spicy + brothy

\$5/person

### Creamy Tomato

luxurious + satisfying

\$5/person

### Artichoke Bisque

smooth + luscious

\$5/person

### Ginger Carrot

delightfully fresh + restorative

\$5/person

### Roasted Red Pepper + Feta

bright + gorgeous

\$5/person

### Capital City Kitchen Chili

hearty + comforting

\$5/person

## Uptown Deli Trays

*choose one of our homemade sandwiches:*

wild caught tuna salad ★ caprese ★ grilled chicken salad ★ classic club ★ hummus + veggies ★ roasted turkey breast with gruyere + cranberry aioli ★ pit ham with cheddar + dijonaise

**Small \$50 (10 - ½ sandwiches)**

**Medium \$75 (15 - ½ sandwiches)**

**Large \$125 (25 - ½ sandwiches)**

**\*\*All sandwich include lettuces**

**\*\*Any sandwich can be made in a lettuce wrap to accommodate gluten-free diet**

## Hot Bar

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

### **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

**Choose 2**                    **\$13/person**

**Choose 3**                    **\$18/person**

### **Baked Potato**

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

**\$13/person**

### **Authentic Walking Tacos**

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

**\$12/person**

### **Blue Moon Chili**

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

**\$15/person**

## Sweets

**Triple Chocolate Brownie Bites**

**\$18/dozen**

**Caramel Brownies with French Grey Sea Salt**

**\$50/2 dozen**

**Best Chocolate Cake E.V.E.R.**

**\$70/serves up to 12**

**Fresh Artisan Pies**

**\$48/serves**

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

## Mains

### **Mama's Amazing Meatloaf**

the tenderest meatloaf ever!

\$10/person

### **Island Chicken**

marinated grilled chicken with pineapple salsa

\$9/person

### **Roasted Beef**

sliced and served with our house onion jam

\$15/person

### **Baja Tacos**

cornmeal-crust baso, corn tortillas, white cheddar, chipotle slaw

\$11/person

### **House-Smoked Pork**

in a tangy mustard bbq sauce

\$12/person

### **Big Kid Spaghetti O's**

ditalini pasta + meatballs in red sauce

\$9/person

### **Parmesan-Crusted Basa**

delicate whitefish with a parmesan crust

\$12/person

### **Tuscan Beef Burgundy**

beef braised low + slow in a rich tomato-balsamic gravy

\$14/person

### **Cheese Ravioli**

with sautéed vegetables in lemon-asiago vinaigrette

\$9/person

### **Garlic-Parmesan Chicken**

served in creamy garlic-parmesan sauce with sun-dried tomatoes

\$11/person

### **Italian Sausage**

cooked in red sauce with onions + peppers

\$10/person

### **Spice Roasted Salmon**

with cilantro sauce

\$14/person

### **Pasta Puttanesca**

spicy red sauce with roasted wild mushrooms, kalamata olives, roasted bell pepper, capers + feta

\$9/person

### **Stuffed Bell Peppers**

stuffed with quinoa, lentils + roasted vegetables, with romesco sauce

\$10/person

### **Grilled Flank Steak**

with radish top pesto

\$15/person

### **Citrus Shrimp**

feisty citrus roasted shrimp with tropical salsa

\$15/person

### **Chimichuri Chicken**

marinated grilled chicken with chimichurri

\$9/person

### **Rosemary Pork Tenderloin**

with fig + port sauce

\$11/person

## Sides

### **Our World Famous Mac + Cheese**

the creamiest!

\$5/person

### **Roasted Garlic Mashed Potatoes**

sweet roasted garlic, rosemary

\$4/person

### **Cilantro-Lime Rice**

basmati rice + fresh lime

\$4/person

### **Grilled Asparagus**

lemon zest, sea salt + fresh black pepper

\$5/person

### **Coconut Rice**

brown rice, coconut, cashews

\$4/person

### **Green Beans**

with olive oil, sea salt + pepper

\$4/person

### **Creamy Polenta**

gorgonzola + rosemary

\$4/person

### **Roasted Broccoli**

parmesan + chili flakes

\$4/person

### **Jeweled Couscous**

with dried apricots + cranberries, sautéed shallots + pistachios

\$4/person

### **Roasted Rainbow Carrots**

fresh herbs + butter

\$4/person

### **Sweet Potatoes**

roasted with butter, sea salt + pepper

\$4/person

### **Penne Pasta**

with butter, parmesan, sea salt + pepper

\$4/person

### **Our Favorite Potato Salad**

in a tangy, creamy sauce

\$4/person

### **Zesty Pasta Salad**

with fresh veggies, house ranch + parmesan

\$4/person

### **Beautiful Fruit**

the most gorgeous fruit we can find!

\$4/person

### **Artisan Rolls**

\$9/dozen

# Finger Foods

## **Z's Cakes**

\$20/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

## **Z's Cake Platter**

add \$25/serves 10

a beautiful display of our z's cakes with fresh fruit + assorted wafers

### *flavors:*

- ★ smoked ham, fig + goat cheese
- ★ lemon-artichoke + fresh rosemary
- ★ blue cheese + wild mushrooms + pecan
- ★ smoked bacon + cheddar
- ★ sausage, black beans, corn, salsa + cheddar
- ★ pepperoni with green olive + caramelized onion
- ★ roasted red grape + shallot with blue cheese
- ★ smoked salmon with bell peppers + smoked gouda
- ★ mediterranean vegetable
- ★ bacon, corn, sun-dried tomato + goat cheese

## **Spicy BBQ Meatballs**

\$40/20 pieces

meatballs in a tangy 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 up to 10

spicy pimento cheese with pretzel sticks

## **Poke Parfaits**

\$70/10 pieces

sashimi ahi tuna poke with crispy wontons

## **Citrus-Marinated Olives**

\$14/serves up to 12

a variety of olives marinated with lemon, orange, fresh herbs and spices

## **Date Rumaki**

medjool dates stuffed with goat cheese and almond + green olivada

## **Deviled Cheese**

\$30/serves up to 12

spicy pimento cheese with assorted wafers

## **'Popcorn' Shrimp Cocktail**

\$105/20 pieces

citrus-marinated shrimp + spicy-ginger-curry popcorn (*Just Pop In!*)

## **Whipped Feta**

\$30/serves up to 12

kissed with lemon, rosemary + sundried tomatoes with herbed crostini

## **Chicken Wings**

\$30/20 pieces

grilled + rubbed with our magic bbq dust, then tossed in your choice of sauce

*herbed garlic butter* ★ *spicy bbq* ★ *tangy sweet mustard* ★ *real tough guy*



# 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.