

CHUCK'S

A KERRY SIMON KITCHEN

EVENT MENUS



PLATED BREAKFAST

FAMILY STYLE

\$24/person

Fruit Platter

seasonal fresh fruits

Assorted Pastries

muffins, croissants,
butter and fruit preserves

Eggs (select two)

traditional scrambled

protein scramble

egg whites, grilled chicken,
asparagus, tomato

southwest scramble

chorizo sausage, chiles,
salsa, cheddar jack, potatoes

garden scramble

peppers, mushrooms, onions,
spinach, cheddar jack, potatoes

Biscuits and Gravy

buttermilk biscuits, country
sausage gravy

Breakfast Meats

pecan smoked bacon,
traditional breakfast sausage,
canadian bacon

Hash Browns

PLATED LUNCH

FAMILY STYLE

\$40/person

APPETIZERS

Charred Edamame

ginger salt, lime, togarashi

Mini Crab Cakes

shaved fennel, hot & sour peppers, remoulade

Kerry's Prime Sliders

extra sharp cheddar, red onion jam, fancy sauce

ENTREES

Filet Mignon Cobb Salad

field greens, avocado, bacon, egg, bleu cheese, tear drop tomatoes, red wine vinaigrette

Roasted Turkey Club

sundried tomato pesto, bacon, lettuce, tomato, cheddar

Margherita Flatbread

roma tomatoes, fresh mozzarella, basil ribbons

DESSERTS

Junk Food Platter

homemade caramel corn, mini cupcakes, rice crispy treats, fresh baked chocolate chip cookies, brownies, cotton candy

YOUR CHOICE

\$50/person

APPETIZERS

Charred Edamame

ginger salt, lime, togarashi

Classic Caesar

romaine, ciabatta crouton, parmesan crisp, anchovy caesar dressing

Salt & Pepper Calamari

blistered shishito peppers, saffron aioli

ENTREES

Rigatoni Bolognese

house made ricotta cheese, basil

Steak Tacos

marinated filet, avocado, radish, queso fresco, tomatillo salsa

Kerry's Prime Burger

extra sharp cheddar cheese, red onion jam, fancy sauce

Grilled Salmon

napa cabbage slaw, quinoa spanish rice, tomatillo salsa

DESSERTS

Junk Food Platter

homemade caramel corn, mini cupcakes, rice crispy treats, fresh baked chocolate chip cookies, brownies, cotton candy

PLATED DINNER

FAMILY STYLE

4 COURSE \$70/person

APPETIZERS

Charred Edamame

ginger salt, lime, togarashi

Salt & Pepper Calamari

blistered shishito peppers, saffron aioli

Margherita Flatbread

roma tomatoes, fresh mozzarella, basil ribbons

SALAD

Classic Caesar

romaine, ciabatta crouton, parmesan crisp, anchovy caesar dressing

ENTREES

Rigatoni Bolognese

house made ricotta cheese, basil

Roasted Chicken

sweet corn succotash, duck fat fingerling potatoes, chicken jus

Kerry's Prime Burger

double, extra sharp cheddar cheese, red onion jam, fancy sauce

Grilled Salmon

napa cabbage slaw, quinoa spanish rice, tomatillo salsa

SIDES

Tuscan Fries

rosemary, parsley, parmesan

Mac & Cheese

boursin, cheddar, truffle oil

DESSERTS

Junk Food Platter

homemade caramel corn, mini cupcakes, rice crispy treats, fresh baked chocolate chip cookies, brownies, cotton candy

PLATED DINNER

YOUR CHOICE

OPTION 1 \$80/person

APPETIZERS

Charred Edamame

ginger salt, lime, togarashi

Margherita Flatbread

roma tomatoes, fresh mozzarella, basil ribbons

Crispy Creamy Shrimp

sweet chili glaze, apple & celery slaw

SALADS

Quinoa Salad

spinach, kalamata olives, sundried tomatoes, feta, watermelon radish, greek dressing

Strawberry Salad

endive, watercress, candied pecans, dried cranberries, goat cheese, strawberry vinaigrette

Classic Caesar

romaine, ciabatta crouton, parmesan crisp, anchovy caesar dressing

ENTREES

14 oz Double Cut Pork Chop

tempura sprouts, whole grain mustard mash, apple cider maple glaze

Filet Mignon - 8oz

shishito mashed potatoes, tempura zucchini, béarnaise

Grilled Salmon

napa cabbage slaw, quinoa spanish rice, tomatillo salsa

Roasted Chicken

sweet corn succotash, duck fat fingerling potatoes, chicken jus

SIDES (select 2)

Roasted Brussels Sprouts

Mac & Cheese

boursin, cheddar, truffle oil

Forest Mushrooms

garlic, parsley

Tuscan Fries

rosemary, parsley, parmesan

DESSERTS

Salted Caramel Cheese Cake

caramel sauce, whipped cream

Chocolate Mousse Cake

chocolate butter cream, ganache, berries

PASSED HORS D'OEUVRES

COLD

Beef Tartare

caper, shallot, olive oil, baguette

Endive Cup

crab salad, orange vinaigrette

Vietnamese Summer Roll

ponzu aioli

HOT

Kerry's Prime Burgers

extra sharp cheddar, red onion jam, fancy sauces

Pigs in a Blanket

ketchup, mustard

Mini Crab Cakes

shaved fennel, hot & sour peppers, remoulade

Pot Stickers

pork & shrimp, soy sauce, spicy mustard

Chicken Satay

peanut sauce

Chicken Wings

buffalo or teriyaki sauce

Caprese Skewers

cherry tomato, fresh mozzarella, balsamic vinegar

Bruschetta

heirloom tomato, balsamic vinegar

Bacon Dates

almond, balsamic vinegar, goat cheese cream

Crispy Creamy Shrimp

sweet chili glaze, apple & celery slaw

Korean Beef Short Ribs

kim chi aioli

Brazilian Beef Skewer

chimichurri

Artichoke Beignet

Veggie Samosa

Wild Mushroom Tart

BBQ Pork Wonton

RECEPTION PACKAGES

Mix/Match your own selection – minimum 20 persons required chilled and hot hors d'oeuvres

choice of five | five pieces per person | 25 per person
choice of seven | seven pieces per person | 30 per person
choice of ten | ten pieces per person | 40 per person
choice of twelve | twelve pieces per person | 45 per person

RECEPTION STATIONS

\$16/person

SALAD

Iceberg Wedge

bacon, tobacco shallots, bleu cheese, tear drop tomatoes, ranch dressing

Strawberry Salad

endive, watercress, candied pecans, dried cranberries, goat cheese, strawberry vinaigrette

Classic Caesar

romaine, ciabatta crouton, parmesan crisp, anchovy caesar dressing

\$22/person/hour

CLASSICS

Kerry's Prime Sliders

extra sharp cheddar, red onion jam, fancy sauce

Short Rib Slider

white cheddar, slaw

Crispy Chicken Slider

mayonnaise, lettuce, tomato

\$24/person/hour

FLATBREADS

Margherita Flatbread

roma tomatoes, fresh mozzarella, basil ribbons

Pepperoni Flatbread

pepperoni, mozzarella, parmesan

Classic Chicago Hot Dog Flatbread

sport peppers, mustard relish, tomatoes, pickles, onions, celery salt

\$26/person/hour

PASTA

Chicken Walnut Pesto Penne

chicken, walnut pesto, parmesan

Bolognese

housemade ricotta, fresh basil ribbons

Mac & Cheese

boursin, cheddar, truffle oil

DESSERT STATIONS

\$12/person

Junk Food Platter

homemade caramel corn, mini cupcakes
rice crispy treats, fresh baked chocolate chip
cookies, brownies, cotton candy

\$20/person

Sweet Table

opera tortes, strawberry mousse,
chocolate mousse, eclairs
fudge brownie squares, cream puffs
vanilla petite fours, canolli, lemon squares
chocolate flourless cake, mango mousse,
chocolate petite fours

\$52/dozen

minimum one dozen per flavor

MINI DESSERTS

Tarts

chocolate raspberry, turtle, key lime, caramel,
apple crumb or lemon

Cupcakes

chocolate, white, red velvet, carrot or banana

Assorted Cheesecakes

plain ny, strawberry or chocolate swirl

Assorted Pies

apple cherry or blueberry

Macaroons

coconut or almond

Eclairs

Cream Puffs

Brownies | per dozen 32

Cookies | per dozen 32