



KCI *Hospitality*

2026 CATERING & SPECIAL EVENT MENU



We can't wait to serve you!

At KCI Hospitality LLC, we are committed to providing our clients with only the finest service, quality, and value.

Our professional staff will be sure to exceed your expectations. With over 20 years of experience in the industry, we have learned exactly how to make your wedding or corporate event more than just memorable but a once-in- a-lifetime experience!

Why Us?

The absolute EASIEST catering experience from start to finish!

- World-class customer service
- Multiple Award Winning
- Fully Insured
- Better Business Bureau Accredited
- 5-star rating on Google, Wedding Wire, and The Knot

Award Winning Service



All Inclusive Experiences

Our All-Inclusive Experiences were designed with convenience in mind. All Service and Delivery Fees are included. Just multiply by the number of guests and Bam! You're done. Catering checked off of your to-do list

Most Popular

Streamlined Experience

Includes:

- Any one of our **Single** Entree Cuisine Experiences
- Non-alcoholic **Drink Station** Set-up with all necessary garnishes, cups, and straws
- Upscale, Ceramic-like **Disposable Plates, Flatware, and Napkins** Displayed on your buffet table!
- **Uniformed Professional Service Staff**
- Includes all **Service and Delivery Fees**

\$50 Per Person

Stress-Free Signature

Includes:

- Any one of our **Dual** Entree Cuisine Experiences
- Our **"Breads & Spreads"** Appetizer Station, is set-up charcuterie style and displayed during cocktail hour
- Non-alcoholic **Drink Station** set-up with all necessary garnishes, cups, and straws
- **Uniformed Professional Service Staff**
- Full **Ceramic Place Setting rental** w/ glass water goblets.
- Includes all **Service & Delivery Fees.**

Place Setting Rental includes:

- Delivery & set-up by our staff
- Ice water in all goblets w/ tableside refills
- Place setting bussing
- Return to our rental partner
- We also take full liability if anything is damaged or broken so no surprise bills for you later

\$79.50 Per Person

Mack Daddy Pack

Includes:

Everything included in our Stress-Free Signature Experience Plus:

- Upgrade from our "Breads & Spreads" to **Passed Hors D'oeuvres**
- One **FREE** upgrade to **Premium Passed Hors D'oeuvres**
- Upgrade to **Gold Flatware**
- One **Late Night Bites** or **Dessert Station**
- 4-hour **Photo Booth** Service with, Props, and Attendant, and Unlimited Physical and Digital Prints
- **Coffee** or **Hot Chocolate** Station
- Upgrade from Buffet Style Service to **Plated** or **Family Style** Meal Service

\$140 Per Person

CHEF-CURATED EXPERIENCES

CURATED EXPERIENCE INCLUDES YOUR CHOICE OF 2 NON-ALCOHOLIC BEVERAGES

Steakhouse

Salad

Your choice of either: Traditional Caesar or Classic Garden salad

Choose one Entree

- 8 oz Prime Filet Mignon
- 10 oz Prime Ribeye
- Grilled Atlantic Salmon Filet Topped With Shrimp Skewers & Garlic-Herb Butter

Two Sides

- Grilled Asparagus With Beurre Lemon
- Au Gratin Potatoes
- 5 Cheese Mac and Cheese

(Includes Complimentary Garlic Rolls)

(Add A Grilled Shrimp Skewer To Any Steak for \$12)

Traditional American

INCLUDES:

Salad

Your choice of either: Traditional Caesar or Classic Garden salad

Entrees

- Herb-roasted chicken and one of the following:
- Grilled Atlantic Salmon Topped With Fresh Herbs
- Cabernet Braised Short Ribs

Two Sides

- Hot-Honey Roasted Rainbow Carrots
- Garlic Whipped Potatoes
- 5 Cheese Mac and Cheese
- Sauteed Haricot Vert with Blistered Cherry Tomatoes and Red Onions

(Includes Complimentary Dinner Rolls)

Single or Dual Entree Options Available

2 entree experience is served with Oven Roasted Chicken and Choice of 1 other Entree

Substitute a Prime Rib or Filet Mignon Carving Station for only \$12 per guest!

Southern

INCLUDES:

Salad

Your choice of either: Traditional Caesar or Classic Garden Salad

Entrees

- Creamy Garlic Chicken
- Shrimp N' Grits
- Blackened Catfish
- Barbeque Roasted Chicken

Two Sides

- Hot-Honey Roasted Rainbow Carrots
- Garlic Whipped Potatoes
- 5 Cheese Mac and Cheese
- Sauteed Haricot Vert with Blistered Cherry Tomatoes and Red Onions

(Includes Complimentary Dinner Rolls)

Single or Dual Entree Options Available

CHEF-CURATED EXPERIENCES

CURATED EXPERIENCE INCLUDES YOUR CHOICE OF 2 NON-ALCOHOLIC BEVERAGES

Italian

INCLUDES:

Salad

Your choice of either: Traditional Caesar or Classic Garden Salad

Entrees

- Traditional Lasagna
- (Chicken, Shrimp, or Salmon) Fettuccine Alfredo
- Chicken Florentine
- Classic Baked Ziti
- Tuscan Chicken Rigatoni

(Includes Complimentary Garlic Rolls)

Tex-Mex

Salad

Your choice of either: Traditional Caesar or Classic Garden Salad

(Fajita Style Set-up Includes: Pico de Gallo, Sour Cream, Salsa, and Shredded Cheese)

(Fajita Selections Count Individually As One Entree)

Entrees

- Pollo Adobado (Adobo-Marinated Roasted Chicken In A Tomato-Guajillo Sauce)

Fajita Style Set-Up With Choice of:

- Picadillo Ground Beef
- Green Chile Shredded Chicken
- Beef Fajita
- Chicken Fajita

(Includes: Cilantro-Lime Rice, Refried Beans, and Tortillas)

Brunch

Choice of Protein

- Bacon
- Sausage
- Turkey Bacon

Entrees (Includes All Listed Below)

- Chicken and Waffles
- Our "Famous" Shrimp and Grits
- Roasted Breakfast Potatoes
- Scrambled Eggs
- Seasonal Fruit Platter

Upgrade to one of our premium salads options for only \$2 per person

ADDITIONAL OPTIONS

Passed Appetizers

Perfect for cocktail hours and mixers. Passed butler style by our uniformed & professional service staff.

Choose 3: Shrimp Cocktail | Bourbon-Glazed Pork Belly | Charcuterie Skewers |
Roasted Corn Elote Bites | Fresh Bruschetta
Brie, Fig and Prosciutto Crostini | Orange Chicken Skewers | Caprese Skewers |
Shrimp Ceviche | Teriyaki Chicken Satays | Meatball Marinara Crostini

\$18.99 Per Person

Add to any experience for \$15.99 per person (3) / \$12.99 per person (2)

Breads & Spreads Appetizer Station

A charcuterie-style appetizer display that includes the following: Queso-Blanco | Spinach & Cheese Dip | Hummus | Salsa Verde | Pimento Spread |
Served with: Tortilla Chips | Pita Bread | Crostinis

\$9.99 Per Person

Classic Charcuterie Appetizer Station

An elaborate display of Artisan Meats, Cheeses, Fresh Seasonal Fruits, and Vegetable Crudités arranged elegantly on your Appetizer Table for Cocktail Hour

\$14.99 Per Person

Heavy Hors D'oeuvres

These hearty, two-hand appetizers can be either passed butler style or set up as a station.

Braised Short Rib with Polenta- topped with Crispy Jalapeno | Seared Scallops with Corn Salsa | Shrimp and grits Martinis | Bourbon Glazed Pork Belly Sweet Buns with Apple Slaw | Blackened Shrimp with Truffle Parmesan Risotto
Tuna Tartare Mini Tacos on wonton | Maryland Style Crab Cake with Housemade Remoulade | Shrimp Ceviche Shooters | Braised Short Rib slider on toasted Brioche | Pork Belly Mac&Cheese

\$19.36 per person (2) / \$26.85 per person (3)

DESSERTS

Build Your Own Cheesecake Station

Decadent and rich New York Style Cheesecake and Self-Serve Topping Bar
Includes Chef Attendant

Toppings: Chocolate sauce, Carmel Sauce, Blueberry Compote, Whipped Cream, Marshmallow Fluff, Crushed Oreos, Rainbow Sprinkles, Crushed Butterfingers, Cookie Butter, Biscoff Cookie Crumbles.

\$7.50 Per Person (Choose 5 Toppings)

Ice Cream Sundae Bar

Chocolate or Vanilla Ice Cream Scooped for your guests by our Chef-Attendant, served with a self-serve topping bar.

Includes: Chocolate Sauce | Caramel | Rainbow Sprinkles | Whipped Cream | Marichino Cherries | Chopped Nuts

\$6.50 Per Person

Luxury Dessert Station

An Upscale Dessert Display with your choice of Premium Individually Portioned Selections: Oreo Cheesecake | Lemon Cream Cheese Cake | White Chocolate Raspberry Cheesecake | Chocolate Caramel Crunch Cake
(Upgrade to Gluten-Free Mango Mousse Cake +\$1.50 pp)

\$7.50 Per Person (Choose 5 Toppings)





ADDITIONAL SERVICES

KCI Hospitality is more than exceptional food — we're a full-service event partner committed to making every occasion effortless, memorable, and uniquely yours.

Our services include:

- **Dance floor and stage rentals**
 - **Event rentals — tables, chairs, glassware, place setting rentals and more**
 - **Full bar solutions — from beer and wine service to craft cocktail packages with TABC-certified bartenders**
 - **Professional, uniformed waitstaff**
 - **Photo booth experiences**
 - **Late-night bites**
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Also Available for Corporate Bookings!

WWW.KCIHOSPITALITY.COM

STARTER SALADS

Strawberry & Goat Cheese Salad ★

Fresh Field Greens | Strawberry | Red Onions | Raspberry Vinaigrette | Glazed Walnuts | Goat Cheese Crumbles

Southwest Caesar Salad ★

Crisp Romaine | Corn | Black Beans | Diced Tomatoes | Caesar Dressing | Tortilla Strips | Monterey Jack Cheese

Garden Salad

Mixed Greens | Buttermilk Ranch | Carrots Tomatoes | Cucumber | Radish | Garlic- Herb Croutons | Shredded Cheese

Traditional Caesar Salad

Crisp Romaine | Caesar Dressing | Garlic-Herb Croutons | Fresh-Shaved Parmesan

STARTERS

Shrimp Ceviche

Traditional Ceviche With Marinated Shrimp. Served in a Crispy Tostada Shell. Light, Delicious, and a Tropical Favorite!

Orange Chicken Skewers

Diced Grilled Chicken tossed in a Housemade Orange Glaze. Served on a skewer and garnished with sesame Seeds and Fresh Orange Zest!

Teriyaki Chicken Satays

Tender Chicken grilled on a skewer with a house made teriyaki glaze. Garnished with sesame seeds and green onions.

Brie, Fig & Prosciutto Crostini

Buttery Crostini topped with Fig Jam, Sliced Brie, Shaved Prosciutto & Garlic Confit

Jumbo Shrimp Cocktail

Traditional Shrimp Cocktail with Fresh Steamed and Chilled Shrimp. Garnished with Cocktail Sauce and a Squeeze of Lemon.

Bourbon-Glazed Pork Belly Bites

Savory Pork Belly Bites tossed in a House-Made Bourbon Glaze.

Charcuterie Skewers

Artisan Pepperoni, Salami, Mozzarella, and Cheddar Cheese. Served on a Skewer and Capped with a Green Olive.

Roasted Corn Elote Bites

Roasted Corn served Elote style in a tortilla crisp. Garnished with cotija cheese and a valentina drizzle.

Fresh Bruschetta

Thin Sliced and Toasted Baguette Topped with Finely Diced Tomato, Onion, and Basil. Finished with a Balsamic Reduction. (Vegan)

Caprese Skewers

Fresh Mozzarella, Basil, and Cherry Tomatoes Layered On a Skewer and Drizzled with A Balsamic Reduction. (Vegetarian)

★ **Premium Upgrades (Additional Charges Apply)**

A LA CARTE ENTREES

TRADITIONAL

Herb-Roasted Chicken

Generously Seasoned with Fresh Herbs and Roasted to Perfection.

Atlantic Salmon

Sushi Grade Atlantic Salmon Grilled to Perfection and Garnished with a Lemon Wheel.
(Also Available Cajun Style)

Cabernet Braised Short Ribs

Beef Short Ribs Seared and Slow Braised and Served with a Red Wine Reduction.

Traditional Herb Roasted Prime Rib Roast

Prime Rib Roasted to perfection Served Med. Rare with Au Jus and Creamy Horseradish

Oven Roasted Beef Tenderloin Roast

Beef Tenderloin, Salt & Pepper Crusted, Oven Roasted, and Sliced into Medallions.
(Served Med. Rare with Garlic Herb Butter)

PASTA DISHES

Traditional Lasagna

House-Made Meat Sauce Layered with Ricotta, Fresh Herbs, and Mozzarella Cheese

Fettuccine Alfredo

Grilled Chicken, Salmon, or Steak over Fettuccine Pasta Tossed in Our Signature Alfredo Sauce and Garnished with Parmesan and Italian Spices.

Homemade Meatball Marinara and Angel Hair

Hand Rolled Meatballs in a Scratch- Made Marinara Sauce Served over Angel Hair Pasta.

Tuscan Rigatoni

Rigatoni Pasta Mixed in a Cashew Cream Sauce with Sun-Dried Tomatoes, Spinach, Minced Garlic and Garnished with Fresh Chopped Basil
(Vegan Friendly)

A LA CARTE ENTREES

SOUTHERN

Blackened Catfish

American Catfish Blackened Seasoned, Seared to Perfection and Finished With Herb Garlic Butter

Shrimp N Grits

Creamy Cheddar Grits topped with Chopped Bacon, Grilled Shrimp and Green Onions

Barbeque Roasted Chicken

Tender Chicken Marinated in our House-Made Honey-BBQ Sauce and Roasted to Perfection!

Creamy Garlic Smothered Chicken

Chicken Simmered in a Creamy Garlic Sauce

BRUNCH

Shrimp and Grits

Creamy Cheddar Grits topped with Chopped Bacon, Grilled Shrimp and Green Onions

Chicken and Waffles

Crispy Chicken Tenders Served With Belgian Waffle Triangles and Maple Syrup.

Famous Fluffy French Toast Platter

A Platter of Light and Fluffy French Toast Dusted with Powdered Sugar Garnished with Fresh Berries and Maple Syrup

Classic Quiche Lorraine

(2) Classic Quiche in a Buttery Crust

Seasonal Fruit Platter

Assorted Seasonal Fruits

Bacon and Sausage

Bacon Slices and Sausage (Links or Patties)

Oven Roasted Breakfast Potatoes

Diced Potatoes and Onions, Oven Roasted with Fresh Herb

A LA CARTE BEVERAGES AND SIDES

SIDES

- Garlic Whipped Potatoes
- Sauteed Zucchini and Summer Squash
- 5 Cheese Mac and Cheese
- Sauteed Haricot Vert With Cherry Tomato and Red Onions
- Hot-Honey Roasted Rainbow Carrots
- Roasted Honey Sriracha Brussels Sprout

BEVERAGES

- Filtered Water
- Cucumber-Lemon Water
- Unsweetened Ice Tea
- Sweetened Tea
- Peach Sweet Tea
- Lemonade
- Strawberry Lemonade
- Strawberry-Mint Lemonade

THE FINE PRINT

All Prices are for buffet-style service, Upgrade to plated meals for \$15 per person

20% Service, Delivery, and Setup Charge Will be added to All Orders.

A down payment and signed contract are necessary to reserve your date/event.

KCI operates as a dry-hire catering company. Customer to provide all liquor/beer/wine

Weddings Must Meet a \$7,500 Event Minimum

Not in love with any of our Chef-Curated Experiences? No worries! KCI is happy to work with you to create a custom-curated experience for you and your guests. Just book a consultation appointment and let us handle the rest!