



KIRKLAND & ELLIS

Catering Menu

Breakfast

Continental Breakfast

Freshly baked muffins, miniature bagels, tea bread, croissants, sliced fresh fruit, butter, preserves, cream cheese, freshly squeezed orange juice, coffee and tea service. **\$18.00**

New Yorker Breakfast

Includes full continental service above with smoked salmon, capers, sliced egg, cucumber, tomato, freshly squeezed orange juice, coffee and tea service. **\$24.00**

Hot Breakfast Buffet**

Pancakes, pure maple syrup, scrambled eggs (egg whites available upon request), applewood bacon, sausage, home fries, sliced fresh fruit, freshly squeezed orange juice, coffee and tea service. **\$28.00**

add Continental Breakfast \$38.00



Hot Breakfast Sandwiches**

Chef's choice of assorted breakfast sandwiches, accompanied by roasted breakfast potatoes and sliced fresh fruit, freshly squeezed orange juice, coffee and tea service **\$24.00**

add Continental Breakfast \$34.00

Healthy Start**

Chef's choice of egg white frittata, chicken apple sausage, vegan overnight oats, sliced fresh fruit, and assorted yogurt cups, coffee and tea service. **\$24.00**

Hot Oatmeal Bar

Old fashioned rolled oats, seasonal berries, raisins, organic granola, local honey and sliced fresh fruit.

a la carte \$14.00

with beverage service \$22.00

Greek Yogurt Bar

Greek yogurt, granola, seasonal berries, fresh fruit, raisins, banana chips, dried cranberries, local honey and pure maple syrup. **(vegan yogurt available upon request)**

a la carte \$10.00

with beverage service \$18.00

Avocado Toast Bar

Toasted seven grain bread, mashed ripe avocado, tomato, cucumber, smoked salmon, applewood bacon, sliced egg and baby arugula.

(gluten free option available upon request)

a la carte \$21.00

with beverage service \$29.00

**all prices per person*

***minimum 5 pp per order*

Lunch



Executive Chef Roger Snelling creates a new seasonal menu each day, composed of the freshest seafood, meat and local produce available in the market.

Daily menus are available on KEConnect

Executive Deli Luncheon \$24.00

Assorted platter of four rotating sandwich selections, including one vegetarian option accompanied by one mixed green salad with dressing, one composed salad, fresh cut fruit, chips, fresh baked cookies and brownies. Includes full beverage service.

(can also be done as a boxed lunch)

Hot Lunch Entrees \$50.00**

Rotating buffet style selection of two gourmet protein entrees, a vegetable and a starch accompanied by one mixed green salad with house dressing, one composed salad, dinner rolls, fresh cut fruit, cookies and brownies. Includes full beverage service.

Chef's Weekly Make Your Own \$32.00

Rotating buffet including two gourmet proteins, two seasonal bases, six additional toppings, one featured dressing, fresh cut fruit, cookies and brownies. Includes full beverage service.

**all prices per person*

***minimum 5 pp per order
available individually packaged*

Beverages

Full Beverage Service

Freshly brewed regular and decaffeinated coffee, assorted soda, Vivreau sparkling and still water, Harney & Sons teas. **\$8.00**

Hot Beverage Service

Freshly brewed regular and decaffeinated coffee, Vivreau sparkling and still water, Harney & Sons teas. **\$6.00**

Cold Beverage Service

Assorted sodas, Vivreau sparkling and still water. **\$3.00**

Add lemonade and iced tea to any beverage service. \$3.00

Add-ons

Fresh cut fruit salad **\$6.00**

Assorted chips, pretzels and popcorn **\$3.00**

Fresh baked cookie and brownie platter **\$4.00**

Dried fruits and nuts **\$8.00**

Kind bars **\$3.50**



**all prices per person*

***add-on items available all day*

Snack Breaks

Pound Cake Break

Assorted pound cakes served with assorted jams and butters

\$8.00

Pretzel Bites Break

Baked pretzel bites served with two accompanying dips

\$8.00

Popcorn Break

Fresh popped popcorn (air popped and butter)

served with assorted toppings and seasonings

\$8.00

Crudité Break

Assorted seasonal raw vegetable platter served with two accompanying dips

\$10.00

Power Break

Salted mixed nuts, chips, Kind bars, fresh baked cookies and brownies, and seasonal fruit platter

\$12.00

Trail Mix Break

Valrhona chocolate, dried cherries, banana chips, salted mixed nuts, pumpkin seeds, dried fruit

\$14.00

Afternoon Tea Break

Assorted scones and tea sandwiches served with fresh fruit and assorted toppings

\$17.00



Latin Break

Tortilla chips, plantain chips, fire roasted salsa, aji amarillo dip, guacamole, cotija

\$16.00

Moroccan Break

Grilled flatbread, medjool dates, harissa spiced nuts, marinated olives, toasted sesame hummus, feta lemon yogurt

\$14.00

Cheese and Charcuterie Break

Assorted domestic cheeses and charcuterie served with fruits, olives and crisps

\$24.00

**all prices per person
snack breaks are available all day

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Receptions

Beer & Wine Reception

\$50.00

Includes domestic cheese board and crudité.

*Five additional hors d'oeuvres
add **\$25.00**

Full Bar Reception

\$100.00

*Includes house wine and liquor.

**Choice of two stationary and five
passed hors d'oeuvres.

Upscale Full Bar Reception

\$125.00

*Includes premium wine selection
and top shelf liquor.

**Choice of two stationary and five
passed hors d'oeuvres.



** additional charge for event labor and rental*

*** additional items may be added to any reception*

**** customized events available upon request*

**all prices per person*

Catering Policies & Procedures

Ordering Policies

- 24 hour notice on all standard catering orders.
- Special functions require a minimum of 72 hours advance notice.
- Orders may be customized upon request.
- Outside food orders require a minimum of 48 hours advance notice.
- Weekend orders must be placed by 3:00 PM on Friday. Once requested and confirmed orders cannot be cancelled.
- Kosher food orders must be placed by 4:00 PM on the day prior to the event.
- Orders for Monday events/services must be placed by noon on the previous Friday.

Cancellation Policy

- Cold breakfast orders must be cancelled or changed before 3:00 PM on the day prior to the event.
- Hot breakfast orders must be cancelled or changed before 4:00 PM on the day prior to the event.
- Cold lunch orders must be cancelled or changed no later than 7:00 AM on the day of the event.
- Hot lunch orders must be cancelled or changed before 4:00 PM on the day prior to the event.
- Kosher food orders other than breakfast orders must be cancelled or changed no later than 7:00 AM on the day of the event.
- Outside food orders including kosher breakfasts must be cancelled or changed no later than 4:00 PM on the day prior to the event.
- Any food orders for more than 25 people or special menus must be cancelled at least 24 hours prior to the meeting.
- Orders cancelled after the designated cutoff times above will be charged based on the menu items already in production at the time of the cancellation.
- Any additional staff that were specifically requested for an event must be cancelled at least 24 hours prior to the meeting.

Last Minute Orders

Last minute orders will be filled based on the availability of product in-house at the time of the request. Delivery times will be determined by the availability of staff and by the orders previously scheduled for the time requested.

Allergies & Intolerances

We encourage guests to ask to speak to the Chef or Manager regarding any questions about ingredients contained in the food being considered.

Please note we will make every effort to accommodate special requests. However, due to our open kitchens that handle the major allergens, gluten and other ingredients for the preparation of other menu items, we cannot guarantee that items will be completely “free” of any ingredient.

