

KITCHEN 14

CATERING

www.kitchen14.com
email: paula@kitchen14.com
919-245-1414

EYE OPENERS - prices per guest

COFFEE - regular & decaf, hot tea, cream & sugar 2.00

MILK - PLAIN, SOY, CHOCOLATE 2.00

JUICES - Orange, Cranberry, Tomato, Grapefruit 2.00

CONTINENTAL - Coffee, juice, pastries (assorted bagels, coffee cake, muffins) cream cheese 6.95; add fresh fruit 7.95; add ham biscuits 9.50

BREAKFAST FOR A CROWD - scrambled eggs or breakfast casserole, bacon, sausage, cheese grits or hashbrowns, biscuits, breads and bagels, coffee, juice and condiments 13.95 - with fruit 14.95

FRESH FRUIT TRAY - melons, pineapple, berries and fruits of the season! 2.75

PASTRY TRAY - An assortment of muffins, bagels, coffee cakes, pastries 3.50

BUTTERMILK BISCUITS -- Plain 9.00/dz, (2 dz. Min.)
Country or Baked Ham 12.00/dz (2 dz. Min.)

BREAKFAST QUICHE - (quiche Lorraine, Vegetarian quiche, or asparagus & brie) 3.75

CHEESE GRITS or HASHBROWN CASSEROLE - a true Southern treat! 2.25

YOGURT AND GRANOLA - Assorted yogurts with granola 2.95

A CATERED LUNCH MEANS BUSINESS!!

SANDWICHES, WRAPS & SALADS

(with lettuce & tomato, mayo/mustard,) onion optional.
Breads - Wheat, French, Kaiser, Marble, Spinach or whole wheat wrap, ciabatta or bagel roll

ROAST TURKEY & HAVARTI
TARRAGON CHICKEN SALAD
HOMEMADE PIMENTO CHEESE
VEGETARIAN SPROUTWICH
BLACK FOREST HAM & SWISS
ROAST BEEF & PROVOLONE
LEMON DILL TUNA
TURKEY BACON CLUB
BLT
ITALIAN SUB

GRILLED CHICKEN SALAD - grilled chicken on mixed greens, tomato, cucumber, red onion, cheese

SOUTHWEST SALAD - grilled chicken on mixed greens, black beans, green chilis, red onion, tomato, and southwest ranch sauce

GRILLED CHICKEN CAESAR - grilled chicken on bed of romaine with parmesan cheese, caesar dressing, red onion and croutons

ASIAN CHICKEN SALAD - Honey-ginger chicken strips with almonds, mandarin oranges, crispy noodles

COBB SALAD - diced turkey, egg, bacon, blue cheese, red onion, and cucumber on mixed greens

GREEK SALAD - artichoke hearts, olives, feta cheese, peppers, cucumbers, tomatoes with herbed vinaigrette dressing

GARDEN VEGGIE SALAD - grilled portabello mushrooms, squash, cucumber, carrots, peppers, lettuce, tomato, red onion with choice of dressing

JUST SANDWICHES - 6.95

SANDWICH TRAY OR BASKET - 7.95
Per guest - comes with chips & beverage

BOX LUNCHES - 8.95 your choice of sandwich, served with chips or French roll, cookie & beverage

BREAKS & MEETING SNACKS

FRESH FRUIT TRAY - an assortment of seasonally fresh sliced fruits 2.95

YOGURT, FRUIT & GRANOLA - mixed yogurts, fresh fruit and granola 3.75

DESSERT TRAY - mini cheesecake, iced ginger bars, mini eclairs, fruit tarts, brownies, assorted cookies 3.50

MUNCHIES - Chips & dips, Chex Mix, Nuts, Candies & assorted goodies 3.25

HUMMUS & PITA CHIPS - fresh hummus with toasted pitas & carrot sticks 3.25

SALSA, GUACAMOLE & TORTILLA CHIPS - homemade salsa and guacamole with fresh tortilla chips for dipping with carrot sticks 3.25

Minimum order 10. Disposables 1.00 pp
Rentals available upon request
Drop off or Full Service

LUNCH BUFFETS - 14.50

Menus can be combined or customized for any type event.
Available as dinner buffet for 16.95.

DELI EXTRAVAGANZA - Sliced Turkey, Ham, Roast Beef, Italian Salami, lemon dill tuna, sliced cheeses, pasta salad, green salad, sliced tomatoes, lettuce, sprouts, onions, condiments, assorted breads, cookies and tea

ITALIAN-STYLE FEAST - Homemade Lasagna with meat sauce and/or veggie lasagna, Spinach and Romano tortellini, mixed garden greens, breads, cheesecake & beverage

NORTH CAROLINA BARBEQUE - Pulled Pork Barbeque with sauce, homemade coleslaw, potato salad, baked beans, relish, onion, rolls & buns, Banana Pudding and iced tea

BAKED POTATO & SALAD BAR - Hot baked potato and fresh garden salad with butter, sour cream, cheese, bacon, tomato, onion, broccoli, pineapple, cottage cheese, peas, mushrooms, dressings, assorted cookies and tea

TASTE OF MEXICO - Beef and chicken for tacos and fajitas with crispy and soft tortillas, tortilla chips for taco salad, black bean salad, guacamole, fresh salsa, cheeses, chopped lettuce, tomatoes, onions, and peppers, served with key lime pie & iced tea

PURE SOUTHERN COMFORT - Treat your guests to homemade chicken & dumplings and meatloaf, mashed potatoes and gravy, macaroni & cheese, green beans, tossed salad, peach cobbler, cornbread, and iced tea

BEVERAGES- 2.00

JUICE, TEA, SODA, BOTTLED WATER

HORS D'OEUVRES

Small serves 20, Large serves 40-50;
items priced per guest unless noted
(Avg 3-4 pieces per guest)

FRESH FRUIT DISPLAY - Fresh seasonal fruit attractively displayed on trays with yogurt and chocolate dips Small \$50, Large \$110

CRUDITE - Fresh veggies (carrots, broccoli, celery, cauliflower, asparagus, green beans, squash, grape tomatoes... Small \$35 Large \$75

INTERNATIONAL FLAVORS - English Cheddars, French Brie, Danish Havarti, Smoked Gouda and Jarlsberg with breads, crostini and crackers Small \$55, Large \$120

PARTY NIBBLES - an assortment of cubed cheeses with crackers and fruit garnish 3.00

BAKED BRIE - French brie wrapped puff pastry with apricot preserves & almonds Small serves 10-12 @ \$27; Large serves 20-25 \$50

EXTRAORDINARY FINGER SANDWICHES - Mini croissants, wheat rolls, dark breads with chicken salad, spicy cheese spread, smoked turkey & havarti, black forest ham & swiss 3.50

HOT ROAST BEEF PARTY SANDWICHES - roast beef, havarti, with dijonaise on tiny rolls! 3.25

PARTY WRAPS - Spiral sandwiches with cream cheese, smoked turkey, lettuce, and red onion 3.75

HOT ARTICHOKE DIP - Kitchen 14 Speciality! served with French bread rounds 2.95

HAM AND CHEESE SKEWERS - Virginia baked ham, blue cheese, Gala apple and water cress, on wooden skewer! 2.95

MOZZARELLA BROCHETTES - marinated mozzarella bites and grape tomatoes drizzled with olive oil and dusted with fresh herbs 2.95

MINI KABOBS - skewered & marinated beef, pork or chicken bites with spicy dipping sauce 3.25

SHRIMP FOR A CROWD- large steamed and chilled shrimp with tails on served with spicy cocktail sauce 3.95

CAJUN PORK MEDALLIONS - Spicy roasted pork tenderloin bites 3.55

CAROLINA CRAB CAKES - bite-sized cakes with sour cream & dill sauce 3.95

SMOKED SALMON - with capers, dark bread, red onion & cream cheese 3.95

PARTY TENDERLOIN - Sliced beef tenderloin served with yeast rolls and sour cream horseradish sauce 4.50

ROAST TURKEY OR BLACK FOREST HAM with assorted rolls & condiments 3.95

GREAT FOR PASSING OR BUFFET -

3.95 per guest

Fresh Crab Dip with French Bread

Grilled Zucchini Rounds with Gorgonzola

Herbed Shrimp Toast with Remoulad Sauce

Grilled Shrimp & Snow Pea Brochettes

Sun Dried Tomato Tortellini with Olive Oil & Herbs

Roast Beef Wrapped Asparagus

Grilled Chicken Satays with Peanut Sauce

New Potatoes with Caviar

Crostini with Fresh Bruschetta & Reggiano

3.95 per guest (3-4 pieces per guest)

Kitchen 14 will handle all staffing, rentals and decorations for your event. Please consult with your caterer to discuss event details. We want your event to **very special** so please let us know your wishes!

ENTREES

Entree include garden salad with vinaigrette, side dish, fresh rolls, and beverage

SOUTHWEST CHICKEN - roasted red peppers, artichokes and grilled chicken breast 14.95

CHICKEN CORDON BLEU - Ham and Swiss-stuffed chicken breast with a light breadcrumb coating 15.50

LEMON CHICKEN - breast of chicken baked in a light lemon sauce with herbs 14.95

SESAME CHICKEN - sauteed breast of chicken cooked with mixed Asian vegetables in a light sesame sauce 14.95

CLASSIC CRAB CAKES - Carolina-style crab cakes with a light lemon dill sauce 15.95

FILET OF SOLE - baked in a light butter and lemon sauce with fresh herbs 15.95

SEAFOOD MEDLEY - tilapia, scallops, & shrimp sauteed with fresh veggies in a mushroom, shallot and wine sauce 15.95

GRILLED SALMON - 8 oz seared wild salmon filet in lemon butter served 16.95

CAJUN PORK LOIN - spice-rubbed pork tenderloin 15.50

PEPPERED TENDERLOIN - 6 oz filet of beef with a deglazed mushroom sauce 18.95

PRIME RIB AU JUS- 8 oz sliced prime rib of beef au jus 20.95

BUFFET COMBINATIONS - entrees can be combined to create buffet choices for special events. Consult your caterer for prices on items you wish to be served. Portions will be smaller to allow each guest a sample of each entrée selected. A Vegetarian or Pasta dish should always be provided for all buffets and we have a nice selection of those items for you to choose from.

SIDE DISH SELECTIONS - 2.50

Sour Cream & Cheese Potatoes
Rice Pilaf
Steamed Broccoli
Herbed New Potatoes
Fresh Green Beans

Grilled Vegetables
Fresh Asparagus
Caramelized Onions

PASTA SALADS - 2.75

PENNE PASTA SALAD with artichokes, roasted red pepper, nicoise olives, and parmesan
BOWTIE PASTA with green peas, herbs, and creamy garlic dressing
TRI-COLORED ROTINI pasta salad with carrots, olives, red onion, diced peppers, and broccoli in a light vinaigrette sauce
SPICY SESAME PASTA - fettuccini with a sesame mayonnaise with broccoli, red pepper, & green onion

Add to any pasta - proscuitto or mesquite grilled chicken 1.50; shrimp or crab 2.00

SALADS 2.50

Broccoli Sunflower Salad
Marinated Mozzarella and Tomato Salad
Greek Salad
Ambrosia
Grapefruit & Avocado
Caesar Salad

DESSERTS - specialities of the house!
Dessert buffets are very appealing to tired and hungry guests-- so don't forget these treats!

Cakes:

Black Forest Cherry
Cappucino
Caramel
Carrot
Chocolate Decadence
Chocolate Mousse
German Chocolate
Old Fashioned Chocolate

Raspberry Cream
Red Velvet
Rum Cake
Tiramisu

Cheesecakes:

Chocolate
Kahlua
New York Style
White Chocolate

Pies/Tarts:

Apple Crumb
Bourbon Pecan Tart
Fruit Tart
Key Lime
Lemon Meringue
Rustic Apple

Coffee Cake:

Apple Walnut Cake
Brown Sugar
Lemon Pound Cake

Mini Pastries:

Cranberry bars
Cheesecakes
Chocolate & Caramel Pecan bars
Coconut Macaroon
Eclairs
Fruit Tart
Lemon Tart
Linzer Cookies
Pecan Diamonds
Petit Fours

Minimum order 10. Disposables 1.00 pp
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Drop off or Full Service

TO OUR VALUED CLIENTS

Kitchen 14 is fully licensed, permitted and insured, as is required by the State of North Carolina and the Orange County Health Department.

We request 48 hours notice for all orders and cancellations, as we make everything from scratch. Our minimum order is for 10 guests. Please don't hesitate to contact us if you need something that seems impossible. During this gas crisis, we have added a small charge for excessive fuel cost to all orders - we apologize for this inconvenience, and hope you will understand. We must also charge for 1.00 per guest for disposable products, as they are petroleum based products and our prices have doubled. We will make every attempt to use biodegradable, "green" disposables when possible.

WHERE ARE WE?

I-85, exit 165 North
Turn Left at 2nd street, Valley Forge Road
Turn Right into first driveway at Hillsborough
Storage - go left in parking lot and we are 2nd suite on left, Suite I
620 Valley Forge Road, Hillsborough NC 27278

Kitchen 14 offers


WEDDING CONSULTING
MENU PLANNING
FULL SERVICE CATERING
and
COMMUNITY
COOKING CLASSES

-After school classes
for kids and teens-
and

GROUP COOKING CLASSES
PRIVATE PARTIES
PERSONAL CHEF SERVICE

\$\$ Gift Certificates \$\$
for

Bereavement Services
New Baby Dinners
Graduation/Exam Baskets
Holiday Gifts, Birthdays...

KITCHEN 14 
CATERING

catering for all occasions
...always in good taste!

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