



Drop Off Buffet Menu

Host your next dinner with a gourmet catering spread from Kale Chef Service. Our drop-off buffet menu includes a 3-course meal with your choice of a starter, main, and dessert. Simply make your menu selections, and we'll take care of the rest.

What's Included

Five menu item buffet spread
Menu items labeled and packaged
Printed Buffet Menu, Menu Cards, & Serving Utensils
Bamboo Plates, Napkins & Disposable Silverware

Starting at \$110 per person (6 person minimum or \$660, plus fees)*

STARTERS

(select 1)

BORDEAUX MEATBALLS

braised beef and pork meatballs, grilled polenta, parmesan
GF, S, DF (CHEESE SERVED ON THE SIDE)

SMOKY BLACK BEAN CAKES WITH GREEN CHILE PESTO

crispy pan-seared black bean cakes, queso fresco, green chile pesto
VG, N, E

BLACKENED AHI TUNA WITH AVOCADO MOUSSE

encrusted ahi tuna, tortilla chip, tamari glaze, avocado mousse, red chile
GF, DF, S, SY, F

BAKED BRIE

baked brie, Marcona truffle almonds, berry compote, grilled bread
VG

*6 PERSON MINIMUM, PLUS SERVICE FEE AND GRATUITY

PRICING SUBJECT TO CHANGE BASED ON CURRENT MARKET PRICING AND AVAILABILITY
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, EGGS, AND/OR SEAFOOD MAY INCREASE YOUR
RISK OF FOODBORNE ILLNESS.

DIETARY KEY: VG VEGETARIAN, V VEGAN, GF GLUTEN FREE, DF DAIRY FREE, N CONTAINS NUTS, S
CONTAINS SEEDS, E CONTAINS EGGS, SF CONTAINS SHELLFISH, SY CONTAINS SOY, F CONTAINS FISH
WE CAN PROVIDE CERTAIN MENU ITEMS ON THE SIDE



FARMERS MARKET SALAD WITH BALSAMIC VINAIGRETTE

roasted local vegetables, salad greens, grilled polenta, goat cheese, balsamic vinaigrette

GF, VG, DF & V (CHEESE SERVED ON THE SIDE)

KALE CAESAR

kale, parmiggiano reggiano, caesar vinaigrette

GF, VG, DF & V (CHEESE SERVED ON THE SIDE)

PHOENICIAN SALAD

black beans, crispy corn, scallions, tomatoes, queso fresco, roasted poblanos, pepitas, crispy tortilla strips, baby mixed greens, jalapeno vinaigrette

GF, DF (WITHOUT CHEESE OR SERVED ON THE SIDE)

STEAKHOUSE WEDGE

oven-dried tomatoes, crispy shallots, egg crumbles, bacon, bleu cheese, romaine wedge, roasted shallot vinaigrette

GF, DF (WITHOUT CHEESE OR SERVED ON THE SIDE)

SPINACH AND PEAR SALAD

roasted pears, brie, toasted pepitas, baby spinach, raspberry vinaigrette

GF, VG

MAIN

PROTEINS

(choose one)

GRILLED SALMON WITH ZHOUG

marinated and chargrilled wild salmon, zhoug

GF, DF, F

MESQUITE SMOKED CHICKEN

half chicken, chicken au jus

GF, DF

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SHORT RIB TACOS

Braised and shredded short ribs, queso fresco, cilantro-onion mix, salsa verde, pico de Gallo, corn, and flour tortilla
DF (CHEESE SERVED ON THE SIDE),

SMOKED SHRIMP TACOS

dry rubbed smoked shrimp, pineapple slaw, chipotle remoulade, corn, and flour tortillas
GF (WITH CORN TORTILLAS), DF (REMOULADE ON THE SIDE), SF

CHARBROILED CHICKEN TACOS

Cilantro-lime marinated and charbroiled chicken breast, queso fresco, cilantro-onion mix, salsa verde, pico de gallo, corn and flour tortilla
GF (WITH CORN TORTILLAS), DF (CHEESE SERVED ON THE SIDE),

RED LENTIL TACOS

red lentil and quinoa taco 'meat,' queso fresco, cilantro-onion mix, salsa verde, pico de Gallo, corn and flour tortilla
VG, V (CHEESE SERVED ON THE SIDE), DF (CHEESE SERVED ON THE SIDE),

MOLE PORK

braised pork shoulder in a mole sauce, cilantro
GF, DF

KOFTA WITH RED PEPPER CHIMICHURRI

charbroiled grass-fed ground beef and herb kebabs, chimichurri sauce
GF, DF

CHICKEN SHAWARMA KEBABS WITH ZHOUG

marinated chicken breast, sweet peppers, onions, zhoug
GF, DF

STUFFED ACORN SQUASH

wild rice, kale, lentils, cranberries, cashew crema
V, GF, N

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UPGRADE OPTION

BRAISED BEEF SHORT RIBS | +\$25 Per Person
port wine braised beef short ribs, pickled onions, queso fresco, micros
GF,

SIDES

(Choose two)

HERB ROASTED FINGERLINGS
roasted fingerlings, fresh herbs, garlic aioli
GF, DF (W/O AIOLI), VG

PARMESAN AND HERB-ROASTED CAULIFLOWER
roasted cauliflower, Parmigiano Reggiano, parsley, grilled lemon
GF, VG

MASHED POTATOES
creamy mashed potatoes, chives
GF, VG

SEASONAL GRILLED VEGETABLES
Marinated and grilled vegetables which may include carrots, sweet peppers, onions,
mushrooms, zucchini, asparagus, etc.
GF, DF, V

BACON AND BOURBON ROASTED BRUSSEL SPROUT
roasted Brussel sprouts, bacon, shallots, rosemary-garlic evoo
GF, DF

ROASTED CARROTS WITH MAPLE AND PECANS
slow-roasted carrots, maple, rosemary, and pecan glaze
GF, DF, N

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SMOKED MAC AND CHEESE

smoked gouda and gruyere mornay sauce, pasta
VG

RICE PILAF

herb rice pilaf, lemon
GF, V, DF,

CILANTRO-LIME SLAW

shredded cabbage, carrots, cilantro, red onion, apple, quinoa, cilantro-lime, and apple
cider vinaigrette
GF, V, DF

DESSERTS

(choose one)

INDIVIDUAL

LEMON MERINGUE PIE

VG

CHOCOLATE SEA SALT AND CARAMEL PIE

VG

FRENCH SILK PIE

VG, N

CARROT CAKE

VG, N

FLOURLESS CHOCOLATE

VG

TIRAMISU

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VG

BREAD SERVICE

Served with herb compound butter on the side
(choose one)

SWEET ROLLS

VG

CHEESE BREADSTICKS

VG

HERB FOCACCIA

VG

CATERING SERVICES*

BOOKING

A minimum order of 6 people is required. Services are booked once payment has been received and our signed catering agreement. A 48-hour notice is required (excludes weekends and holidays).

MENU SELECTIONS

Menu selections are made for the entire group with the exception of special dietary needs (ie. one person is vegetarian, vegan, and/or gluten-free).

DELIVERY WINDOWS

MONDAY TO FRIDAY

7 am - 9 am

9 am - 11 am

11 am - 1 pm

1 pm - 3 pm

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3 pm - 5 pm

SATURDAY & SUNDAY

An additional fee will apply for weekend deliveries

11 am - 1 pm

1 pm - 3 pm

3 pm - 5 pm

PICKUP WINDOWS

MONDAY TO FRIDAY

7 am - 9 am (backdoor pickup)

9 am - 10 am

10 am - 11 am

11 am - 12 pm

12 pm - 1 pm

1 pm - 2 pm

SATURDAY & SUNDAY

N/A

CHILLED DOORSTEP DELIVERY

We'll deliver within your selected 2-hour delivery window. All food items will be delivered cold with storage and reheating instructions. Menu items that are designed to be heated will be delivered in an oven-safe aluminum container.

0-15 miles \$50 | 15-20 miles \$60 | 20-25 miles \$70 | 25-30 miles \$80
30-35 miles \$90 | 35-40 miles \$100

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WARM DOORSTEP DELIVERY

We'll deliver within your selected 2-hour delivery window. All food items will be delivered warm, and ready to eat. Warm food items are packaged in oven safe aluminum containers.

0-15 miles \$50 | 15-20 miles \$60 | 20-25 miles \$70 | 25-30 miles \$80
30-35 miles \$90 | 35-40 miles \$100

WARM DELIVERY & SETUP - \$275

We will deliver within your selected delivery window. A chef will take care of setting up your buffet on eco-friendly bamboo platters, and disposable chafers. Buffet menu cards, printed menus, and serving utensils are included. After setup, we will take care of cleanup and leave prior to your guest's arriving.

0-15 miles \$275 | 15-20 miles \$285 | 20-25 miles \$295 | 25-30 miles \$305
30-35 miles \$315 | 35-40 miles \$325

SERVICE STAFF - \$250 / per service staff

A team member will take care of assisting your guests throughout meal service. Assist with setup, serving food and non-alcoholic beverages, and cleanup. Includes 4 hours of service.

WEEKEND DELIVERY

Delivery is available on Saturdays or Sundays for an additional charge of \$300 for chilled doorstep delivery, warm delivery, and warm delivery & setup.

HOLIDAY DELIVERY

An additional fee will apply, please [contact us](#) prior to placing an order.

PICKUP

Pre-arranged pickup is available from our Scottsdale kitchen, Monday to Friday between 7 am - 2 pm. We are closed for pickup on weekends and holidays.

SERVICE FEE

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A 20% service charge will be added to your catering order

GRATUITY

A minimum charge of 10% gratuity will be added to your doorstep delivery order. An 18% gratuity will be added to setup orders.

How to Order

Hours

Monday to Friday

8 am - 5 pm

catering@kalechefservice.com

480-269-4324

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