



SPRING

PLATED MENU 2024

Celebrate the season with our fresh and flavorful spring menu, featuring farm-to-table ingredients and culinary excellence. Indulge in the taste of spring today!

WHAT'S INCLUDED:

- MENU DEVELOPMENT
- FOOD PREPARATION
- PRINTED COMPANY BRANDED MENU
- PLATES, SILVERWARE + LINEN NAPKINS
- SETUP, SERVING + CLEANUP
- WAITSTAFF
- COCKTAIL HOUR AND 3-COURSE PLATED DINNER OR
- 4 COURSE PLATED DINNER
- STARTING AT \$150 PER PERSON, PLUS 20% GRATUITY + 8.6% TAX*

HORS D'OEUVRES

CHILLED

BLACKENED AHI TUNA WITH AVOCADO MOUSSE
encrusted ahi tuna, wonton chip, tamari glaze, avocado mousse, red chile

OVEN-DRIED TOMATO BRUSCHETTA
tomatoes, onion, basil, evoo, balsamic glaze, grilled bread

BEEF CARPACCIO CONE
marinated and diced filet, garlic mousse, micros

OLIVE TAPENADE
grilled crostini, olive tapenade, sundried tomato pesto

WILD PRAWN COCKTAIL
grilled and chilled wild prawns, horseradish crema, cocktail sauce, grilled lemon

*10 person or \$1500 minimum required, plus gratuity + tax



HORS D'OEUVRES

WARM

LOBSTER KEBABS

marinated, skewered, and grilled lobster kebabs with zhoug

TRUFFLE GOAT CHEESE STUFFED MUSHROOMS

roasted mushrooms filled with goat cheese mousse, bacon crumble and herb topping

LAMB LOLLIPOPS | +\$25 Per person

marinated and chargrilled lamb rib chops, hatch chili creme fraiche, pickled onions

SMOKY BLACK BEAN CAKES WITH GREEN CHILE PESTO

crispy pan seared black bean cakes, queso fresco, green chili pesto

ROSEMARY SKEWERED FILET

marinated and chargrilled filet bites, horseradish crema

BAKED BRIE

petite puff pastry pie shell, brie, honey, berry compote,

CHIPOTLE CHICKEN SKEWERS WITH AVOCADO CREMA

smoked chipotle chicken skewers, avocado crema, cilantro, lime

CRAB CAKES WITH SMOKED REMOULADE

lump crab, smoked remoulade, crispy capers, micros

PORK BELLY WITH CITRUS CARAMEL

crisp pork belly, citrus caramel, fennel fronds

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FIRST COURSE

FARMERS MARKET SALAD WITH PRICKLY PEAR VINAIGRETTE
roasted local vegetables, salad greens, polenta croutons, goat cheese, prickly pear vinaigrette

KALE CAESAR
kale, crunchy buckwheat and chickpeas, Parmigiano Reggiano, Caesar

MEXICAN CAESAR SALAD WITH JALAPENO CAESAR
romaine and kale mix, queso fresco, smoked corn, scallions, fire-roasted sweet peppers, tortilla strips, jalapeno Caesar

MEDITERRANEAN CHOP SALAD WITH MEYER LEMON VINAIGRETTE
tomatoes, cucumber, olives, feta, baby mixed greens, grilled zucchini, Meyer lemon vinaigrette

NICOISE SALAD WITH LEMON VINAIGRETTE
seared ahi tuna, tomatoes, haricot verts, roasted fingerlings, olives, boiled eggs, scallions, mixed greens, lemon vinaigrette

ITALIAN SALAD WITH FIG BALSAMIC VINAIGRETTE
grilled artichokes, mozzarella, tomatoes, cucumbers, red onion, olives, mixed greens, baby greens medley, basil, fig balsamic vinaigrette

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

STEAKHOUSE WEDGE
oven-dried tomatoes, crispy shallots, blue cheese mousse egg, candied bacon, romaine wedge, roasted shallot vinaigrette



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SPINACH AND BERRY SALAD

champagne infused berries, brie, toasted pepitas, baby spinach, raspberry vinaigrette

SOUP

SMOKED TOMATO AND BASIL

creamy tomato and basil soup, grilled cheese croutons

SHORT RIB CHILI WITH CORN FRITTER

tender beef short rib chili, crispy jalapeno and corn fritter

LOBSTER BISQUE | +\$10 Per Person

creamy lobster bisque, grilled lobster tail, creme fraiche, garlic and herb breadstick

SECOND COURSE

ROJA FILET | +\$30 Per Person

red chile + coffee filet, charred tequila seasonal vegetables, yam puree, verde sauce, au jus

BRAISED BEEF SHORT RIBS | +\$35 Per Person

port wine braised beef short ribs, marinated and chargrilled seasonal vegetables, creamy mashed potatoes, pickled onions, queso fresco, micros

MEYER LEMON HALIBUT

poached halibut, marinated and chargrilled seasonal vegetables, parmesan risotto, potato crisp

MESQUITE SMOKED ORGANIC CHICKEN

half chicken, chargrilled seasonal vegetables, roasted garlic mashed potatoes, crispy shallots, chicken au jus



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CAST IRON HERB CRUSTED NY STRIP | +\$30 Per Person
NY strip (14 oz), herb roasted heirloom carrots, roasted garlic
mashed potatoes, red wine pan sauce, micros

BUTTER POACHED LOBSTER TAIL | +\$35 Per Person
cold or warm water lobster tail, essence butter poached lobster
tail, grilled broccoli with lemon, parmesan risotto

PARMESAN CHICKEN
parmesan encrusted chicken breast, garlicky seasonal
vegetables, herb fingerlings, au jus

OSSO BUCCO
braised beef shank, herb heirloom carrot and haricot vert,
mashed potatoes, red wine demi

LAMB CHOPS | +\$25 Per Person
roasted lamb rib chops, pesto roasted carrot, onion, sweet
pepper, and broccoli, lemon-rosemary couscous, tzatziki

CHILEAN SEA BASS
poached sea bass, pesto broccolini, and heirloom carrots,
sundried tomato risotto, confit tomatoes, parmesan crisp

FILET WITH DEMI | +\$35 Per Person
filet, cauliflower au gratin, chimichurri haricot verts, potato crisp

FILET WITH BEURRE BLANC | +\$35 Per Person
filet, confit carrots, roasted garlic mashed potatoes, beurre blanc,
onion strings

FILET AND LOBSTER SCAMPI | +\$45 Per Person
filet, lobster scampi, parmesan broccolini, risotto



THIRD COURSE

BACON AND BOURBON CRÈME BRULÉE

salted caramel crème brulee, candied bacon crumble, dark chocolate, smoked salt

TIRIMASU | +\$5 Per Person
individual tiramisu

BERRY CRUMBLE WITH ESPRESSO WHIPPED CREAM

CHAMPAGNE AND BERRIES

macerated berries, champagne whipped cream, anise biscotti

ESPRESSO AND CHOCOLATE

espresso mousse, chocolate cookie, espresso crumble

LEMON MERINGUE

tart lemon, sweet brulee meringue

RESERVE YOUR SPOT TODAY!

CALL/TEXT: 480-269-4324

EMAIL: ORDER@KALECHEFSERVICE.COM

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