



# HOLIDAY MENU

Celebrate the season with an array of gourmet, shareable party platters and charcuterie boards for intimate to large gatherings.

Available from Dec 1<sup>st</sup> to January 2<sup>nd</sup>, our holiday menu features freshly prepared meals with mix and match offerings.

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## HOW TO ORDER

- Order Online (Available 12/5)
- Order by Phone (480) 269-4324
- Order by Email [catering@kalechefservice.com](mailto:catering@kalechefservice.com)

## ORDER DEADLINES

- Cheese & Charcuterie Boards are available same day
- Charcuterie Tables, Mobile Cheese Bar and all other catering items are due by 2 pm, two days prior to your order pickup or delivery date. All orders placed after this time, on the weekend, or holiday will be processed the next business day.

## HOLIDAY ORDERING DEADLINES

- CHRISTMAS EVE & CHRISTMAS DAY: ORDERS ARE DUE BY 8 AM ON TUESDAY, DECEMBER 17<sup>TH</sup> FOR PICKUP OR DELIVERY ON MONDAY, DECEMBER 23<sup>RD</sup>

## STORE HOURS

Mondays: Closed

Tuesday – Saturday: 10 AM – 6 PM

Sunday: Closed

## SPECIAL HOLIDAY HOURS

Sunday, December 22<sup>nd</sup>: 10 AM – 6 PM

Monday, December 23<sup>rd</sup>: 10 AM – 6 PM

Tuesday, December 24<sup>th</sup>, 25<sup>th</sup> & 26<sup>th</sup>: Closed

## STORE LOCATION

Kale Chef Service

15111 Hayden Rd, Suite 110

Scottsdale, AZ 85260

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

©KALE PERSONAL CHEF SERVICES LLC 15111 HAYDEN RD, #110, SCOTTSDALE, AZ 85260 (480)269-4324

[EAT@KALECHEFSERVICE.COM](mailto:EAT@KALECHEFSERVICE.COM)

## CALL OR TEXT US

(480) 269-4324

## PICKUP HOURS

Tuesday – Saturday 11 am – 6 pm

## DELIVERY HOURS

Tuesday – Saturday 10 am – 6 pm (Available in 2-hour increments beginning at)

- 10 am – 12 pm
- 12 pm – 2 pm
- 2 pm – 4 pm
- 4 pm – 6 pm

## SPECIAL HOLIDAY PICKUP HOURS

- Sunday, December 22<sup>nd</sup>: 11 am – 6 pm
- Monday, December 23<sup>rd</sup>: 11 am – 6 pm

## SPECIAL HOLIDAY DELIVERY HOURS

- Sunday, December 22<sup>nd</sup>: 11 am – 6 pm
- Monday, December 23<sup>rd</sup>: 11 am – 6 pm

## BUFFET SETUP

Our event team is available to assist with buffet setup services which include menu tent cards, menu display, greenery, disposable chaffers, and buffet warming stands with 2-hour sternos, high end eco-friendly disposable serving ware, resting plates, cocktail plates, and/or dinner plates. Starting at \$295 (Not available on Christmas Eve, Christmas Day, or Day After). Our team can assist with the setup on Dec 23<sup>rd</sup>. Please contact us for further details.

## WAITSTAFF

Take setup and cleanup off your to do list with professional waitstaff. Our event staff will assist with setup, serving, bussing, and post event cleanup. Simply enjoy your event, hassle free. Includes one waitstaff member for up to 5 hours. Starting at \$595 (Not available on Christmas Eve, Christmas Day, or Day After).

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## PREMIUM BUFFET SERVICE

Host your event with our premium buffet chaffers, platters, and serving utensils. Pricing will vary, contact us for details.

## DELIVERY FEE

We offer delivery within 35 miles from our North Scottsdale Charcuterie Bar. Pricing varies and is dependent upon the distance from our kitchen.

- 0-10 MILES \$50
- 10-15 MILES \$75
- 15-20 MILES \$100
- 20-25 MILES \$125
- 25-30 MILES \$150
- 30-35 MILES \$175
- EACH ADDITIONAL MILE +\$4/PER MILE

## GRATUITY & TAX

All catering orders are subject to 18% to 20% gratuity. For pickup orders, an 18% gratuity will be applied. For all catering orders requiring delivery or any private in store events a 20% gratuity will be applied.

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# CHEESE & CHARCUTERIE EVENT CATERING AND GIFTING

## MOBILE CHEESE & CHARCUTERIE BAR

We will bring our mobile cheese and charcuterie bar to your next event. Featuring an assortment of artisan charcuterie, local, domestic, and imported cheeses, vegan cheese, antipasto (ie. Gourmet olives, chiles, pickled vegetables, etc.), fresh and dried fruit, nuts, chocolate, and local crackers.

Includes one event staff member, event setup, 2 hours of food service, and post event cleanup.

Starting at \$40 per person (30 person or \$1200 minimum)

## ARTISAN GRAZING TABLE

A showstopper for your next event. Our team arrives to your location and build a one-of-a-kind, grazing table featuring the best seasonal offerings from our house made jams, charcuterie, fresh and dried fruit, gourmet nuts, chocolates, and all the trimmings.

Starting at \$40 per person (30 person or \$1200 minimum)

Add a chef crafted gourmet centerpiece to your grazing table. Pricing will vary, contact us for details.

## PRIVATE CHEESE & CHARCUTERIE BOARD WORKSHOPS

A fun and interactive way for you and your guests to enjoy your favorite beverage while learning the skills of what it takes to build a beautiful, Instagram worthy cheese and charcuterie board. Workshops are hosted at your location and offer one-on-one guidance by a member of our cheese team. Starting at \$95 per person (10 person minimum)

## PRIVATE IN STORE CHEESE & WINE EXPERIENCE

Bring your favorite bottle of wine (up to 750 ml) and your friends for a fun, and intimate cheese and charcuterie experience at our North Scottsdale Charcuterie Bar. Includes samplings of our seasonal offerings, special branded boards, and \$10 off premium board purchases. Available 6 pm – 8 pm

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Tuesday to Saturday and subject to availability. A minimum spend of \$1500, plus gratuity is required. Book online at [www.kalechefservice.com/contact](http://www.kalechefservice.com/contact)

## BUILD YOUR OWN CHEESE & CHARCUTERIE BOARD

An experience like no other, let us assist you in creating a one of a kind cheese and charcuterie board this holiday season. Available for same day pickup and delivery from our North Scottsdale cheese and charcuterie bar. Visit our store to select your board, personalize it with our in-house branding station, and add your favorite treats for a gift or shareable experience they'll love. Starting at \$45 (Feeds 2)

## BULK & CORPORATE GIFTING

Delight your favorite customers, vendors, friends and family members with special cheese and charcuterie boards. Simply complete our bulk order form, and our team will take care of the rest. We'll brand your logo into our wood boards, creating the perfect brand presence. Contact our catering team at [catering@kalechefservice.com](mailto:catering@kalechefservice.com) or by phone (480)269-4324. Please allow a 5-7-day notice for us to prepare and ship out your order. A 20-board minimum required. Starting at \$50 per board.

## ARTISAN CHEESE BOARDS

### SEAFOOD & CHEESE BOARD

Marinated, grilled and chilled lobster, wild prawns, cocktail sauce, horseradish crema, grilled lemon, local, domestic, and imported cheese, antipasto, fresh and dried fruit, gourmet nuts and chocolate

- MEDIUM (FEEDS 5) - \$250
- LARGE (FEEDS 10) - \$495

### CHARCUTERIE & CHEESE

A medley or cured charcuterie, house made pate, local, domestic, and imported cheeses, antipasto, house made jams, fresh and dried fruit, gourmet nuts and chocolate.

- ASSORTED CHARCUTERIE BOATS (feeds 1) - \$15 / EACH (MINIMUM ORDER OF 10)

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- INDIVIDUAL CHARCUTERIE CONES (feeds 1) - \$26 / EACH (MINIMUM ORDER OF 10)
- SMALL BOARDS - (feeds 1) - \$26
- MEDIUM BOARD - (feeds 2) - \$59
- LARGE BOARD – (feeds 5) - \$195
- XLARGE BOARD - (feeds 10) - \$325
- XXLARGE BOARD – (feeds 20) – \$465

## CHEESE & FRUIT

An assortment of soft and hard, local, domestic, and imported cheeses, antipasto, house made jams, fresh and dried fruit, gourmet nuts and chocolate.

- ASSORTED CHARCUTERIE BOATS (feeds 1) - \$15 / EACH (MINIMUM ORDER OF 10)
- INDIVIDUAL CHARCUTERIE CONES (feeds 1) - \$24 / EACH (MINIMUM ORDER OF 10)
- SMALL BOARDS - (feeds 1) - \$24
- MEDIUM BOARD - (feeds 2) - \$50
- LARGE BOARD – (feeds 5) - \$175
- XLARGE BOARD - (feeds 10) - \$295
- XXLARGE BOARD – (feeds 20) - \$435

## VEGAN CHEESE & CHARCUTERIE

House made plant based 'charcuterie,' mushroom and walnut pate, artisan vegan and nut based 'cheeses,' fresh and dried fruit, gourmet nuts.

- ASSORTED CHARCUTERIE BOATS (feeds 1) - \$15 / EACH (MINIMUM ORDER OF 10)
- INDIVIDUAL CHARCUTERIE CONES (feeds 1) - \$25 / EACH (MINIMUM ORDER OF 10)
- SMALL BOARDS - (feeds 1) - \$26
- MEDIUM BOARD - (feeds 2) - \$50
- LARGE BOARD – (feeds 5) - \$180
- XLARGE BOARD - (feeds 10) - \$350
- XXLARGE BOARD – (feeds 20) - \$495

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## GRAZING PLATTERS

### WILD PRAWN COCKTAIL

Marinated, grilled and chilled u15 prawns, cocktail sauce, horseradish crema, grilled lemon

- MEDIUM (FEEDS 5) – \$125
- LARGE (FEEDS 10) - \$245

### LOBSTER & WILD PRAWN COCKTAIL

Chilled lobster tails, wild prawns, cocktail sauce, horseradish crema, grilled lemon, horseradish

- MEDIUM (FEEDS 5) – \$175
- LARGE (FEEDS 10) - \$350

### FARM FRESH CRUDITE WITH GREEN GODDESS AND SMOKED GARLIC HUMMUS

A seasonal assortment of fresh and grilled vegetables, green goddess dip, smoked garlic hummus

- MEDIUM (FEEDS 5) - \$125
- LARGE (FEEDS 10) - \$245

### SIGNATURE COCKTAIL MEATBALLS

Braised beef and pork cocktail size meatballs. Fire roasted tomato sauce. Parmesan and herb topping. 32 meatballs. Feeds 10. \$75

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# WARM HOLIDAY MEALS & DINNER

## PROTEINS & MAINS

### SMOKED MARY'S TURKEY BREAST WITH GRAVY

Sliced. Feeds 10. \$225

### BOURBON GLAZED SPIRAL HAM

Tender bourbon glazed and hickory smoked ham. Feeds 8. \$65.

### ROASTED HALIBUT WITH DIJON SAUCE

Fresh, wild caught, Halibut filet. Feeds 10. \$375

### CHATEAUBRIAND WITH RED WINE DEMI AND CREAMY HORSERADISH

Prime beef tenderloin roast. 2.5# Feeds 5. Red Wine Demi 16 oz. Creamy  
Horseradish 16 oz.

\$325

### PRAWN SCAMPI

White wine and herb wild u15 prawns. Grilled lemon. Feeds 5.

\$125

### BALSAMIC PORTABELLO STEAKS WITH CREAMY HORSERADISH

Marinated and chargrilled portabella steaks. Creamy Horseradish. Feeds 5.

\$75

### FIVE CHEESE LASAGNA

Baked layered lasagna. Fire roasted tomato sauce. Feeds 6. \$85

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## MEAT AND CHEESE LASAGNA

Bakey layered lasagna with organic beef and pork sausage blend. Fire roasted tomato sauce. Feeds 6. \$95

## SIGNATURE MEATBALLS

Jumbo braised beef and pork meatballs. Fire roasted tomato sauce. Parmesan and herb topping. Feeds 5. \$75

## SIDES & VEGETABLES

### GRECIAN ROASTED POTATOES

Herb roasted potatoes. Feeds 5. \$45

### CHILLED PESTO PASTA SALAD WITH OVEN DRIED TOMATOES AND PARMESAN

Pasta tossed in our house made pesto sauce topped with oven dried tomatoes, parmesan and fresh herb medley. Feeds 5. \$45

### MARINATED AND GRILLED SEASONAL VEGETABLES

24 hour marinated and chargrilled seasonal vegetable medley. Feeds 5. \$45

### BAKED MAC AND CHEESE

Layered southern style baked mac and cheese. Feeds 5. \$45

### CREAMY MASHED POTATOES

Whipped garlic Yukon gold mashed potatoes. Feeds 5. \$45

### CRANBERRY SAUCE – 32 OZ

Simmered fresh cranberries with brandy make this a seasonal favorite. Feeds 8. \$16

### ORGANIC GRAVY – 32 OZ

Organic pan drippings reduced for a velvety sauce. Feeds 10. \$9

### CORNBREAD DRESSING

Homestyle, cornbread dressing. Feeds 10. \$75

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## LOCAL SWEET ROLLS WITH WHIPPED HERB BUTTER

One Dozen Noble Bread Sweet Rolls with Whipped Herb Butter. \$16

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