



# **BUFFET CATERING MENU 2025**

Chef Crafted. Artfully Arranged. Farm-To-Table.

Get a handle on entertaining the fresh and convenient way! Kale Chef Service takes the work and guesswork out of hosting your next event. Discover a fresh assortment of chef crafted and freshly prepared gourmet food arrangements, platters, and buffets for your next gathering.

What is the Kale difference?

It's simple. Our dedication to sourcing the finest ingredients available and our talented culinary team. From our gourmet sandwiches to our artfully designed platters and charcuterie arrangements, every detail matters. At Kale Chef Service we believe the best meals begin with Real Food. Whole Ingredients. That's why we work with vendors who share in our commitment to providing the highest quality seasonal ingredients available.

Our Food & Ingredients

Prime & Local Beef. Wild Caught Seafood. Organic Produce. Cold Pressed Olive Oil. Organic Poultry. Non-GMO Avocado Oil. Organic EVOO. Organic Eggs.



## HOW TO ORDER

- Call Us: (480)269-4324
- Email: [Catering@kalechefservice.com](mailto:Catering@kalechefservice.com)

## ORDER DEADLINES

- A 72 hour notice is required. Orders placed after 2 pm, on the weekend or holiday are processed the next business day.
- Catering orders with event staff, we recommend securing your event sooner than later to guarantee staff availability
- Need catering sooner? Contact us for availability.

## CUSTOMER SERVICE

Monday – Friday: 8 AM – 4 PM

Saturday: 10 AM – 2 PM

Sunday: Closed

## STORE LOCATION

Kale Chef Service

15111 Hayden Rd, Suite 110

Scottsdale, AZ 85260

## PICKUP WINDOWS

Mondays – Friday: 11 AM – 12 PM, 12 PM – 1 PM, 1 PM – 2 PM, 2 PM – 3 PM, 3 PM – 4 PM

Saturday : 11 AM – 12 PM, 12 PM – 1 PM, 1 PM – 2 PM

Sunday: Closed

## DELIVERY WINDOWS

Monday – Friday: 10 AM – 12 PM, 12 PM – 2 PM, 2 PM – 4 PM, 4 PM – 6 PM (+\$50)

Saturday: 10 AM – 12 PM, 12 PM – 2 PM, 2 PM – 4 PM, 4 PM – 6 PM

Sunday: Closed

## SATURDAY PICKUP OR DELIVERY

A \$1500 food and beverage minimum required for Saturday pickup or delivery.



## BUFFET SETUP

Our event team is available to assist with buffet setup services which include menu tent cards, menu display, greenery, high end eco-friendly disposable serving ware, resting plates, cocktail plates, and/or dinner plates. Starting at \$295

## PREMIUM BUFFET SETUP

Impress your guests with our premium buffet setup services. Our event team will set up warm buffet items in our premium stainless steel warm chaffers, platters, elegant serving utensils, menu cards, tent cards, and the option to upgrade with premium greenery and floral. If you're not having waitstaff, we'll arrange for post event pickup. Starting at \$695

## 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 \$300

## 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
- 35 MILES+ INQUIRE

## SERVICE FEE

All catering orders are subject to an 23% service fee. This service fee covers packaging and administrative time required to prepare and package your catering order. Our service fee is not gratuity.

## GRATUITY

For catering orders requiring delivery are subject to a 20% gratuity.



## SMALL BITES + HORS D'OEUVRES

An elegant and shareable experience with our gourmet, appetizer and cocktail party platters.

- MEDIUM PLATTER (FEEDS 5) \$150
- LARGE PLATTER (FEEDS 10) \$250

## CHILLED

### BLACKENED AHI TUNA WITH AVOCADO MOUSSE

encrusted ahi tuna, wonton chip, tamari glaze, avocado mousse, red chili

### BLUE CHEESE MOUSSE DEVILED EGGS WITH CANDIED PROSCIUTTO

Whipped blue cheese mousse deviled eggs, candied prosciutto, chives

### OVEN-DRIED TOMATO BRUSCHETTA

Marinated tomatoes, onion, basil, evoo, balsamic glaze, garlic crostini

### BEEF CARPACCIO

Prime beef, garlic mousse, micros

### OLIVE TAPENADE

grilled crostini, olive tapenade, sundried tomato pesto

### WILD PRAWN COCKTAIL \$MKT

grilled and chilled wild prawns, horseradish crema, cocktail sauce, grilled lemon

### CRÈME FRAICHE AND CAVIAR CANAPES \$MKT

Butter crust filled with whipped crème fraiche and herb, caviar, chives

### 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 DIP

Artfully designed assortment of fresh and grilled vegetables, green goddess dip

- MEDIUM (FEEDS 5) - \$125
- LARGE (FEEDS 10) - \$250

#### SEASONAL FRUIT BOARD

Elegant display of seasonal fresh and dried fruit featuring an assortment of berries, melon, stone fruit, grapes, pineapple, mango, kiwi, etc

- MEDIUM (FEEDS 5) - \$125
- LARGE (FEEDS 10) - \$250

#### TAPAS BOARD

An assortment of marinated and grilled sweet peppers, onions, artichokes and squash, cucumbers, radish, carrot, olives, dolmas, smoked garlic hummus, feta mousse with olive tapenade, crispy chickpeas, lovosh crackers

- MEDIUM (FEEDS 5) - \$150
- LARGE (FEEDS 10) - \$295

## WARM

LOBSTER KEBABS | \$250 MEDIUM PLATTER | \$495 LARGE PLATTER  
marinated, skewered, and grilled lobster kebabs with zhoug

TRUFFLE GOAT CHEESE STUFFED MUSHROOMS  
roasted mushrooms filled with goat cheese mousse, prosciutto crumble and herb topping

LAMB LOLLIPOPS | \$275 MEDIUM PLATTER | \$375 LARGE PLATTER  
marinated and chargrilled lamb rib chops, hatch chili creme fraiche, pickled onions

MAC AND CHEESE LOLIPOP  
crispy 5 cheese mac and cheese lollipop

BORDEAUX MEATBALL  
tender braised beef and pork meatball, parmesan, Bordeaux, chive

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

canape pie shell, brie, honey, berry compote,

#### CHIPOTLE CHICKEN SKEWERS WITH VERDE CREMA

smoked chipotle chicken skewers, verde 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

## 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 of 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)
- 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

## SALADS

- MEDIUM (FEEDS 5) - \$75
- LARGE (FEEDS 10) - \$150

#### MEDITERRANEAN SALAD WITH LEMON VINAIGRETTE

Baby mixed greens topped with roasted sweet peppers, onions, olives, grilled artichokes, cucumbers, feta, radish, fresh herb medley, crispy chickpea, lemon vinaigrette

#### KALE SALAD WITH DIJON VINAIGRETTE

Baby kale, parmesan, fresh herbs, Dijon vinaigrette



#### MEXICAN CAESAR

KALE AND BIBB MIX WITH TOMATOS, ROASTED POBLANO, COTIJA, TORTILLA CHIP, JALAPENO CAESAR

#### STEAKHOUSE CHOP

BIBB LETTUCE TOPPED WITH TOMATO, RED ONION, BOILED EGG, BLUE CHEESE CRUMBLES, PROSCIUTTO CRISP, ROASTED SHALLOT VINAIGRETTE

#### ITALIAN CHOP SALAD

ARUGULA, TOMATOES, CRISPY FARRO, GRILLED VEGETABLE MEDLEY, RED ONION, HERBS, PROSCIUTTO CROUTONS, LEMON VINAIGRETTE

#### FARMERS MARKET SALAD

BABY MIXED GREENS, MARINATED AND GRILLED SEASONAL VEGETABLE MEDLEY, CRANBERRY, SMOKED ALMOND, LOCAL FETA, GARLIC AND HERB CROUTONS, FIG BALSAMIC

#### NICOISE SALAD WITH AHI TUNA +MKT

BABY MIXED GREENS, GRILLED HARICOT VERT, ROASTED POTATO, OLIVE, TOMATO, CRISPY CAPERS, MARINATED AHI TUNA (SERVED RARE), BOILED EGG, FRESH HERB, LEMON VINAIGRETTE

#### MEDITERRANEAN SALAD

BABY MIXED GREENS, ROASTED POTATO, TOMATO, CUCUMBER, OLIVE , FETA, PEPPERONCINI, FRESH HERBS, LEMON VIANGRETTE

## PROTEINS

GRILLED PRIME STEAK (4 OZ) | \$55 MEDIUM | \$110 LARGE

ROASTED ORGANIC CHICKEN BREAST (4 OZ) | \$45 MEDIUM | \$90 LARGE

MARINATED AND GRILLED WILD PRAWNS (3 PIECES) | \$65 MEDIUM | \$130 LARGE

MARINATED AND GRILLED ORGANIC TOFU (4 OZ) | \$45 MEDIUM | \$90 LARGE

WILD SALMON (4 OZ) | \$120 MEDIUM | \$240 LARGE





## SANDWICHES & WRAPS

### VEGGIE LOVERS WRAP

Whole wheat tortilla filled with marinated and chopped sweet peppers, onions, and squash, smoked garlic hummus, mixed greens

- MEDIUM (5 WRAPS) - \$75
- LARGE (10 WRAPS) - \$150

### LITTLE ITALY

Sopreseta, prosciutto, fresh mozzarella, roasted sweet peppers, onion, lettuce, Dijon vinaigrette, garlic and herb focaccia

- MEDIUM (5 SANDWICHES) - \$95
- LARGE (10 SANDWICHES) - \$195

### CUCUMBER AND FETA

Cucumber, feta mousse, fresh herb medley, herb focaccia

- MEDIUM (5 SANDWICHES) - \$75
- LARGE (10 SANDWICHES) - \$150

### SMOKED TURKEY

24 hour brined and slow smoked mesquite organic turkey breast, lettuce, tomato, garlic aioli, focaccia

- MEDIUM (5 SANDWICHES) - \$95
- LARGE (10 SANDWICHES) - \$195

### GRILLED STEAK SANDWICH

Marinated and chargrilled prime steak, sweet peppers and onion medley, horseradish crema, focaccia

- MEDIUM (5 SANDWICHES) - \$95
- LARGE (10 SANDWICHES) - \$195

### BRIE AND BERRY TEA SANDWICH

Triple crème brie, berry and wine compote, pumperknickle

- MEDIUM (10 SANDWICHES) - \$95
- LARGE (20 SANDWICHES) - \$175

### CHEVRE AND BOURBON TEA SANDWICH

Whipped local chevre, bourbon onion jam, pumperknickle

- MEDIUM (10 SANDWICHES) - \$95
- LARGE (20 SANDWICHES) - \$175



## MAINS + ENTREES

Each board feeds 4-5. All warm boards are served with fresh bread and whipped butter.

### SOUTHWEST BOARD

Discover the flavors of the Southwest with our BYO taco board. Served with a Southwest Rice Pilaf, Cilantro Lime Black Bean Salad, Local Flour + Corn Tortillas, Cilantro-onion mix, salsa Verde, and limes.

- Choose Your Protein:
  - BEEF SHORT RIB \$210
  - CUMIN LIME CHICKEN \$185
  - SEASONAL WHITE FISH \$240
  - GRILLED CUMIN LIME TOFU \$175
  - SEASONAL VEGETABLE MEDLEY \$175

### LITTLE ITALY BOARD \$175

Try our signature beef and pork meatballs in a fire roasted marinara sauce served with marinated and grilled seasonal vegetables, and herb roasted potatoes with aioli

### RED, WHITE + BLUE BOARD \$240

Beef Short Ribs, marinated and grilled seasonal vegetables, herb roasted potatoes, garlic and herb aioli, pickled onions + herb topping

### MEDITERRANEAN BOARD \$175

Grecian roasted chicken, marinated and grilled seasonal vegetables, herb rice pilaf

### VEGETARIAN BOARD \$175

Lentil stuffed peppers with roasted tomato sauce and parmesan, served with marinated and chargrilled seasonal vegetables, herb rice pilaf

### DIJON HALIBUT \$195

Roasted wild halibut filet, dijon sauce, grilled lemon (feeds 5)



## BOXED LUNCH & MEALS

All boxed lunches and meals are individually packaged for easy grab n' go. Each boxed lunch comes with a cutlery packet (fork, spoon, knife, and napkin), fresh bread, whipped butter, and our signature rosemary shortbread cookie. Minimum order of 10 per combination.

### CHILLED BOXED LUNCH

SANDWICH | \$25 / EA

Choose one sandwich and one salad (excludes salads with proteins)

SALAD | \$25 / EA

Choose one salad and protein addition. Served with focaccia

### WARM BOXED LUNCH

GRECIAN ROAST CHICKEN | \$30/ EA

Roast organic chicken breast, marinated and chargrilled seasonal vegetables, potatoes, chicken au jus

BRAISED BEEF SHORT RIBS | \$35 / EA

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

KOFTA WITH RED PEPPER CHIMICHURRI | \$30 / EA

charbroiled organic ground beef and herb kebabs, chimichurri sauce served with seasonal grilled vegetables, herb rice pilaf

SEASONAL WHITE FISH WITH ZHOUG | \$25 / EA

marinated and chargrilled wild white fish, zhoug served with seasonal grilled vegetables, herb rice pilaf

LENTIL STUFFED PEPPERS | \$25 / EA

Roasted sweet peppers filled with tender braised lentils, parmesan and herb topping, seasonal grilled vegetables, pesto pilaf

CHICKEN SHAWARMA KEBABS WITH ZHOUG | \$25 / EA

marinated organic chicken breast, sweet peppers, onions, zhoug served with seasonal grilled vegetables, herb rice pilaf



SMOKED MAC AND CHEESE WITH CHIPOTLE CHICKEN | \$25 / EA  
smoked gouda and gruyere mornay sauce, pasta topped with chipotle  
chicken breast

## SIDES

Available in increments of 5.

GOURMET POTATO CHIPS ASSORTMENT \$5 / EA  
ORGANIC APPLE \$3 / EA  
SEASONAL FRUIT CUP \$6 / EA  
SEASONAL CRUDITE WITH GREEN GODDESS \$6 / EA

## SWEETS & CHOCOLATE

DECADENT CHOCOLATE CHIP COOKIES - \$65 / PER DOZEN  
LUXURIOUS CHOCOLATE BROWNIES - \$75 / PER DOZEN  
ELEGANT LEMON BARS - \$65 / PER DOZEN  
LEMON ROSEMARY SHORTBREAD COOKIES - \$65 PER DOZEN  
HAND DIPPED CHOCOLATE STRAWBERRIES - \$65 PER DOZEN  
3 PACK HAND DIPPED CHOCOLATE STRAWBERRIES - \$20 / EACH (10  
MINIMUM ORDER)

## A LA CARTE BEVERAGES

ROSE LEMONADE - \$5  
SEDONA STILL WATER – 500 ML – GLASS BOTTLE - \$4  
ORGANIC HALF LEMONADE AND ICED TEA - \$4.50  
ORGANIC GREEN TEA - \$5  
PEACH TEA - \$5  
ORGANIC BLACK TEA - \$5  
POPPI SODA - \$3.25