



# Kardinal Hall Catering Menu

Revised 02/2019

**Thank you for considering Kardinal Hall for your catered event! All catering orders are subject to the following terms and conditions.**

- Catering orders along with the final headcount for per-person items and/or packages must be submitted a week prior to your event, at the latest. This can be done through email, over the phone or even in person.
- Changes within a week prior to your event may be subject to additional fees.
- We allow cancellation of your pre-ordered food up to a week before the day of your event. Cancellations within a week of the event will be charged 35% of the pre-ordered food total, including any pre-ordered special order beverages.
- Our regular menu is available on our website, <http://kardinalhall.com/menu/> This menu would be available at our restaurant for guests to order from at their leisure, on the day of your event.

# Finger Food Catering Options

## SNACK PACKAGE

**\$15 PER PERSON**

### Includes listed items

- Crudit  with Herb Ranch
- Pretzel Bites with Obatzda Cheese Spread
- Sliced Artisanal Sausages with Mustard

### Add-ons:

- Crispy Bocce Balls
- Poutine
- Belgian Fries

Add'l \$4 per person  
Add'l \$5 per person  
Add'l \$2.50 per person

## SLIDER PACKAGE

**\$18 PER PERSON**

### Includes an assortment of 3 types of sliders with 1 side

### Choose 3:

- Smoked Chicken Salad
- Fried Honey Mustard Chicken
- Locally Sourced Burger
- House Crafted Sausages
- Herb Cider Braised Pulled Pork with Coleslaw
- Portobello Mushroom
- BBQ Butternut Squash with Green Bean coleslaw

### Choose a Side:

- Belgian Fries
- Potato Salad
- Coleslaw
- Mac & Cheese

## STARTER PACKAGE

**\$25 PER PERSON**

### Includes listed items with 1 side

- Crudit  with Herb Ranch
- Pretzel Bites with Obatzda Cheese Spread
- Sliced Artisanal Sausages with Mustard
- Crostini with Roasted Garlic Hummus
- Light Green Salad
- Chicken Schnitzel
- Sauerkraut

### Choose a Side:

- Slaw
- Potato Salad
- Apple Sauce

# A La Carte Catering Options

## A LA CARTE

## PRICED INDIVIDUALLY

Add to any menu or purchase separately

### Boards:

Local and Artisanal Cheese Board (15-20 people)	\$90
Artisanal and House-made Charcuterie Board	\$105
Small Fruit Board	\$30
Large Fruit Board	\$45
Crudit� with Herb Ranch	\$50

### Bowls:

Belgian Fries with one sauce (10 people)	\$25
Additional sauces	\$5 each
Pretzel Bites with German Mustard	\$18
Add Obatzda Cheese	\$7

### Per Person:

House Cured Citrus Salmon with crostini, remoulade, pickled onion	\$1.50 per person
Pulled Pork with house coleslaw (Traditional BBQ or Carolina BBQ)	Available at market price
Macaroni & Cheese	\$4 per person
Garden Veggie & Pesto Penne	\$4 per person
Chicken Schnitzel	\$4 per person
German Red Cabbage Slaw	\$2 per person
Pasta Salad	\$3 per person
German Potato Salad	\$3 per person
Hummus & Crostinis	\$3 per person

### Desserts:

Options available on page 5

# Dinner Buffet Catering Options

## **BUFFET #1**

**\$22 PER PERSON**

### **Includes listed items**

- House-Cranked Assortment of Sausages with Spatzle
- Fresh Salad
- Brown Butter Herb Latkes
- Red Cabbage Slaw
- Pretzel Rolls

## **BUFFET #4**

**\$32 PER PERSON**

### **Includes listed items**

- Roasted Pork Loin with Apricot Sauce
- House Smoked N.C. Trout
- Herbed Mashed Potatoes
- Charred Broccolini
- Fresh Green Salad
- Olive Oil Roll

## **BUFFET #2**

**\$25 PER PERSON**

### **Includes listed items**

- Quinoa and White Bean Meatballs
- Portobella Sliders
- Vegetable Soup - Vegan Option Available (Broccolini Soup, Mushroom Soup)
- Seasonal Roasted Vegetables
- Side Salad

## **BUFFET #5**

**\$34 PER PERSON**

### **Includes listed items**

- Slow Roasted Prime Rib
- Fresh Salad
- Oven Roasted Potatoes
- Oven Roasted Haricot Verts with Lemon Vinaigrette
- Mac-n-Cheese
- Butter Rolls

## **BUFFET #3**

**\$25 PER PERSON**

### **Includes choice of protein with listed sides**

#### **Choose 1:**

- Slow Smoked Beef Brisket
- Organic Smoked Chicken

#### **Sides:**

- Fresh Salad
- Steamed Onion & Garlic Broccoli
- Red Cabbage & Apple Slaw
- Corn Bread Muffins

## **BUFFET #6**

**\$55 PER PERSON**

### **Includes choice of protein with listed sides**

#### **Choose 1:**

- Roasted Salmon
- Local Filet Mignon
- (Ask about the Organic Chicken Option)

#### **Sides:**

- Fresh Salad
- Roasted Asparagus OR Seasonal Vegetables
- Potato Au Gratin OR Garlic Olive Oil Roasted Fingerling Potatoes
- Pretzel Rolls

# Dessert, Coffee, and Pastry Catering Options

## **BROWNIES & BARS\*      \$2.50 PER PERSON**

Includes choice of 1

### **Choose 1:**

- Chocolate Ganache Double Fudge
- Coconut Condensed Milk Chocolate Brownie
- Chocolate Chip Cheesecake Swirl
- Cheesecake Bars with Seasonal Fruit
- Meyers Lemon Bars

## **COOKIE TRAY\*      \$1.50 PER PERSON**

Includes choice of 1

### **Choose 1:**

- Chocolate Chip Cookies with sea salt
- Butter Cookies glazed
- Sugar Cookie with Linzer Jam
- Thumbprint with Almond & Sea salt
- Mini Chocolate Whoopie Pies

## **MINI MUFFINS\*      \$2 PER PERSON**

Includes choice of 2

### **Choose 2:**

- Lemon Crumb
- Berry Cheesecake
- Organic Chocolate (with or without nuts)
- Apple Crumb
- Spicy Pumpkin/Squash
- Banana Chocolate

## **MINI BITES\*      \$2.75 PER PERSON**

Includes choice of 1

### **Choose 1:**

- Mixed Berry Fruit Hand Pies
- Bite Size German Chocolate Cake
- Strawberry Shortcakes
- Ricotta Donuts with Powdered Sugar

**\*Make your own dessert buffet. Choose 3 of the above options for \$5 PER PERSON**

## **OTHER DESSERTS**

- Cheesecake of the Month
- Chocolate Mousse Parfaits
- German Chocolate Cake
- Whole Cakes

## **WHEAT FREE BROWNIE TRAY**

- Small Tray      **\$35**
- Large Tray      **\$75**

## **COFFEE & PASTRIES PACKAGE**

**\$10 PER PERSON**

Includes listed items

### **Selection of Coffee & Tea:**

- Traeger Bros Organic Fair-Trade Coffee
- Organic English Breakfast or Earl Grey Tea
- Organic Herb Tea Selection

### **House Crafted Muffins & Pastries:**

- Berry Cream Muffins
- High Key Lemon Muffins
- Apple Crumb Muffins

\*\*See dessert package for additional options

### **Add-ons**

Ask about Yogurt, Fresh Fruit, Breakfast Cheese Plate, Sticky Buns, Ricotta French Toast with Seasonal Fruit, Avocado Multigrain Toast, and Fresh Juices

# Breakfast, Brunch, & Lunch Buffet Catering Options

## LUNCH BUFFET

**\$17 PER PERSON**

Includes a salad, an assortment of 3 sandwiches, and 1 side

Light Green Salad

### Choose 3:

House-Made Sausages

Kardinal Royale Burger with cheese or bacon

Smoked Chicken Salad

Roasted Portobello

Gourmet Grilled Cheese with Tomato and Coleslaw

DAS Boot Pork Loin "Schnitzel-wich"

### Choose 1:

Hand Cut Belgian Fries

Veggie Pasta Salad

House Mustard Potato Salad

House Coleslaw

### Add-ons:

Fresh Soup

**Add'l \$3 per person**

## BRUNCH BUFFET

**\$25 PER PERSON**

Includes listed items

Homemade Mini Muffins

Yogurt and Granola Bar with Fresh Fruit

Wilted Local Greens

Breakfast Sausage Selection

Organic Scrambled Eggs

Local Stone Ground White Grits

### Add-ons:

Smoked Salmon or Trout

**Available at market price**

## BREAKFAST BUFFET

**\$20 PER PERSON**

Includes listed items

Scrambled Organic Eggs

All-Natural Bacon

Home Fries

Homemade Cheddar Biscuits

House Sausage gravy

Fresh Fruit