



KITCHEN 845 CATERING MENU

239.593.6966

www.kitchen845.com

845 Vanderbilt Beach Road Naples, FL

BEEF

GRILLED PACIFIC ISLAND SKIRT STEAK Marinated with soy sauce, ginger, garlic and brown sugar (8oz)

PEPPERCORN RUBBED SIRLOIN with crispy fried onions and horseradish cream (serves 12-15)

THREE PEPPERCORN CRUSTED STRIP LOIN AU POIVRE (serves 12-15)

SLOW ROASTED FILET MIGNON Bordelaise or Horseradish cream sauce (serves 8-12)

FILET MIGNON STUFFED WITH SPINACH AND GORGONZOLA CHEESE Port wine demi glace (serves 8-12)

SLOW ROASTED BONELESS PRIME RIB Horseradish cream sauce and au jus (serves 8-12)

CHIANTI BRAISED BONELESS SHORT RIBS per portion (7oz)

PORK & VEAL

HONEY AND BROWN SUGAR GLAZED SPIRAL CUT HAM Bourbon mustard sauce (serves 8-12)

SLOW BRAISED PULLED BBQ PORK ½ (serves 10-16)full (serves 16-20)

PORK LOIN STUFFED WITH DRIED FRUIT & NUTS Maple Dijon sauce (serves 12-16)

VEAL SALTIMBOCCA Topped with spinach, prosciutto, and fontina in a sage White wine sauce

FISH Sold per portion (10 portion minimum)

COCONUT CRUSTED TILAPIA Mango chutney sauce

JUMBO LUMP CRAB CAKES Ginger basil sauces

POTATO CRUSTED CHILEAN SEABASS Keylime caper sauce

MACADAMIA NUT CRUSTED BLACK GROUPER Curry apricot sauce

HALIBUT ALA DILL FANCAISE Lemon thyme sauce

MISO MIRIN SEARED ATLANTIC SALMON Teriyaki Glaze

LOBSTER THERMODOR Sage, Gruyere, Volute



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PASTA ½ Pan (serves 8-12) Full Pan (serves 16-20)

ROTINI BOLOGNESE Ground veal, beef and pork seasoned with parmesan cheese

LASAGNA BOLOGNESE

PENNE ALA VODKA Applewood smoked bacon with tomatoe sauce and Cream

PENNE PESTO Basil sauce with prosciutto

FUSILLI WITH SPICED ITALIAN SAUSAGE AND ROMANO CHEESE

FARFALLE FUNGHI Wild mushrooms in garlic cream sauce

PENNETTE GRATIN Baked with three cheese

PENNE BASILICO Light tomato basil sauce with shaved parmesan

VEGETABLE LASAGNA Tomato basil Sauce

ROTINI PASTA WITH CHICKEN Roasted garlic sherry cream sauce

POULTRY

CHICKEN FRANCAISE With lemon caper sauce

ITALIAN SAUSAGE STUFFED CHICKEN BREAST With roasted red peppers and mozzarella cheese

PESTO GRILLED CHICKEN With goat cheese and prosciutto

NEW ORLEANS CHICKEN Marinated with Wild Turkey, soy and cane sugar

AIRLINE FRENCHED CHICKEN BREAST Stuffed with mushrooms and brie

ROASTED GARLIC AND THYME CRUSTED CHICKEN Merlot reduction

JERKED CHICKEN Spicy grilled pineapple poblano salsa

CHICKEN DIANE Served with mushrooms and shallots in a Dijon Cognac sauce

HOMEMADE CRISPY CHICKEN FINGERS Honey mustard and ketchup

BUFFALO FRIED CHICKEN FINGERS Bleu cheese dressing and celery sticks

CAJUN CHICKEN FINGERS Chipolte lime dipping sauce



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POTATO & RICE ½ Pan (serves 8-12) Full Pan (serves 16-20)

Roasted Garlic Whipped Potatoes
Truffle Whipped Potatoes
Wasabi Whipped Potatoes
Pesto Whipped Potatoes
Coconut Curry Jasmine Rice
Rosemary Roasted Red Skin Potatoes
Roasted Fingerling Potatoes with Pancetta
Roasted Yukon Gold Potatoes with Herbs de Provence
Truffle Whipped Sweet Potatoes
Potatoes au Gratin
Wild Rice Pilaf
Cilantro Lime Rice
Sweet Corn Cakes with Scallions & Chipolte

VEGETABLES ½ Pan (serves 8-12) Full Pan (serves 16-20)

Grilled Asparagus with Extra Virgin Olive Oil & Balsamic Glaze
Roasted Root Vegetables
Maple Roasted Carrots
Sautéed Broccoli with Toasted Garlic
Steak House Style Creamed Spinach
Raspberry Vinegar Braised Red Cabbage
Ratatouille with Fresh Basil
Julianne Vegetables with Sugar Snap Peas & Herb Butter
Cauliflower au Gratin
Basil Pesto Filled Vine Ripe Tomatoes with Parmesan Cheese

ROOM TEMPERTURE SIDES Medium (serves 12-14) Large (serves 18-22)

Tuscan Fusilli Salad with mozzarella, garlic, prosciutto, sundried tomatoes and Basil
Asian Noodle Salad with angel hair pasta, scallions, cashews, ginger peanut vinaigrette
Penne Pasta Salad with provolone, carrots, celery, scallions, sweet onion vinaigrette
Orzo Salad with roasted red peppers, feta cheese, calamata olives, oregano vinaigrette
Tomato and Vine Ripe Tomato Salad with fresh mozzarella, red onions, basil, balsamic glaze
New Potato Salad with bacon, green onion and sherry Dijon vinaigrette
Gorgonzola Potato Salad with pecans, red onion and roasted shallot thyme dressing
Three Bean Salad with peppers, scallions and cilantro lime vinaigrette
Black Bean Mango Salad, citrus chipolte vinaigrette
Classic Coleslaw with maple Dijon dressing



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GREEN SALADS

BABY ARUGULA SALAD Goat cheese, red grapes and port truffle vinaigrette

ORGANIC MIXED BABY GREENS Tomatoes, English cucumber, celery, carrots and Honey balsamic vinaigrette

CLASSIC CAESAR SALAD Crisp romaine hearts, garlic croutons, parmesan

SPINACH SALAD Chopped egg, bacon, dried fruit, raspberry vinaigrette

GREGIAN SALAD Cucumber, feta cheese, calamata olives, tomatoes, red wine vinaigrette

KITCHEN SALAD Candied pecans, gorgonzola, sundried fruit, honey balsamic vinaigrette

CLASSIC EGG SALAD

TOASTED ALMOND CHICKEN SALAD

ALBACORE TUNA SALAD

EXTRA DRESSING AVAILABLE PER PINT OR PER QUART

COLD BUFFET PLATTERS Medium (serves 12-14) Large (serves 18-22)

PAN SEARED CHICKEN served with tomato and arugala salad with honey balsamic vinaigrette

PESTO GRILLED CHICKEN BREAST over tomato, basil, mozzarella salad

PAN SEARED ROSEMARY LEMON CHICKEN BREAST served over orzo salad

TERIYAKI MISO GLAZED CHICKEN BREAST on a bed of sesame peanut noodles

PARMESAN AND HERB CRUSTED CHICKEN BREAST over angel hair pesto salad

BLACKENED CHICKEN over black bean mango salad

SLOW ROASTED FILET MIGNON served with horseradish cream sauce (pre sliced) (serves 8-12)

WHOLE POACHED SIDE OF SALMON cucumber dill sauce (serves 10-15)

GINGER SEARED SALMON with mango saffron rice



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SPECIALTY SANDWICHES (Minimum 5 of Each)

TOASTED ALMOND CHICKEN SALAD

PESTO GRILLED CHICKEN WITH SUNDRIED TOMATOES, ROASTED RED PEPPERS
MOZZARELLA CHEESE

CLASSIC EGG SALAD

BLACK FOREST HAM WITH APPLES, BRIE AND HONEY MUSTARD

JUMBO SHRIMP SALAD WITH DILL

ROASTED TURKEY BEAST WITH TOMATO, SWISS CHEESE, BACON AND HERBED AIOLI

RARE ROASTED BEEF WITH HAVARTI CHEESE AND HORSERADISH MAYONNAISE

ALBACORE TUNA SALAD

HERBED GRILLED CHICKEN WITH MONTRACHET CHEESE, GRILLED PORTOBELLA
MUSHROOMS AND RED PEPPER MAYONNAISE

SMOKED SALMON & BOURSIN WITH VINE RIPE TOMATOES, CAPERS AND RED ONION

TRADITIONAL LOBSTER ROLL
