

# Rustic Kings Catering



Chef Tyler  
Whitson

# Passed and Platter Appetizer and Hors D'oeuvre

## Veggie - \*gf

### **Artichoke Bruschetta** | 1 1/2 ea \$3

*Focaccia crostini, goat cheese mousse, artichoke, tomato & basil. EVOO & balsamic drizzle*

### **Asparagus Salad\*** | 1oz \$2.75

*Asparagus & tomato salad. Parmesan crostini. Lemon oil drizzle.*

### **Mushroom Phyllo** | 1oz \$3.5

*Wild mushroom ragout wrapped in phyllo. Madeira cream.*

### **Wild Mushroom Bruschetta** | 1ea | 2oz \$2.75

*Crisp baguette, goat cheese mousse & marinated mushrooms.*

### **Black Bean Cakes** | 1oz \$3

*Topped with avocado salsa & chipotle aioli.*

### **Tartine of Confit Heirloom Tomatoes** | 1ea | 2oz \$3.75

*Confit tomatoes served on a garlic goat cheese mousse, on a tomato focaccia crostini. Topped with micro chive.*

### **Brie on a Fig Cracker** | 1 ea | 1/2oz \$3.75

*Bite sized fig cracker with import brie. Honey drizzle.*

### **Mini Grilled Cheese & Tomato Bisque** | 5oz Café Cup \$3.50

*Served with a two-bite grilled cheese sandwich.*

### **Fried Green Tomato Caprese** | 2.25 oz | \$3

*Golden fried green tomato. Topped with fresh mozzarella, cherry tomato relish & ranch dressing. Arugula garnish*

### **Crispy Yukon Gold Potato Salad\*** | 2oz | \$2.75

*Golden fried Yukons tossed with bacon, scallions & buttermilk dressing.*



# Passed and Platter

## Appetizer and Hors D'oeuvre

**Carrot-Jalpeno Soup Sip \*** | 3oz | \$2.75

*Served in a 5oz café cup. Lime crème fraiche.*

**Shiitake Thai Egg Rolls** | 2oz | \$3.25

*Thin egg rolls filled with shiitake mushrooms, ginger, garlic, sriracha*

*& scallion. Flash fried and drizzled with sweet soy.*

**Spicy Peanut Noodles** | 2.5oz | \$2.75

*A staff favorite! Fried lo-mein style noodles tossed in*

*peanut dressing with scallions & chopped peanuts.*

**Veggie Kebab\*** | 1.75oz | \$3

*Zucchini, cherry tomato, onion, mushroom & pepper. Glazed*

*with harissa sauce & grilled.*

**Fresh Mozzarella Caprese Skewer\*** | 1.75oz | \$3.5

*House pulled mozzarella, basil, cherry tomato & focaccia. Balsamic & EVOO.*

**Meat & Cheese** - \*gf

**Deviled Eggs\*** | 1 1/2pp | \$2.75

*Topped with scallions & bacon.*

**Crispy Chicken Drumette** | 1 pp | \$2.5

*Buttermilk marinated frenched chicken leg. Fried to golden brown*

*Spicy molasses drizzle.*

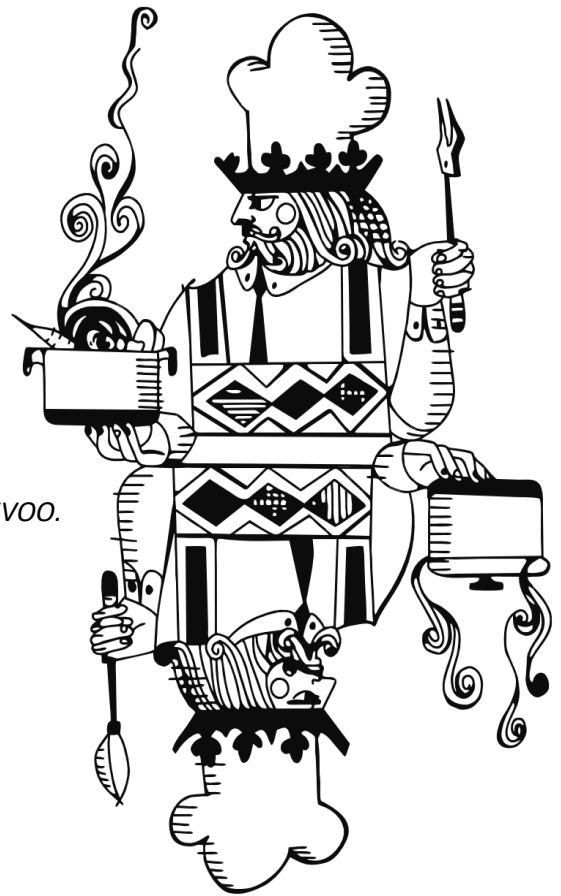
**Thai Beef Salad\*** | 2oz | \$3

*Tenderloin sautéed with ginger & garlic & scallion.*

*Tossed in Sriracha sesame dressing. Bite size cucumber cup*

**Grilled Beef Kebab\*** | 1oz | \$3.25

*Individual wood fire grilled skewer with sesame dressing & Asian coleslaw.*



# Passed and Platter Appetizer and Hors D'oeuvre

## **Beef Burnt End Ravioli with Red Pepper Chutney** | 1 pp | \$4

*Short rib, caramelized onions & spicy sriracha in a crispy ravioli.*

## **Chinese Pork Ribs\*** | 2pp | \$4.5

*Individual frenched baby back ribs glazed with 5-spice BBQ sauce & hardwood grilled. Served with Asian slaw.*

## **Seared Duck Breast & Steam Buns\*** | 2.5oz | \$4.25

*Crispy skin with 5 spice rub. Sliced on site. Served with steamed buns & house made hoisin sauce.*

## **Chicken Fried Chicken Skewer** | 1.25oz | \$3

*Buttermilk marinated & fried to golden. Spicy honey drizzle.*

## **Grilled Lamb Kebab \*** | 1.5oz | \$4.25

*Char grilled, seasoned ground lamb. Taziki sauce.*

## **Goat Cheese Puff** | 1.25oz | \$3.25

*Bite size goat cheese balls breaded & fried to golden. Served on a skewer. Local honey drizzle.*

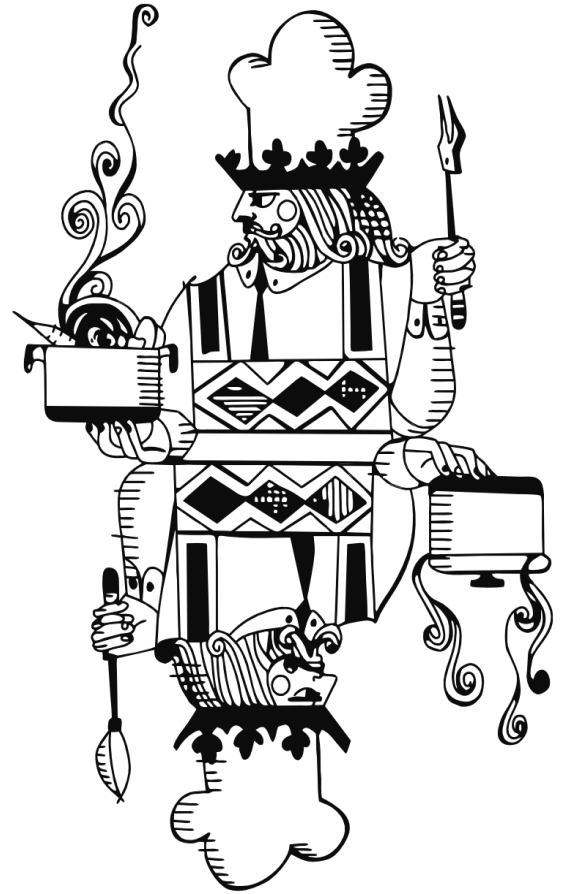
## **New Zealand Lamb Chop\*** | 1 lolli | \$4.25

*Whole rack is grilled to medium, sliced on site to order. Served with sun dried tomato pesto or fresh basil pesto.*

## **Seafood - \*gf**

## **Cured Salmon Crostini** | 1pp | \$4.5

*cured salmon served on a crostini with a cream cheese mousse, lemon preserve, and edible flowers.*





# Passed and Platter Appetizer and Hors D'oeuvre

**Grilled Shrimp Skewers** | 2pc - paddle skr | \$4

*Honey chili glazed & wood grilled. Served with Asian coleslaw.*

**Seared Tuna Tacos** | 1oz | \$3.75

*Fresh tuna seared rare. Sliced & served over a bite sized green onion sesame tortilla. Asian slaw & Chipotle aioli.*

**Dungeness Crab Cakes** | 1oz | \$4.25

*Maryland style crab cakes fried to golden. Chipotle aioli.*

**Shrimp & Shiitake Pot Stickers** | 1 ea | \$4

*Golden won-tons stuffed w/ shrimp, shiitake & garlic chili paste. Asian coleslaw garnish. Sweet soy drizzle*

**Smoked Trout** | 1 1/2 ea | \$3.5

*Tomato focaccia. Goat cheese mousse. Preserved lemon.*

**Cucumber Curried Scallop Ceviche** | 1.5oz | \$4.25

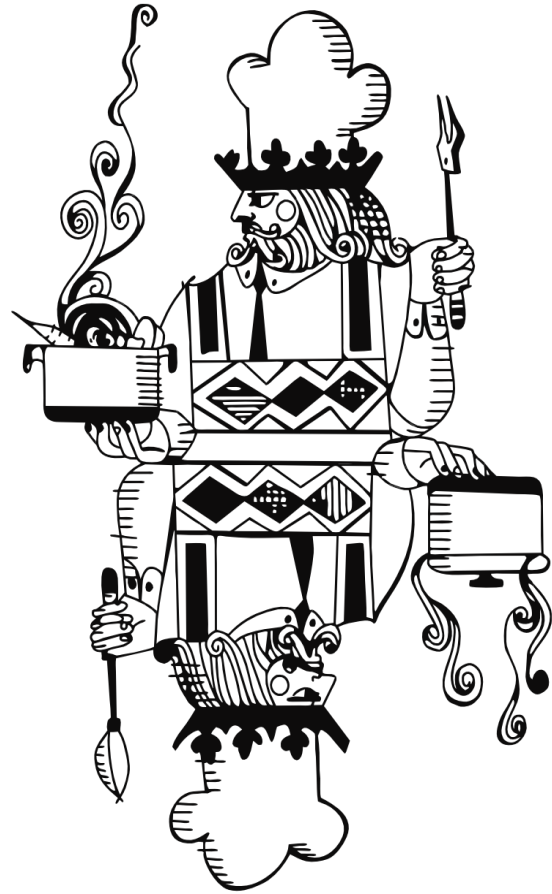
*Cucumber cups filled with a shallot curry lime dressing and scallops.*

**Spicy Grilled Shrimp on Corn Pancake** | 2pc | \$4.5

*Two jumbo shrimp. Sweet chili glazed & grilled. Fresh corn pancake*

**Hot Smoked Salmon** | 2.5oz | \$3.75

*Chinese 5 spice rubbed & smoked. Presented on pickled cucumber.*



# Breakfast, seated, buffet, or action station

## **Scrambled eggs and/or southwest eggs \$18 (feeds 25)**

*Locally sourced eggs, seasoned well and a touch of heavy cream. Southwest eggs are the same with the addition of caramelized pepper and onions.*

## **Meat sample \$4.5 pp**

*Offering comes with bacon, breakfast sausage, and ham*

## **Omlete Station \$5 pp**

*(this is an action station: omletes made on site by chef) This comes with an assortment of fillers (ex. Cheeses, vegetables, and other common fillers or request). Locally sourced eggs with a touch of cream cooked in front of your party and filled with their own customized order.*

## **Sausage and biscuits 2pp \$5**

*House made sausage gravy with milk, butter, and flour on top of layered butter biscuits.*

## **Fruit plate or platter \$1.75 pp**

*Seasonal fruits and berries, served with a vanilla yogurt dip.*

## **Homefries Yukon gold potatoes 4oz \$3**

*Yukon golds served golden brown tossed with roasted peppers and onions. Tossed in seasoning and smoke paprika.*

## **Breakfast burritos \$7**

*Eggs, bacon, sausage, onions, peppers, and cheese wrapped in a spinach tortilla and seared. Comes with a side of Pico de gallo.*

## **Eggs benedict 2pp \$8**

*Medium poached eggs on a bed of wilted spinach, toasted English muffins, and seared ham. Topped with a classic hollandaise sauce and smoke paprika.*



# Salads, Seated or Buffet

## **Kale Salad 3oz \$6.5**

*Tuscan kale tossed in lemon vinaigrette, toasted sunflower seeds, and topped with grated grana panado.*

## **Fig and Prosciutto Salad 3.5oz \$9.5**

*Fresh figs and prosciutto with lemon vin tossed arugula and ricotta cheese topped with house made lemon preserves and maldon salt flakes.*

## **Cesar Salad 3.5 oz \$5**

*Baby romaine lettuce with vegetarian ceasar dressing, lemon preserve tomato focaccia croutons, and grated grana padano served either whole or chopped*

## **Iceberg Wedge Salad 3.5oz \$5.5**

*classic wedge using baby iceberg, topped with bleu cheese dressing, heirloom cherry tomatoes, nueske bacon bits, and shredded colby jack*

## **Roasted Butternut Squash Salad 4oz \$6.5**

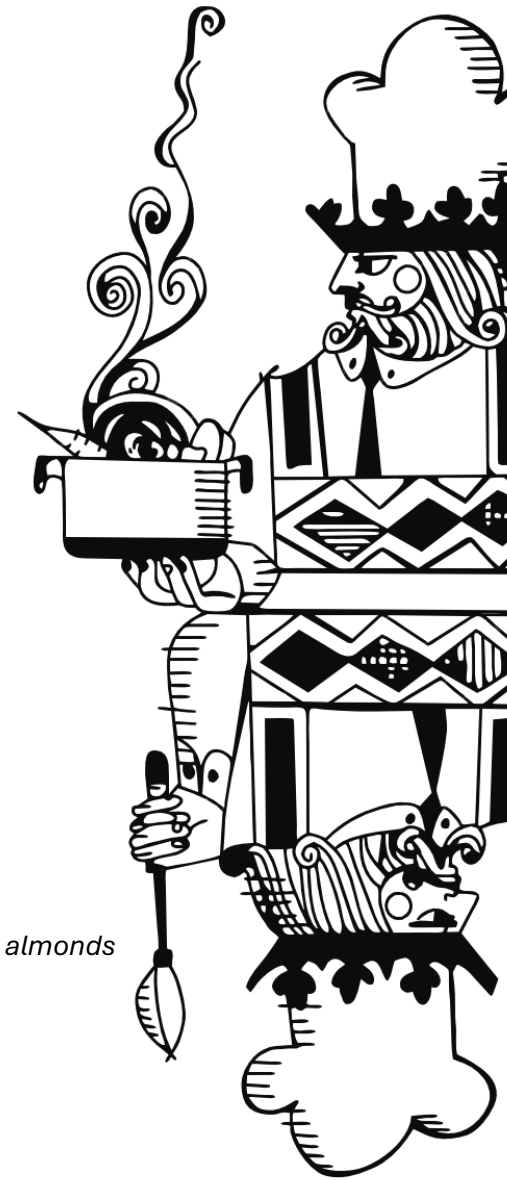
*roasted butternut squash and carrots tossed in harrisa. Served served on greens tossed with sherry vinaigrette and topped with tziki and fried shallots.*

## **Green Gem Zucchini Salad 4oz \$7**

*Layers of bib lettuce and thin sliced zucchini topped with toasted marcona almonds lemon preserves, and garlic lemon aioli.*

## **Asparagus and Frisée Salad 4oz \$7**

*Strands of asparagus and heirloom carrot with frisée greens tossed in blood orange vinaigrette. Toasted pecans and supremes of citrus mixed in.*



# Salads, Seated or Buffet

**Build your own option: Simple mixed green salad with options to customized your own events salad**

Spring Mix Green Salad 3oz \$4.75\* *(subject to change based on toppings and dressings chosen)*

## **dressings:**

ranch, bleu cheese, russian, thousand island

## **vinaigrette:**

sherry, red wine, balsamic, italian, lemon, roasted pepper

basil pesto, sesame vinaigrette

## **mixings:**

dried cherries

dried cranberries

goat cheese crumbles

goat cheese galette

grated grana padano

tomato focaccia croutons

challah croutons

cherry tomato

english cucumbers

shredded carrots

queen olives

prosciutto thin sliced, fresh or crispy

pancetta lardons

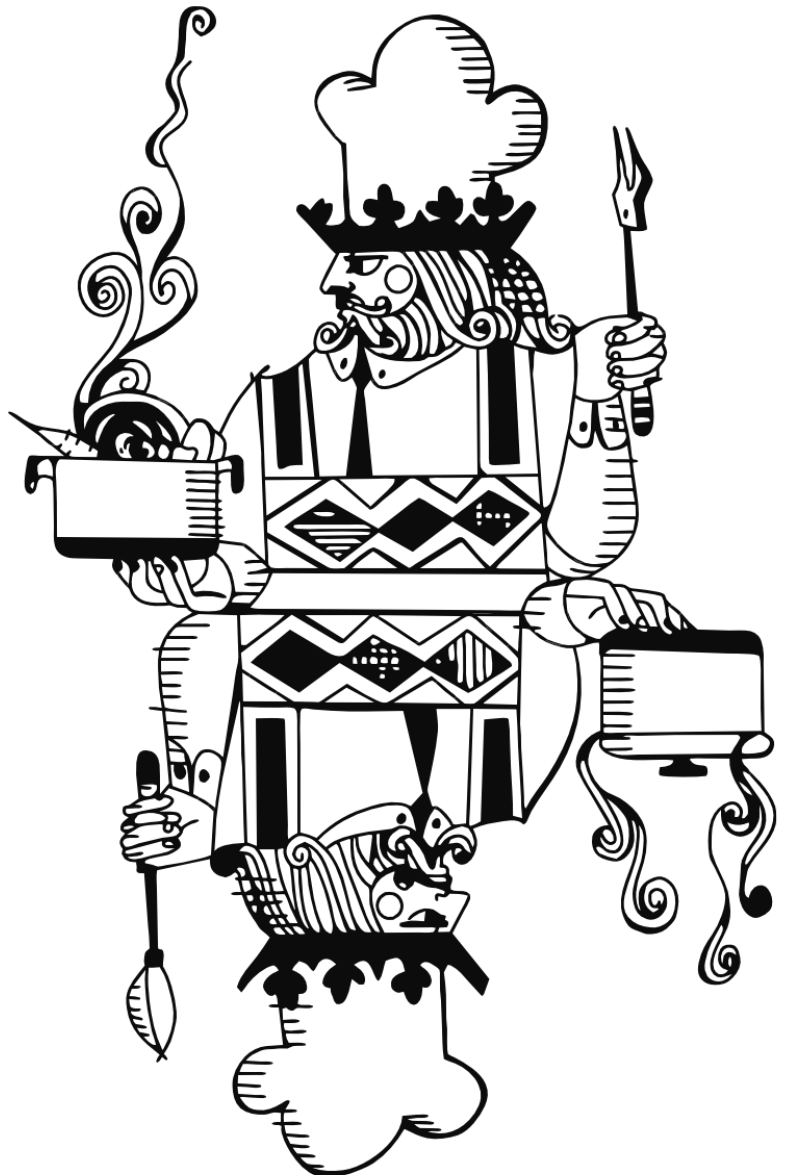
nueske bacon bits

shredded cabbage

roasted peppers

toasted sesame seeds

roasted mushrooms





# Sides, Veggies and Starches

(This selection can be for buffet, plattered, or sides for seated dinners. If you are doing a B.Y.O with an entrée, choose two, you can pick any two you want.)

## Grilled asparagus

*jumbo asparagus, blanched, and grilled with salt and pepper*

## Mashed Potatoes

*idaho potatoes, boiled till soft, strained, dried, and riced.*

*mixed with a truffle or rosemary butter and cream mix.*

## Blistered Haricot Verts

*Haricot verts that have been blanched and chilled. Finished on a red hot pan till the edges start to blacken and finished with salt and pepper.*

## Wilted Spinach

*Fresh spinach sauteed with oil and salt and pepper.*

## Roasted Yukon Golds

*Yukon golds quartered and tossed with oil and chef seasoning roasted to a golden brown.*

## Lentil Mushroom Ragout

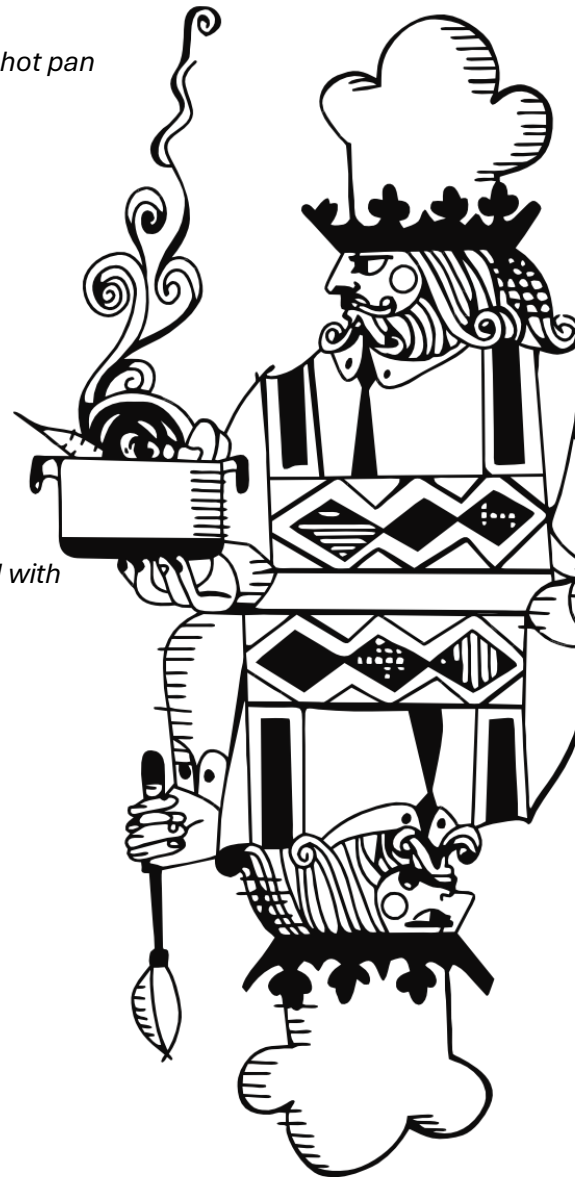
*Green lentils stew with shallots, tomatoes, and mushrooms. Finished with chopped thyme and parsley.*

## Grilled zucchini with pearl onions

*Bias cut zucchini tossed in oil and chef seasoning. Grilled along with the pearl onions.*

## Creamy Horseradish Polenta

*polenta grain simmered in vegetable stock. Finished with cream cheese and horseradish.*



# Sides, Veggies and Starches

## **Bleu Cheese Potato Gratin**

*Layers of potato, parm, bleu cheese, and heavy cream. Cooked till golden brown and tender layers of potato and cheese.*

## **Red Rice Pilaf**

*Mix of red rice, wild rice, and short grain rice. Simmered together with shallots and vegetable stock.*

## **Pesto Risotto**

*Risotto made in the traditional way. Finished with grana padano pesto, and butter.*

## **Harissa Roasted Baby Carrots**

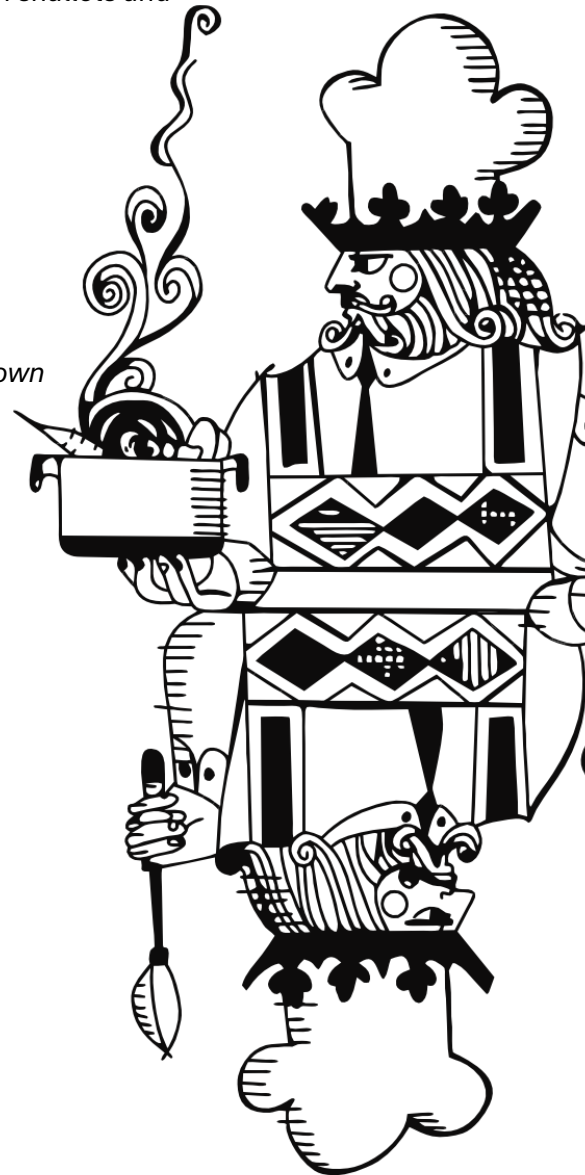
*Baby carrots tossed in harissa and roasted will tender and golden brown*

## **Roasted Butternut Squash**

*Roasted Butternut Squash tossed in chef seasoning and a touch of cinnamon. Cooked to a golden brown.*

## **Seared Beets with Garam Masala**

*Beets slowly cooked and dice. Tossed in house made garam masala and seared to a golden brown.*



# Tyler Whitson



## Resume:

**Professional chef for**

**15 years:**

**Executive chef/chef  
palace cafe/k27/palace  
catering 9 years**

**Culinary Instructor Autry  
Technology Center 4 years**

**Executive chef Pioneer  
Woman Mercantile 2 years**

## Skills:

- **Banquets and catering**
- **Private chef**
- **Culinary Lessons/  
Classes**
- **Chef Tastings**



*Certified Executive Chef with the  
American Culinary Federation*



# **Catering: First and foremost RKC is a catering company.**

We deal in all manner of caterings big and small, be it in home, event space, or outside in the middle of nowhere. (food and alcohol)

- weddings, rehearsals, bachelor/bachelorette parties, and post wedding parties
- business meetings morning, noon, and night
- Indian weddings, Bar Mitzvahs, and Quinceaneras
- Fundraisers, charities, and memorials
- Birthdays, wakes, New Years, any Holiday

**We have experience in all manners of events and how to cater towards your needs.**

**Having done this for 15 years, we also have a long standing banquet and catering staff with some being with us since the very beginning creating a staff with the highest amount of experience in Oklahoma.**