



# KCI *Hospitality*

## 2026 CATERING & SPECIAL EVENT MENU



## We can't wait to serve you!

At KCI Hospitality LLC, we are committed to providing our clients with only the finest service, quality, and value.

Our professional staff will be sure to exceed your expectations. With over 20 years of experience in the industry, we have learned exactly how to make your wedding or corporate event more than just memorable but a once-in- a-lifetime experience!

## Why Us?

The absolute EASIEST catering experience from start to finish!

- World-class customer service
- Multiple Award Winning
- Fully Insured
- Better Business Bureau Accredited
- 5-star rating on Google, Wedding Wire, and The Knot

## Award Winning Service



## OUR SIGNATURE "STRESS-FREE" EXPERIENCE

### Includes:

- Full ceramic place setting rental w/ glass water goblets.
- Our "Breads & Spreads" appetizer station, is set up charcuterie style and displayed during cocktail hour
- Any one of our two entree cuisine packages including our traditional American package with our famous "Cabernet Braised Short Ribs".
- Non-alcoholic drink station set-up with all necessary garnishes, cups, and straws
- Uniformed Professional Service Staff - Elevate your big day with our impeccable, uniformed professional banquet servers. Count on us to flawlessly assist and ensure a truly successful and unforgettable event!
- Includes all Service & Delivery Fees. Just multiply the number of guests you anticipate and bam! You're done. Catering checked off your list!

### Place Setting Rental includes:

- Delivery & set-up by our staff
- Ice water in all goblets w/ tableside refills
- Place setting bussing
- Return to our rental partner
- We also take full liability if anything is damaged or broken so no surprise bills for you later

**\$79.15 per guest**

\*Excludes Steakhouse Experience\*



## **ADDITIONAL SERVICES THAT CAN BE ADDED TO OUR "STRESS-FREE" PACKAGE**

**Bar Services:** Beer & Wine **\$10.00** per person. Open-Bar **\$15.00** per person includes TABC Certified Bartender. (we will help with quantities and getting it delivered to the venue - we make this easy, remember?!)  
(Customer Provides all Beer/Liquor/Wine)

**Upgrade to Steakhouse Experience:** Upgrade your guests dining experience to Our Signature Steakhouse Experience for **\$45 per person**

**Passed Appetizers:** Substitute Breads and Spreads Station for Hors D'oeuvres passed butler style (choose 2 +**\$5** per person) (Choose 3 +**\$8** per person) or Add them to this package (choose 2 +**\$12.99** per person)(Choose 3 +**\$15.99** per person)

**Dessert Charcuterie Station:** Choose any 3 desserts from our list. Arranged Charcuterie Style, making for a beautiful and delicious spread. (**\$11.50** per person)

**BYO Cheesecake Station:** Served w/ a self-serve topping bar with your choice of 5 toppings— **\$7.50** per person

**Plated meals** or **Family-Style** service — **\$15** per person

Have a request you do not see here? Please feel free to reach out and we will always do our best to accommodate any requests!

# CHEF-CURATED EXPERIENCES

CURATED EXPERIENCE INCLUDES YOUR CHOICE OF 2 NON-ALCOHOLIC BEVERAGES

## Steakhouse

### Salad

Your choice of either: Traditional Caesar or Classic Garden salad

### Choose one Entree

- 8 oz Prime Filet Mignon
- 10 oz Prime Ribeye
- Grilled Atlantic Salmon Filet Topped With Shrimp Skewers & Garlic-Herb Butter

### Two Sides

- Grilled Asparagus With Beurre Lemon
- Au Gratin Potatoes
- 5 Cheese Mac and Cheese

(Includes Complimentary Garlic Rolls)  
(Add A Grilled Shrimp Skewer To Any Steak for \$12)

**\$75.95 Per Person**

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## Traditional American

### INCLUDES:

#### Salad

Your choice of either: Traditional Caesar or Classic Garden salad

#### Entrees

- Herb-roasted chicken and one of the following:
- Grilled Atlantic Salmon Topped With Fresh Herbs
- Cabernet Braised Short Ribs

### Two Sides

- Hot-Honey Roasted Rainbow Carrots
- Garlic Whipped Potatoes
- 5 Cheese Mac and Cheese
- Sauteed Haricot Vert with Blistered Cherry Tomatoes and Red Onions

(Includes Complimentary Dinner Rolls)

**\$32.25 Single Entree Per Person**  
**\$35.95 Two Entree Per Person**

2 entree experience is served with Oven Roasted Chicken and Choice of 1 other Entree

Substitute a Prime Rib or Filet Mignon Carving Station for only \$12 per guest!

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## Southern

### INCLUDES:

#### Salad

Your choice of either: Traditional Caesar or Classic Garden Salad

#### Entrees

- Creamy Garlic Chicken
- Shrimp N' Grits
- Blackened Catfish
- Barbeque Roasted Chicken

### Two Sides

- Hot-Honey Roasted Rainbow Carrots
- Garlic Whipped Potatoes
- 5 Cheese Mac and Cheese
- Sauteed Haricot Vert with Blistered Cherry Tomatoes and Red Onions

(Includes Complimentary Dinner Rolls)

**\$31.25 Single Entree per person**  
**\$34.95 Two Entree per person**

## CHEF-CURATED EXPERIENCES

CURATED EXPERIENCE INCLUDES YOUR CHOICE OF 2 NON-ALCOHOLIC BEVERAGES

### Italian

#### INCLUDES:

#### Salad

Your choice of either: Traditional Caesar or Classic Garden Salad

**\$29.99 per person**

#### Choose two Entrees

- Traditional Lasagna
- (Chicken, Shrimp, or Salmon) Fettuccine Alfredo
- Chicken Florentine
- Classic Baked Ziti
- Tuscan Chicken Rigatoni

(Includes Complimentary Garlic Rolls)

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### Tex-Mex

#### Salad

Your choice of either: Traditional Caesar or Classic Garden Salad

(Fajita Style Set-up Includes: Pico de Gallo, Sour Cream, Salsa, and Shredded Cheese)

**(Fajita Selections Count Individually As One Entree)**

**\$31.99 per person**

#### Choose two Entrees

- Pollo Adobado (Adobo-Marinated Roasted Chicken In A Tomato-Guajillo Sauce)

#### Fajita Style Set-Up With Choice of:

- Picadillo Ground Beef
- Green Chile Shredded Chicken
- Beef Fajita
- Chicken Fajita

(Includes: Cilantro-Lime Rice, Refried Beans, and Tortillas)

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### Brunch

#### Choice of Protein

- Bacon
- Sausage
- Turkey Bacon

**\$28.99 per person**

#### Entrees (Includes All Listed Below)

- Chicken and Waffles
- Our "Famous" Shrimp and Grits
- Roasted Breakfast Potatoes
- Scrambled Eggs
- Seasonal Fruit Platter

**Upgrade to one of our premium salads options for only \$2 per person**

## ADDITIONAL OPTIONS

### Passed Appetizers

Perfect for cocktail hours and mixers. Passed butler style by our uniformed & professional service staff.

Choose 3: Shrimp Cocktail | Bourbon-Glazed Pork Belly | Charcuterie Skewers |  
Roasted Corn Elote Bites | Fresh Bruschetta  
Brie, Fig and Prosciutto Crostini | Orange Chicken Skewers | Caprese Skewers |  
Shrimp Ceviche | Teriyaki Chicken Satays | Meatball Marinara Crostini

**\$18.99 Per Person**

**Add to any experience for \$15.99 per person (3) / \$12.99 per person (2)**

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### Breads & Spreads Appetizer Station

A charcuterie-style appetizer display that includes the following: Queso-Blanco | Spinach & Cheese Dip | Hummus | Salsa Verde | Pimento Spread |

Served with: Tortilla Chips | Pita Bread | Crostinis

**(Upgrade to a full Charcuterie Spread +\$5)**

**\$9.99 Per Person**

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### Dessert Charcuterie Table

Arranged Charcuterie style with filler sweet treats and candies.

Shooters: Banana Pudding | Strawberry Cheesecake | Tiramisu | Key Lime Pie  
| Biscoff Cookie Butter | Oreo Nutella Cheesecake

Others: Cheesecake Bar Bites | Frosted Brownie Bites | Assorted Macarons

**\$11.50 Per Person (Choose 3)**

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### Build Your Own Cheesecake Station

Decadent and rich New York Style Cheesecake and Self-Serve Topping Bar  
Includes Chef Attendant

Toppings: Chocolate sauce, Carmel Sauce, Blueberry Compote, Whipped Cream, Marshmallow Fluff, Crushed Oreos, Rainbow Sprinkles, Crushed Butterfingers, Cookie Butter, Biscoff Cookie Crumbles.

**\$7.50 Per Person (Choose 5 Toppings)**

## ADDITIONAL SERVICES

KCI Hospitality is more than exceptional food — we're a full-service event partner committed to making every occasion effortless, memorable, and uniquely yours.

### Our services include:

- **Dance floor and stage rentals**
- **Event rentals — tables, chairs, glassware, place setting rentals and more**
- **Full bar solutions — from beer and wine service to craft cocktail packages with TABC-certified bartenders**
- **Professional, uniformed waitstaff**
- **Photo booth experiences**
- **Late-night bites featuring our signature BBQ food truck**

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## FOOD TRUCK

WE SAY SKIP THE WEDDING FAVORS AND THANK YOUR GUESTS WITH OUR MOUTH-WATERING BRISKET OPTIONS.

### Choose two Entrees

- Brisket Nachos
- Brisket Sliders
- Brisket Street Tacos

### Includes

Wagyu Fried Potatoes  
or  
Chips and Queso

**This is the PERFECT late-night snack before your send-off!**

**\$500.00 Truck Rental + \$18.99 per person**

**Also Available for Corporate Bookings!**

[WWW.KCIHOSPITALITY.COM](http://WWW.KCIHOSPITALITY.COM)

## STARTER SALADS

### **Strawberry & Goat Cheese Salad** ★

Fresh Field Greens | Strawberry | Red Onions | Raspberry Vinaigrette | Glazed Walnuts | Goat Cheese Crumbles

### **Southwest Caesar Salad** ★

Crisp Romaine | Corn | Black Beans | Diced Tomatoes | Caesar Dressing | Tortilla Strips | Monterey Jack Cheese

### **Garden Salad**

Mixed Greens | Buttermilk Ranch | Carrots Tomatoes | Cucumber | Radish | Garlic- Herb Croutons | Shredded Cheese

### **Traditional Caesar Salad**

Crisp Romaine | Caesar Dressing | Garlic-Herb Croutons | Fresh-Shaved Parmesan

## STARTERS

### **Shrimp Ceviche**

Traditional Ceviche With Marinated Shrimp. Served in a Crispy Tostada Shell. Light, Delicious, and a Tropical Favorite!

### **Orange Chicken Skewers**

Diced Grilled Chicken tossed in a Housemade Orange Glaze. Served on a skewer and garnished with sesame Seeds and Fresh Orange Zest!

### **Teriyaki Chicken Satays**

Tender Chicken grilled on a skewer with a house made teriyaki glaze. Garnished with sesame seeds and green onions.

### **Brie, Fig & Prosciutto Crostini**

Buttery Crostini topped with Fig Jam, Sliced Brie, Shaved Prosciutto & Garlic Confit

### **Jumbo Shrimp Cocktail**

Traditional Shrimp Cocktail with Fresh Steamed and Chilled Shrimp. Garnished with Cocktail Sauce and a Squeeze of Lemon.

### **Bourbon-Glazed Pork Belly Bites**

Savory Pork Belly Bites tossed in a House-Made Bourbon Glaze.

### **Charcuterie Skewers**

Artisan Pepperoni, Salami, Mozzarella, and Cheddar Cheese. Served on a Skewer and Capped with a Green Olive.

### **Roasted Corn Elote Bites**

Roasted Corn served Elote style in a tortilla crisp. Garnished with cotija cheese and a valentina drizzle.

### **Fresh Bruschetta**

Thin Sliced and Toasted Baguette Topped with Finely Diced Tomato, Onion, and Basil. Finished with a Balsamic Reduction. (Vegan)

### **Caprese Skewers**

Fresh Mozzarella, Basil, and Cherry Tomatoes Layered On a Skewer and Drizzled with A Balsamic Reduction. (Vegetarian)



**Premium Upgrades (Additional Charges Apply)**

## A LA CARTE ENTREES

### TRADITIONAL

#### **Herb-Roasted Chicken**

Roasted to Perfection and Topped with herbed Garlic Butter.

#### **Atlantic Salmon**

Sushi Grade Atlantic Salmon Grilled to Perfection and Garnished with a Lemon Wheel.  
(Also Available Cajun Style)

#### **Cabernet Braised Short Ribs**

Beef Short Ribs Seared and Slow Braised and Served with a Red Wine Reduction.

#### **Traditional Herb Roasted Prime Rib Roast**

Prime Rib Roasted to perfection Served Med. Rare with Au Jus and Creamy Horseradish

#### **Oven Roasted Beef Tenderloin Roast**

Beef Tenderloin, Salt & Pepper Crusted, Oven Roasted, and Sliced into Medallions.  
(Served Med. Rare with Garlic Herb Butter)

### PASTA DISHES

#### **Traditional Lasagna**

House-Made Meat Sauce Layered with Ricotta, Fresh Herbs, and Mozzarella Cheese

#### **Fettuccine Alfredo**

Grilled Chicken, Salmon, or Steak over Fettuccine Pasta Tossed in Our Signature Alfredo Sauce and Garnished with Parmesan and Italian Spices.

#### **Homemade Meatball Marinara and Angel Hair**

Hand Rolled Meatballs in a Scratch- Made Marinara Sauce Served over Angel Hair Pasta.

#### **Tuscan Rigatoni**

Rigatoni Pasta Mixed in a Cashew Cream Sauce with Sun-Dried Tomatoes, Spinach, Minced Garlic and Garnished with Fresh Chopped Basil  
(Vegan Friendly)

## A LA CARTE ENTREES

### SOUTHERN

#### **Blackened Catfish**

American Catfish Blackened Seasoned, Seared to Perfection and Finished With Herb Garlic Butter

#### **Shrimp N Grits**

Creamy Cheddar Grits topped with Chopped Bacon, Grilled Shrimp and Green Onions

#### **Barbeque Roasted Chicken**

Tender Chicken Marinated in our House-Made Honey-BBQ Sauce and Roasted to Perfection!

#### **Creamy Garlic Smothered Chicken**

Chicken Simmered in a Creamy Garlic Sauce

### BRUNCH

#### **Shrimp and Grits**

Creamy Cheddar Grits topped with Chopped Bacon, Grilled Shrimp and Green Onions

#### **Chicken and Waffles**

Crispy Chicken Tenders Served With Belgian Waffle Triangles and Maple Syrup.

#### **Famous Fluffy French Toast Platter**

A Platter of Light and Fluffy French Toast Dusted with Powdered Sugar Garnished with Fresh Berries and Maple Syrup

#### **Classic Quiche Lorraine**

(2) Classic Quiche in a Buttery Crust

#### **Seasonal Fruit Platter**

Assorted Seasonal Fruits

#### **Bacon and Sausage**

Bacon Slices and Sausage (Links or Patties)

#### **Oven Roasted Breakfast Potatoes**

Diced Potatoes and Onions, Oven Roasted with Fresh Herb

## A LA CARTE BEVERAGES AND SIDES

### SIDES

- Garlic Whipped Potatoes
- Sauteed Zucchini and Summer Squash
- 5 Cheese Mac and Cheese
- Sauteed Haricot Vert With Cherry Tomato and Red Onions
- Hot-Honey Roasted Rainbow Carrots
- Roasted Honey Sriracha Brussels Sprout

### BEVERAGES

- Filtered Water
- Cucumber-Lemon Water
- Unsweetened Ice Tea
- Sweetened Tea
- Peach Sweet Tea ★
- Lemonade
- Strawberry Lemonade ★
- Strawberry-Mint Lemonade ★

## THE FINE PRINT

**All Prices are for buffet-style service, Upgrade to plated meals for \$15 per person**

**20% Service, Delivery, and Setup Charge Will be added to All Orders.**

**A down payment and signed contract are necessary to reserve your date/event.**

**KCI operates as a dry-hire catering company. Customer to provide all liquor/beer/wine**

**Weddings Must Meet a \$5,000 Event Minimum**

**Food Truck Service is a 2-hour food service window. Additional time can be added, additional fees may apply.**

**Not in love with any of our Chef-Curated Experiences? No worries! KCI is happy to work with you to create a custom-curated experience for you and your guests. Just book a consultation appointment and let us handle the rest!**