







## APPETIZERS



*Eggplant Roulades*

### COCKTAIL KEBABS

#### **ANTIPASTI \$19.50/dozen**

Cherry tomato, marinated artichoke heart, fresh mozzarella, kalamata olive, roasted pepper, and balsamic glaze.

*Add salami for \$1*

#### **CAPRESE SALAD \$18.50/dozen**

Cherry tomato, fresh mozzarella, fresh basil, and balsamic glaze.

#### **GREEK SALAD \$18.50/ dozen**

Tomato, cucumber, green pepper, red onion, feta crumbles, and red wine vinaigrette.

#### **WATERMELON & HALLOUMI \$20.50/dozen**

Watermelon, grilled halloumi, fresh oregano, olive oil, and lemon juice.

#### **ROASTED VEGETABLE \$24/dozen**

Mushroom, red pepper, yellow pepper, zucchini, eggplant, and balsamic glaze.

#### **MINI FRESH FRUIT \$18.50/dozen**

Seasonal fruits on a skewer.

*Add a brie, cheddar or swiss cheese for \$2*

### PHYLLO TRIANGLES

#### **SPANAKOPITA \$17.50/dozen**

*Order as roulades for \$18.50/dozen*

#### **FETA AND RICOTTA CHEESE \$17.50/dozen**

#### **GYRO TRIANGLES \$24/dozen**

#### **KALAMATA OLIVE \$20.50/dozen**

#### **ROSEMARY GORGONZOLA \$18.50/dozen**

#### **CURRIED VEGETABLE \$17.50/dozen**

#### **SPICY BEEF \$20.50/dozen**

#### **CAPRESE CHICKEN \$20.50/dozen**

#### **CHICKEN & GRUYERE \$20.50/dozen**

### PHYLLO PIZZAS

#### **MARGHERITA \$55/pizza (24 squares)**

#### **SUNDRIED TOMATO & FETA**

Sundried tomato, artichoke heart, and feta cheese  
**\$65/pizza (24 squares)**

#### **APPLE, FIG & GORGONZOLA**

**\$65/pizza (24 squares)**

### GALETTES

#### **MUSHROOM & FETA \$25/dozen**

#### **RED PEPPER, ONION, & GORGONZOLA \$25/dozen**

#### **BUTTERNUT SQUASH, APPLE & GORGONZOLA \$25/dozen**

## CANAPES

### SWEET POTATO \$18.50/dozen

Roasted sweet potato topped with bleu cheese and pears.

### BEEF TENDERLOIN \$25/dozen

French baguette topped with grilled beef tenderloin and dill cream cheese.

### SMOKED SALMON \$22/dozen

Fresh pumpernickel topped with lemon caper aioli or lemon dill sour cream.

## FRITTERS

### ZUCCHINI FRITTERS \$19.50/dozen

Zucchini, herbs, feta and parmesan cheeses with tzatziki sauce.

### CURRIED POTATO FRITTERS \$18.50/dozen

Creamy curried potatoes rolled in panko bread crumbs and quick fried served with ranch .

### FALAFEL FRITTERS \$19.50/dozen

Creamy on the inside and crispy on the outside chickpea fritter with Middle Eastern hot sauce or cucumber mint raita.

### RISOTTO FRITTERS \$19.50/dozen

Creamy risotto, herbs, and parmesan cheese with marinara sauce.

## CROSTINI

### TOASTED ROUNDS OF BAGUETTE

Topped with Kafé 421 signature spreads. **\$18/dozen**

Spread choices: goat cheese and herbed carrot, mushroom ragu; red pepper and onion; greek eggplant spread; kalamata olive tapenade; hummus; roasted tomatoes and kalamata olives.



Beef Tenderloin Canapes



Margherita Phyllo

## SKEWERS

### CITRUS CHICKEN SKEWERS \$21.50/dozen

With mango dipping sauce.

### GREEK CHICKEN SKEWERS

With tzatziki sauce. **\$21.50/dozen**

### ASIAN BEEF SKEWERS \$22.50/dozen

With soy ginger dipping sauce.

### GRILLED SALMON SKEWERS \$28/dozen

With roasted red pepper sauce.

### CHILLED MEDITERRANEAN SHRIMP SKEWERS \$30/dozen

## MEATBALLS

Make meatballs gluten free for an additional \$2 per dozen.

### GREEK MEATBALLS \$19/dozen

With tzatziki sauce.

### MOZZARELLA-STUFFED MEATBALLS

**\$21.50/dozen**

With marinara sauce.

### SWEDISH MEATBALLS \$21.50/dozen

With lingonberry sauce.

### LAMB MEATBALLS \$25/dozen

With cucumber mint raita.

### FETA-STUFFED LAMB MEATBALLS \$28/dozen

With cucumber mint raita.





## APPETIZERS

### MASCARPONE DATES

\$20.50/dozen

Lemon-honey mascarpone stuffed dates topped with walnuts.

### EGGPLANT ROULADES

\$22/dozen

Thinly sliced eggplant filled with parmesan, mozzarella, and bread crumbs baked in savory tomato sauce.

### EGGPLANT MILANESE BITES

\$19.50/dozen

Panko crusted eggplant, tomato, fresh mozzarella, basil, and balsamic glaze.

### VEGETARIAN STUFFED GRAPE LEAVES

\$21/dozen

Lemon and herb seasoned rice baked in a grape leaf with tzatziki.

### ASPARAGUS STUFFED MUSHROOM CAPS

\$20.50/dozen

Asparagus, roasted peppers, gorgonzola, and herbs roasted in a button mushroom cap.

### SQUASH STUFFED

POTATOES \$20.50/dozen

Roasted squash, ricotta cheese, and pumpkin seeds in a baby red potato.

### SPINACH AND PEPPERCORN PHYLLO CHICKEN BITES

\$42/dozen

Chicken stuffed with spinach, peppercorns, roasted peppers, and cheese baked in a crispy phyllo crust with madeira cream sauce.

### BUFFALO CHICKEN WONTONS

\$21.50/dozen

Buffalo chicken in a crispy wonton wrapper with bleu cheese dip.

### PROSCIUTTO WRAPPED ASPARAGUS SPEARS

\$22/dozen

### DEVILS ON HORSEBACK

\$22.50/dozen

Crispy prosciutto wrapped dates stuffed with lemon and honey spiked mascarpone cheese.

### LAMB LOLLIPOP

\$60/dozen

Grilled rack of lamb sliced into individual "lollipops" with pomegranate-cumin glaze.

### GORGONZOLA & SALMON PURSES

\$28/dozen

Roasted salmon, gorgonzola, walnuts, arugula, and fresh herbs in a crispy phyllo purse with roasted red pepper sauce.

### CRAB CAKE BITES

\$27/dozen

Bite-sized crab cake croquettes with remoulade or serrano cream sauce.

### TUNA WONTON CUPS

\$48/dozen

Crispy wonton cups filled with Sashimi tuna tossed in spicy mayo with sesame seeds.



## APPETIZER PLATTERS

### ANTIPASTI PLATTER \$65 serves 12

Salami, prosciutto, ham, mozzarella and provolone, marinated artichokes, olives, roasted peppers, and baguette.

### CRUDITE PLATTER \$50 serves 12

Platter of fresh raw vegetables with choice of dill dip or hummus.

### GRILLED VEGETABLE PLATTER \$50 serves 12

Assorted grilled and roasted vegetables with garlic aioli.

### SHRIMP COCKTAIL PLATTER \$65 serves 12

Chilled shrimp with classic cocktail sauce.

### GOURMET CHEESE PLATTER \$80 serves 12

Gouda, gorgonzola picante, french cow's milk cheese, pecorino romano, fig chutney, candied walnuts, strawberries, apples, grapes, water crackers, and gluten free crackers.



Grilled Vegetable Platter





# DIPS • SPREADS • BRUSCHETTAS



Choose two for 12 people \$55. Choose three for 12 people \$60.

## MEDITERRANEAN SPREADS WITH GRILLED PITA BREAD

- Hummus
- Spicy hummus
- Roasted red pepper hummus
- Roasted garlic and eggplant
- Kalamata olive tapenade
- Tzatziki
- Cucumber mint raita

## SALSAS WITH TORTILLA CHIPS OR FRIED PITA CHIPS

- Mango salsa
- Pico de gallo

## CHEESY DIPS WITH GRILLED PITA BREAD

- Zesty feta
- Baked artichoke and feta cheese dip

## BRUSCHETTAS WITH TOASTED BAGUETTE

- Fresh tomato and basil
- Tomato and mozzarella
- Roasted red pepper



*Mediterranean Spreads with Grilled Pita Bread*



# SLIDERS

## HAMBURGER SLIDERS

**\$30/dozen**

Mini beef patty, grilled onions, lettuce, and tomato and a slider bun. Upgrade to cheeseburger sliders for \$6 more.

## CHEDDAR JUICY LUCY SLIDERS \$40/dozen

Mini beef patty stuffed with cheddar cheese and topped with lettuce and tomato on a slider bun.

## TURKEY BURGER SLIDERS

**\$38/dozen**

Ground turkey, lettuce, tomato, and honey mustard aioli on a slider bun.

## BUFFALO CHICKEN SLIDERS

**\$38/dozen**

Breast-meat chicken, lettuce, tomato, buffalo sauce, and bleu cheese dressing on a slider bun.

## CHICKEN PARMESAN SLIDERS \$38/dozen

Chicken breast, marinara, and mozzarella on a slider bun.

## BBQ PULLED PORK SLIDERS \$36/dozen

Slow-roasted pulled pork, smoky BBQ sauce, and crispy onions on a slider bun.

## BLACKENED PORK TENDERLOIN SLIDERS

**\$38/dozen**

Blackened pork tenderloin sliders, brie, roasted peppers, spinach, tomato, and chipotle aioli on a slider bun.

## LAMB BURGER SLIDERS

**\$40/dozen**

Fresh herb and mediterranean spiced lamb burgers with cucumber, tomato, and cucumber mint raita on a slider bun.



## ENTREES

*Plated entrées come with main course, choice of fresh salad, starch, vegetable, baguette, and coffee.  
Buffet comes with main course, choice of fresh salad, three sides, baguette, and coffee.*

### CHICKEN

#### HERB ROASTED CHICKEN

buffet \$29 | plated \$31

Oven-roasted chicken with choice of silky lemon sauce, natural herb jus, or greek olive oil, lemon, and oregano sauce.

#### SAVORY STUFFED CHICKEN

buffet \$30 | plated \$32

Airline chicken breast stuffed with your choice of savory filling.

*Fillings: Caprese style; arugula and cheese; brie and caramelized apples; wild rice, cranberries, apricots and almonds*

*Sauces: basil pesto; sundried tomato cream; apple cider reduction; roasted yellow pepper.*

#### GREEK CHICKEN KEBABS

buffet \$24 | plated \$26

Two greek marinated chicken kebabs with tzatziki sauce.

#### PHYLLO CHICKEN

buffet \$27 | plated \$29

Chicken breast stuffed with spinach, peppercorns, cheese, and herbs wrapped in phyllo and served with madeira cream sauce.

#### SAFFRON CHICKEN

buffet \$27 | plated \$29

Pan-seared chicken breast with shiitake mushrooms, caramelized onions, wilted spinach, and saffron white wine broth.

#### CHICKEN SALTIMBOCCA

buffet \$26 | plated \$28

Pan-seared chicken breast topped with prosciutto and provolone cheese with sage cream sauce.

### BEEF

#### PETITE BEEF

buffet \$34 | plated \$36

Herbed-rubbed petite beef with caramelized onions, sauteed mushrooms, and pinot noir sauce.

#### BEEF BRISKET

buffet \$32 | plated \$34

Braised beef brisket with natural jus.

#### BEEF KEBABS

buffet \$33 | plated \$35

Two marinated beef kebabs with balsamic glaze.

### LAMB + PORK

#### GRILLED RACK OF LAMB

\$40 plated

Four pieces of grilled rack of lamb with natural lamb reduction and pomegranate-cumin glaze.

#### APRICOT AND FIG STUFFED PORK

TENDERLOIN buffet \$27 | plated \$29

Herb-rubbed pork tenderloin stuffed with dried apricots, figs, caramelized onions, gorgonzola, and walnuts served with apple cider reduction.

### FISH + SEAFOOD

#### KAFÉ 421 SALMON

buffet \$32 | plated \$34

Grilled atlantic salmon served over red quinoa tossed with brussels sprouts, red peppers, butternut squash, brussels sprouts, and crimini mushrooms with lemon beurre blanc.

#### GRILLED ATLANTIC SALMON

buffet \$32 | plated \$34

Grilled atlantic salmon with lemon dill sauce.

#### SEARED SCALLOPS

plated \$36

Pan-seared scallops with orange beurre blanc.

#### SHRIMP SANTORINI

buffet \$30 | plated \$32

Classic greek shrimp simmered in tomatoes with herbs, lemon, and white wine topped with feta cheese.

### VEGETARIAN

#### “LITTLE SHOES”

buffet \$25 | plated \$27

Eggplant shells stuffed with tomato and herb seasoned rice and topped with creamy béchamel crust.

#### POLENTA CAKE

buffet \$25 | plated \$27

Savory polenta cake topped with choice of eggplant caponata, ratatouille, or mushroom ragu.

#### BUTTERNUT SQUASH RAVIOLI

buffet \$25 | plated \$27

Butternut squash and ricotta stuffed with ravioli in sage cream sauce topped with candied walnuts.

#### VEGETABLE & CHICKPEA CURRY

buffet \$26 | plated \$28

Chickpeas, cauliflower, zucchini, and red onion simmered in coconut red curry sauce.



Kafé 421 Salmon





Rack of Lamb



## SIDES

### STARCHES

- Mashed potatoes
- Roasted yukon gold potatoes
- Roasted fingerling potatoes
- Roasted baby red potatoes
- Cheesy baked mashed potatoes
- Scalloped potatoes
- White rice with herbs and garlic
- White rice with diced grilled vegetables
- Saffron rice with dried cherries and almonds
- Orzo pasta with herbs and garlic
- Orzo pasta with diced grilled vegetables
- Wild rice with herbs and dried cranberries
- Red quinoa with herbs and garlic
- Red quinoa with brussels sprouts, red peppers, squash and cremini mushrooms
- Black rice with caramelized onions and fresh herbs
- Israeli couscous with tomatoes, mushrooms and spinach
- Israeli couscous with currants, apricots, figs, and fresh herbs

### VEGETABLES

- Curry roasted cauliflower
- Roasted brussels sprouts
- Steamed broccoli
- Lemon and garlic green beans
- Bourbon sweet potato puree
- Grilled asparagus
- Tomato and leek topped green beans
- Greek braised vegetables
- Bourbon sweet potato puree



*Greek Salad*

## FRESH SALADS

### CAESAR

Romaine, parmesan, garlic croutons, and creamy caesar dressing.

### KAFÉ SALAD

Field greens, tomato, cucumber, carrot, gorgonzola, and balsamic dressing.

### GREEK

Romaine, tomato, cucumber, green pepper, red onion, kalamata olive, feta, and red wine vinaigrette.

### HARVEST

Field greens, roasted butternut squash, apples, dried figs, raisins, gorgonzola, candied walnuts, and apple cider dressing.

### CAPRESE

Tomato, fresh mozzarella, red onion, basil, extra virgin olive oil, and balsamic glaze.

### ARUGULA

Baby arugula, cherry tomato, dried apricot, red onion, ricotta salata, and lemon thyme dressing.

### CITRUS

Romaine, field greens, fresh berries, apple, orange, mango, raisins, red onion, gorgonzola, and orange sesame dressing.

### BEET AND ORANGE

Romaine, butter lettuce, roasted red and yellow beets, orange, gorgonzola, candied walnuts, and orange sesame dressing.

## SOUPS

\$55 serves 12

Beef and cabbage borscht  
Creamy tomato basil  
Curried eggplant and lentil  
Vegetable quinoa  
Curried butternut squash

Carrot ginger  
Potato leek  
Parsnip and celery root  
Moroccan chickpea

Creamy Minnesota-style  
chicken wild rice  
Greek egg lemon with  
chicken and rice or orzo  
Chicken tortilla



## **BARS** \$20.50/dozen

Lemon, brownie, caramel filled brownie, chocolate chip, mixed nut, scotcheroos, pumpkin cheesecake, apple bar with cream cheese frosting, raspberry almond, or oatmeal.

## **COOKIES** \$18.50/dozen

Chocolate chip, sugar, oatmeal raisin, peanut butter, white chocolate, or macadamia nut.

## **TARTLETS** \$24/dozen

Choose lemon, chocolate ganache, or fresh fruit.

## **CHOCOLATE CUPS** \$24/dozen

Choose chocolate mousse, mascarpone cream, or raspberry mousse.

## **SHOOTERS** \$25/dozen

Choose lemon curd, banana cream pie, key lime pie, chocolate mousse or raspberry mousse.

## **MINI CHEESECAKES** \$18.50/dozen

Choose vanilla, mango, or mocha.

## **FLOURLESS CHOCOLATE TORTE BITES**

\$22/dozen

## **APPLE STRUDEL TRIANGLE** \$22/dozen

## **CHOCOLATE TRUFFLES** \$28/dozen

## **GREEK BITES**

### **BAKLAVA BITES** \$23/dozen

### **GALATBOUREKO ROLLS** \$23/dozen

### **ALMOND BAKLAVA ROLLS** \$23/dozen

### **FIG AND WALNUT BAKLAVA** \$24/dozen

## **FULL-SIZE DESSERTS**

### **TIRAMISU** \$105 serves 14

With vanilla crème anglaise.

### **CHEESECAKE** \$40 serves 12

### **FLOURLESS CHOCOLATE TORTE** \$45 serves 12

### **KEY LIME PIE** \$40 serves 10

### **KARITHOPITA** \$80 serves 24

Greek walnut spice cake.





# BRUNCH

## BREAKFAST MENU

### CONTINENTAL \$10/person

Assorted breakfast pastries, fresh fruit, regular and decaf coffee, and coffee accompaniments.

### A LA CARTE ADDITIONS FOR CONTINENTAL

Add bagels with cream cheese \$3/person

Add greek yogurt cup \$4/cup

Add yogurt bowl, granola and berries \$5.50/person

Add hard boiled egg \$2.50/egg

Add snack sized cheddar and swiss cheese cubes  
\$2/person

Add sliced deli ham, turkey or salami \$3.50/person

Add lox and cream cheese \$5.95/person

### CHEESE EGG STRATA

\$125 serves 24 | \$135 to add up to four fillings

*Cheese choices: cheddar, swiss, mozzarella, parmesan and feta.*

*Fillings: ham, bacon, chicken, onions, garlic, sundried tomatoes, peppers, broccoli, asparagus.*

### TORTA RUSTICA \$105/torta serves 12-14

Scrambled eggs, spinach, roasted peppers, onion, and garlic wrapped in flaky phyllo crust with roasted red pepper sauce.

### QUICHE LORRAINE

9-inch quiche \$30 serves 8

Egg, bacon, onions, and swiss cheese in a flaky butter crust.

### BAKED FRENCH TOAST

\$115/bake serves 20-24

Brown sugar and butter caramelized french toast bake with toppings. Toppings include caramelized apples, candied walnuts, whipped cream, and maple syrup.



*Baked French Toast*

## BREAKFAST A LA CARTE

SCRAMBLED EGGS \$40 serves 12

SCRAMBLED EGGS WITH CHEESE \$52 serves 12

HASH BROWNS \$40 serves 12

AMERICAN FRIES \$40 serves 12

CHEESY HASH BROWNS \$52 serves 12

BREAKFAST POTATOES WITH ONIONS AND  
BELL PEPPERS \$52 serves 12

ROASTED ROSEMARY AND GARLIC  
POTATOES \$52 serves 12

4 OZ. THICK CUT SLICED HAM \$4/person

BACON (3 slices) \$4/person

SAUSAGE LINKS (2 links) \$4/person

TURKEY SAUSAGE PATTIES  
(2 patties) \$4/person

## BREADS + PASTRIES

*Jams + butter accompany all bread and pastry orders*

BAGEL WITH CREAM CHEESE \$36/dozen

ASSORTED MUFFINS \$36/dozen

SCONES \$36/dozen

CROISSANT \$36/dozen

BREAKFAST BREADS \$36/dozen

DANISH + OTHER BREAKFAST PASTRIES  
\$36/dozen

## BEVERAGES

ORANGE, APPLE, OR CRANBERRY JUICE  
\$3/person

FRESH SQUEEZED ORANGE JUICE \$4/person

REGULAR + DECAF COFFEE WITH  
ACCOMPANIMENTS \$2/person

ASSORTED TEAS \$2/person

LEMONADE \$2/person

ICED TEA \$2.25/person

ARNOLD PALMER \$2.25/person

KAFÉ 421 SIGNATURE PUNCH \$2.50/person

## SANDWICH & WRAP BUFFET

Many of our sandwiches and wraps are available as individual box lunches, or in mini versions!

Work with your sales manager to customize a menu for your group!

**Choose one sandwich or wrap with one fresh salad or deli salad for \$12.50 per person.**

**Or two fresh salads or deli salad for \$13.50 per person. *Gluten free bun upcharge \$2.***

## SANDWICHES + WRAPS

### PAVO

Oven roasted turkey breast, cucumber, tomato, avocado spread, honey mustard aioli, and crispy onions on pita bread.

### GRILLED CHICKEN PANINI

Marinated grilled chicken breast, tomato, baby spinach, mozzarella cheese, and sundried tomato pesto on grilled vienna bread.

### ROAST BEEF SANDWICH

Thinly sliced roast beef, lettuce, tomato, caramelized onions, and stone ground mustard on multi-grain bread.

### HAM 'N' SWISS

Honey roasted ham, lettuce, tomato, swiss cheese, and honey mustard aioli on grilled vienna bread.

### PESCADO SANDWICH

Mediterranean tuna salad tossed in a lemon and olive oil vinaigrette, swiss cheese, tomato, and lettuce on grilled vienna bread.

### CAMPO GRILLED VEGETABLE SANDWICH

Grilled zucchini, summer squash, roasted peppers, tomato, feta cheese, and basil pesto on focaccia.

### GRILLED PORTABELLA MUSHROOM SANDWICH

Portabella mushroom cap, fresh mozzarella, baby spinach, tomato, baby spinach, and basil pesto on focaccia.

### HARVEST TURKEY PANINI

Oven roasted turkey breast, brie cheese, raspberry jam, and honey mustard aioli on grilled vienna bread.

### TURKEY CLUB

Oven roasted turkey breast, bacon, lettuce, tomato, avocado, cheddar cheese, and chipotle aioli on multi-grain bread.

### MUSHROOM & CHICKEN PANINI

Marinated grilled chicken breast, lettuce, tomato, dijon mustard, and swiss cheese on grilled vienna bread.

### BEEF TENDERLOIN BAGUETTE

Swiss cheese, caramelized onions, baby arugula, and horseradish aioli on fresh baguette.

### LECHON PORK SANDWICH

Blackened pork tenderloin, brie cheese, caramelized onions, baby spinach, and chipotle aioli on focaccia.

### MUFFALETTA SANDWICH

Genoa salami, ham, roasted peppers, tomato, swiss cheese, olive tapenade, and basil pesto on grilled vienna bread.

### HERBED SALMON SANDWICH

Herb-rubbed salmon filet, spinach, tomato, red onion, and chipotle aioli on focaccia.

### CRISPY EGGPLANT SANDWICH

Panko and parmesan crusted eggplant, roasted peppers, baby spinach, fresh mozzarella, tomato, and basil pesto on grilled vienna bread.

### CHICKEN SALAD WRAP

Oven roasted breast meat chicken salad with grapes, celery and fresh herbs in a creamy dressing with lettuce, tomato, and red onion in a flour tortilla.

### CHICKEN CAESAR WRAP

Oven-roasted breast meat chicken, romaine, parmesan, and creamy caesar dressing in a flour tortilla.

### CHICKEN WILD RICE BURRITO

Roasted chicken, wild rice, dried cranberries, scallions, and mozzarella cheese in a flour tortilla with mango dipping sauce.

### GYROS WRAP

Freshly sliced gyros, tomato, white onion, and tzatziki sauce in a flour tortilla.

### SALMON SALAD WRAP

Flaky salmon, fresh herbs, and creamy dressing with tomato and lettuce in a flour tortilla.

### EGG SALAD WRAP

Homemade egg salad, lettuce, tomato, and red onion in a flour tortilla.

### GRILLED VEGETABLE WRAP

Grilled zucchini, summer squash, roasted peppers, tomato, feta cheese, and basil pesto in a flour tortilla.

### MEDITERRANEAN VEGGIE & HUMMUS WRAP

Romaine, mixed greens, tomato, cucumber, red onion, hummus, and eggplant spread in a flour tortilla.



## LUNCH

### SPECIALTY MINI SANDWICHES

#### CAPRESE MINI \$38/dozen

Fresh tomato, mozzarella, red onion, balsamic glaze, and basil pesto on petite baguette.

#### TOMATO AND BRIE MINI \$35/dozen

Tomato, brie cheese, and honey mustard aioli on a mini croissant.

#### ITALIAN MINI \$40/dozen

Genoa salami, lettuce, tomato, provolone cheese, and basil pesto on a ciabatta bun.

#### BAGEL & LOX MINI \$40/dozen

Smoked salmon, cream cheese, and red onion on a mini plain bagel.



### PLATTERED SALADS

#### MIXED GREENS \$40 serves 12

Field greens, carrot, and balsamic dressing.

#### CAESAR \$40 serves 12

Romaine, parmesan, garlic croutons, and creamy caesar dressing.

#### KAFÉ SALAD \$40 serves 12

Field greens, tomato, cucumber, carrot, gorgonzola, and balsamic dressing.

#### GREEK \$55 serves 12

Romaine, tomato, cucumber, green pepper, red onion, kalamata olive, feta, and red wine vinaigrette.

#### HARVEST \$55 serves 12

Field greens, roasted butternut squash, apples, dried figs, raisins, gorgonzola, candied walnuts, and apple cider dressing.

#### KAFE 421 CHICKEN CHOPPED SALAD

\$65 serves 12

Chicken, romaine, field greens, tomato, scallions, avocado, bacon, gorgonzola, grapes, crispy wontons, and honey mustard dressing.

#### CITRUS \$55 serves 12

Romaine, field greens, fresh berries, apple, orange, mango, raisins, red onion, gorgonzola, and orange sesame dressing.

#### ISRAELI CHOPPED SALAD \$55 serves 12

Diced tomato, cucumber, red onion, mint, basil, parsley, garlic, lemon juice, and extra virgin olive oil.

#### ARUGULA \$55 serves 12

Baby arugula, cherry tomato, dried apricot, red onion, ricotta salata, and lemon thyme dressing.

#### MANDARIN ORANGE \$55 serves 12

Romaine, baby spinach, mandarin orange, red onion, scallion, toasted almond, and poppy seed vinaigrette.

#### BEET AND ORANGE \$65 serves 12

Romaine, butter lettuce, roasted red and yellow beets, orange, gorgonzola, candied walnuts, and orange sesame dressing.

#### GREEK VILLAGE \$65 serves 12

Rustic pieces of tomato, cucumber, green pepper, red onion, kalamata olive, feta, and red wine vinaigrette.

#### CAPRESE \$65 serves 12

Tomato, fresh mozzarella, red onion, basil, extra virgin olive oil, and balsamic glaze.

#### ITALIAN VEGETARIAN CHOPPED SALAD

\$55 serves 12

Romaine, field greens, tomato, cucumber, celery, artichoke, olive, roasted red pepper, mozzarella, parmesan, garlic croutons, and red wine vinaigrette.  
Add salami \$65 serves 12



## DELI SALADS

\$50 serves 12

- Kafé 421 signature penne pasta salad
- Orzo pasta salad
- Farfalle salad with chicken
- Classic potato salad
- Southwestern corn salad
- Chicken salad
- Mediterranean chicken salad
- Deli tuna salad
- Mediterranean tuna salad
- Egg salad
- Tuscan white bean salad
- Tomato and green bean tabbouleh

## DELI SALADS

\$60 serves 12

- Golden raisin and fig israeli couscous salad
- Tortellini salad
- Farro, brown rice and apricot salad
- Wild rice salad and cranberry salad
- Tomato, cucumber and avocado quinoa salad
- Marinated vegetable salad
- Roasted beet, goat cheese and marcona almond salad
- Red potato and green bean salad







# FEEDS A CROWD

## FAMILY PLATTERS

### SPANAKOPITA

Half pan thin \$50 serves 15

Half pan thick \$65 serves 12

Greek spinach, feta and herb pie in phyllo dough. *Can be prepared vegan upon request.*

### VEGETARIAN MOUSSAKA

\$65 serves 12

Greek casserole layering eggplant, potato, tomato, and zucchini with a thick béchamel topping.

### LASAGNA SERVES 12

Beef lasagna \$65

Vegetarian lasagna \$60

Butternut squash lasagna \$70

### BEEF MOUSSAKA

\$75 serves 12

Greek casserole layering eggplant, potato, and savory ground beef with a thick béchamel topping.

### PASTITSIO

\$70 serves 12

Thick-cut greek noodles tossed in savory beef tomato sauce topped with a thick béchamel topping.

### VEGETARIAN PASTITSIO

\$70 serves 12

Thick-cut greek noodles tossed in savory tomato sauce topped with a thick béchamel topping.

### HOMESTYLE MEATLOAF

\$225 serves 12

Served with mashed potatoes, green beans, and hearty pomodoro sauce.

### HEARTY BEEF STEW

\$200 serves 12

Tender slow-cooked beef, potatoes, and carrots served with egg noodles.

### CHICKEN CACCIATORE

\$220 serves 12

Chicken, tomatoes, pepper, carrots, and mushrooms served with pasta.

## DESSERT TO SHARE

### SHEET CAKES \$80 serves 24

- Sliced angel food cake with lemon whipped cream and berries
- Carrot cake with cream cheese frosting
- Tres leches cake
- Chocolate cake with toffee, caramel and whipped
- Karithopita greek walnut and spice cake

### APPLE CRISP WITH WHIPPED CREAM

\$80 serves 24

### BERRY CRISP WITH WHIPPED CREAM

\$100 serves 24

### TIRAMISU WITH VANILLA CRÈME ANGLAISE

\$105 serves 14

### CHEESECAKE

\$40 serves 12

### FLOURLESS CHOCOLATE TORTE

\$45 serves 12

### KEY LIME PIE

\$40 serves 12

## STATIONS

### MEDITERRANEAN SANDWICH BAR

\$13/person

Sliced gyros, tomatoes, onions, tzatziki sauce, and pita bread.

*Upgrade by adding:*

Grilled chicken breast \$3/person

Falafel \$2/person

Sauces: cucumber mint raita, tahini sauce, Israeli relish

### TACO BAR

\$14/person for one meat

\$16/person for two meats

Pulled chicken or ground beef taco filling, lettuce, tomatoes, onions, corn taco shells or flour tortillas, shredded cheese, sour cream, hot sauce, pico de gallo, tortilla chips and guacamole.

*Additional toppings can be added for an additional cost.*

### PASTA BAR \$16/person

Linguine and penne pasta (gluten-free penne add \$2)  
Sauces: (choose two) marinara, beef bolognese, pesto alfredo, classic alfredo, rustic vegetable sauce.

Topping: shredded parmesan

*Upgrade by adding:*

Grilled chicken \$2/person

Chicken and salmon or shrimp \$4/person

### SALAD BAR WITH CHICKEN & SALMON

\$20/person

Romaine, mixed greens, baby spinach, tomato, cucumber, red bell peppers, avocado, roasted beets, roasted mushrooms, chickpeas, almonds, croutons, grilled chicken, salmon, bacon, hard boiled eggs, mozzarella, gorgonzola, feta cheese, choice of three dressings, and baguette.

*Add soup from the soup menu for an additional \$2/person*





Salad Bar With Chicken & Salmon





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