



MENU COLLECTIONS

BREAKS AND STATIONS




KITCHENS
FOR GOOD



BREAKS



BREAK TIME COMBOS

per person, minimum of 10

MORNING BREAK

sliced or whole seasonal fruit, flavored yogurts, granola bars, assorted juices, bottled waters

MID-DAY BREAK

chips, cookies, sodas, bottled waters

ENERGY BREAK

assorted sodas, bottled water, energy drinks, granola bars, candy bars and fresh seasonal fruit

SNACKS & SUCH

ASSORTED JUICES, REGULAR/DECAF COFFEE AND SPECIALTY TEAS

HOUSE SEASONED NUT MEDLEY

FARM FRESH RAW VEGETABLE CRUDITE & PITA CHIPS, HUMMUS, BLEU CHEESE & RANCH

VEGGIE CHIPS

FRESH MARKET SEASONAL FRUITS

INDIVIDUAL BAGS OF PRETZELS, CHIPS, POPCORN

HOUSE-MADE BROWNIES

GRANOLA BARS

SALTED JUMBO PRETZELS

honey grain mustard and warm cheese dip

HOUSE-MADE TORTILLA CHIPS & PICO DE GALLO

CHEF'S FRESHLY BAKED COOKIES

1 dozen of snickerdoodles, peanut butter, white chocolate macadamia nut, chocolate chip & oatmeal

ASSORTED SEASONAL SCONES

FINGER SANDWICHES

cucumber & cream cheese, ham & cheese, turkey & spinach



STATIONS



Price per person. 25 Person minimum.

I DON'T WANNA TACO-BOUT IT /10 (MINI TACOS)

shredded beef, lettuce, cotija cheese, tomato & avocado crema
chicken chili verde, lettuce, cotija cheese, pico de gallo & crema
carnitas, guacamole, white onion & cilantro.

MASH 'EM UP (MASHED POTATO BAR)

shredded cheese, bacon, green onion, bread crumbs

DRESSED UP MAC & CHEESE

mushrooms, bacon, scallions, bread crumbs

SLIDE THEM OVER BAR

hamburger patty, cheddar cheese, lettuce, tomato, pickle, onion.
pulled pork, house-made bbq sauce, apple cider cole slaw

BAJA CEVICHE BAR

white fish and shrimp, pico de gallo, crema, lime wedge, tortilla chips & tapatio

HUMMUS SPREADS

hummus trio, mixture of breads & crackers and veggies

BOURSIN STATION

boursin spreads, mixture of breads and crackers

CHEESE STATIONS:

mix of domestic cheeses, dried fruit & breads and crackers /8

mix of artisanal cheeses, dried and fresh berries, honey, breads crackers & lavash /15

HOT MAMMA ENCHILADA STATION

cheese enchiladas with red sauce

chicken with mole sauce

shredded lettuce, diced tomatoes, cotija cheese, crema, house salsa, rice & beans

BUILD YOUR OWN SAMMY

choice of three meats, ham, turkey, roast beef, pastrami served with lettuce, tomato, onions, sliced cheese, pickles, pepperoncini, mayo, mustard & a dinner roll



HORS D'OEUVRES



Minimum 25 pieces per selection

FROM THE SEA

AHI TUNA TARTAR, sesame wonton crisp
SEARED SEA SCALLOPS, wild mushroom soy butter
SMOKEY SALMON MOUSSE, cucumber round
MARINATED JUMBO SHRIMP, sun dried tomato aioli
BAJA STYLE WHITE FISH CEVICHE, blue corn tortilla chip
PAN SEARED DUNGEONS CRAB CAKES, garlic lemon aioli

FROM THE GARDEN & THE DAIRY

CUCUMBER WATERMELON GAZPACHO SHOOTER
CAPRESE SKEWER, fresh mozzarella, cherry tomatoes, basil & balsamic glaze
BABY BELLA CAPS, pesto & parmesan cheese
SPANAKOPITA, sun dried tomatoes
TOMATO BRUSCHETTA, crunchy crostini
MINI VEGETARIAN EGG ROLLS, Thai chili dipping sauce

FROM THE RANCH

PROSCIUTTO CROSTINI, fig jam, gorgonzola mousse
HOISIN CHICKEN WRAP, mango chutney
MINI BEEF PASTRY, port demi
PROSCIUTTO SCALLOP, orange glaze
PULLED PORK SLIDER, house-made BBQ sauce, pickle
CHEESE BURGER SLIDER, pickle & tomato
SATAY SKEWERS
Pork, sweet citrus chili
Beef, port demi
Chicken, cucumber raita



THE SWEET SURRENDER



MINI GOURMET PASTRY ASSORTMENT

chocolate sacher, white chocolate mousse, raspberry mousse cup, éclair, toska, pear puff

MINI GOURMET TART ASSORTMENT

white chocolate macadamia, chocolate ganache, raspberry swirl, gourmet apple, peanut butter, coconut lime

FOR THE LITTLE GUYS

served plated & include a fruit cup, cookie and kid's beverage.

CHICKEN FINGERS

GRILLED CHEESE

french fries or carrot & celery sticks.

NON-ALCOHOLIC BEVERAGES

MILK BY THE GALLON /22 (WHOLE, 2% OR SKIM)

ICED TEA BY THE GALLON

LEMONADE BY THE GALLON

JUICE BY THE GALLON /30 (ORANGE, GRAPEFRUIT, CRANBERRY, APPLE)

COFFEE (REGULAR & DECAF) & HOT TEA BY THE GALLON

INDIVIDUAL ASSORTED SODAS

BOTTLED WATER



THE NITTY GRITTY



THE DETAILS

Our culinary and operations team use their years of experience to create memorable menus and unforgettable moments for your special event. Our scratch cooking and house made products make your event one of a kind. Our menus which include house-made jams, jellies, pickles, dressings, sauces and more are an event hit. We also work with local farmers and other partners to secure locally sourced products.

PRICES AND PAYMENT

All prices do not include an 8% sales tax and 20% service charge.
A 25% deposit is due at contract signing and the balance is due 10 days prior to the event date.

GUARANTEE

Minimum guest count must be submitted 10 days prior to the event. The number submitted will be considered your minimum guarantee, for which you will be charged even if all of your guests do not attend. If your minimum guest count is not received by the agreed upon date, we will consider your last estimated number of attendees as the minimum amount guarantee.

We reserve the right to substitute other available food and services if necessary, if the number of guests exceeds the guaranteed amount.

EVENT DETAILS

All event details need to be submitted with your final food count 10 days prior to your event. This includes but is not limited to; final room set, service times, final specialty product orders, timelines, vendor list and any other details that may apply to your event.

Our team can help you with the details. We offer décor services, event planning, personnel, supplies, business and technical services and any other event assistance you may need. Please contact us for details and pricing.

CANCELLATION POLICY

All cancellations must be submitted in writing to your respective sales associate at least 60 days prior to the event date. The 25% deposit is non-refundable. Any payments made over and above the 25% deposit is refundable if event is cancelled at least 60 days prior to event date.

WHY PICK US

Kitchens for Good is the only "Catering for a Cause" catering/events company in San Diego. The money well spent on our professional services stays in our community to change lives for the better. All profits from our catering/events go to support our efforts to break the cycles of food waste, poverty and hunger through innovative programs in workforce training, healthy food production, and social enterprise. Our Culinary Training program gives people with barriers to employment the opportunity to earn a better life in the Hospitality Industry.

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