



KINGS

2026
EASTER
Catering



FULL DINNER PACKAGE

Includes 1 entrée and 3 sides. Serves 6

ENTRÉE *Choose 1*

APRICOT BELLINI GLAZED SPIRAL HAM

\$189.99

EGGPLANT ROLLATINI

\$139.99

MEDITERRANEAN STUFFED SALMON

\$149.99

**ROASTED LEG OF LAMB
WITH SPRING HERB CHIMICHURRI***

\$179.99

**ROASTED GARLIC AND
SCALLION TURKEY BREAST**

\$139.99

SIDES INCLUDED

SPRING PEAS AND CARROTS

GREEN BEANS WITH ALMONDS

BABY GOLDEN POTATOES WITH ROASTED FENNEL AND SPECK

*See back page

BRUNCH *classics*

CLASSIC DEVEILED EGGS

Topped with crumbled bacon and fresh scallions.
\$18.99/dozen

POTATO AND LEEK TORTA **GF** **VE**

Rustic potatoes, leeks, and Monterey jack cheese baked in a rich egg and cream custard.
\$23.99/6 pieces

9" QUICHE

Choose from Broccoli and Cheddar **VE**; Spinach and Mushroom **VE**;
Quiche Lorraine; or Asparagus, Mushroom, and Asiago **VE**.
(Serves 6-8) \$20.99

MAPLE CINNAMON FRENCH TOAST BAKE WITH MIXED BERRY COMPOTE **VE**

Country sourdough soaked in a classic maple and cinnamon custard and served with a homemade mixed berry compote.
(Serves 6-8) \$39.99

CARVING DISPLAYS

SMOKED SALMON PRESENTATION

Hand-sliced Nova smoked salmon* with plain and scallion cream cheese, capers, sliced tomato and red onion, lemon, and mini bagels served on a platter.
Medium (Serves 8-10) \$139.99

BEEF TENDERLOIN DISPLAY*

Roasted beef tenderloin cooked rare and served with roasted tomatoes, marinated mushrooms, cipollini onions, horseradish sauce, and assorted breads.
Medium (Serves 8-10) \$179.99
Large (Serves 15-18) \$299.99

HAM DISPLAY

Berkshire ham served with a dried fruit garnish, whole-grain mustard, and rolls.
(Serves 15-18) \$129.99

VE VEGETARIAN **GF** GLUTEN-FRIENDLY

All prepared food is packed chilled. Reheating and cooking instructions are included. Based on market conditions, prices are subject to change. *See back page.



entertaining PLATTERS

VEGETABLE CRUDITÉS GF VE

Fresh broccoli, cauliflower, cherry tomatoes, cucumber, carrots, celery, red pepper, string beans, and radishes.

Served with ranch dipping sauce.

Medium (Serves 8-10) \$39.99

Large (Serves 15-18) \$69.99

CRUDITÉS AND CHEESE GF VE

Broccoli, carrots, red pepper, cucumber, celery, cauliflower, cherry tomatoes, and cheddar, pepper jack, and Swiss cheeses.

Served with crackers and ranch dipping sauce.

Medium (Serves 8-10) \$49.99

SEASONAL CRUDITÉS AND CHEESE BOARD VE

Seasonal vegetables, award-winning artisanal cheeses, and specialty accompaniments, arranged on an eco-friendly wooden board.

(Serves 10-12) \$159.99

ANTIPASTO PLATTER

Coppa ham, prosciutto, soppressata, bocconcini, roasted red peppers, Kalamata olives, cipollini onions, marinated artichoke hearts, and roasted tomatoes. Served with a baguette.

Medium (Serves 8-10) \$74.99

Large (Serves 15-18) \$129.99

CLASSIC CHEESE PLATTER VE

Brie, Jarlsberg, Havarti with dill, Gouda, pepper Jack, and cheddar cheeses.

Served with a fresh fruit garnish and crackers.

Medium (Serves 8-10) \$59.99

Large (Serves 15-18) \$99.99

KINGS SPECIALTY CHEESE PLATTER VE

Aged Gouda, Brie, Tillamook cheddar, manchego, Stilton, herbed goat cheese, cocktail nuts, mixed olives, and fig paste. Served with a fresh fruit garnish and crackers.

Medium (Serves 8-10) \$114.99

ARTISANAL CHARCUTERIE BOARD

A curated selection of Italian charcuterie, seasonal fruits, and award-winning artisanal cheeses with specialty accompaniments, arranged on an eco-friendly wooden board.

(Serves 10-12) \$174.99

ENTRÉES

ROASTED LEG OF LAMB WITH SPRING HERB CHIMICHURRI* GF

Boneless American leg of lamb, marinated with garlic, herbs and lemon, then perfectly roasted, and served with a spring herb chimichurri. (Serves 6) \$109.99/leg

MEDITERRANEAN STUFFED SALMON GF

Salmon is stuffed with spinach, tomatoes, artichokes and olives, roasted until tender. (Serves 6) \$79.99/6 fillets

ROASTED GARLIC AND SCALLION TURKEY BREAST GF

Roasted, boneless turkey breast served with a roasted garlic, scallion and fresh herb sauce vert. (Serves 6) \$69.99/breast

APRICOT BELLINI GLAZED SPIRAL HAM GF

Spiral sliced ham glazed with our chef made Bellini inspired apricot & champagne vinegar glaze. (Serves 8-10) \$119.99 ea.

EGGPLANT ROLLATINI VE

Tender eggplant is breaded and fried, filled with spinach, ricotta, and mozzarella, then topped with marinara and mozzarella. (Serves 8-10) \$69.99

FROM OUR BUTCHER

WE'VE BROUGHT TOGETHER THE BEST, the freshest, and the most delicious meats — from our locally raised beef and pork to the finest Wagyu beef, American lamb, and prized organic turkeys. We're here to help you re-create the Catering experience at home. Looking for cooking guidance, advice on the best cuts, or meat prepared specially for your recipe? Our butchers have you covered.

*See back page.





SIDE DISHES

Serves 6

SPRING PEAS & CARROTS **GF** **VE**

Snow pea pods and baton cut carrots, tossed with parsley and tarragon.
\$24.99/2 lbs.

BABY GOLDEN POTATOES **GF**

Tossed with roasted fennel, speck, and fresh herbs.
\$21.99/2 lbs.

LEMON-GINGER ASPARAGUS **GF** **VG**

Grilled asparagus is tossed with ginger, garlic chips, and lemon zest.
\$25.99/2 lbs.

GREEN BEANS WITH ALMONDS & LEMON **GF** **VG**

Green beans are cooked until tender and tossed with almonds, lemon, and fresh thyme.
\$24.99/2 lbs.

VE VEGETARIAN **GF** GLUTEN-FRIENDLY **VG** VEGAN

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DESSERTS & FLORAL

KINGS PATISSERIE FRESH FRUIT TART

Buttery shortbread crust is filled with an almond-flavored pastry cream and topped with fresh fruits and an apricot glaze.

(Serves 8-10) \$24.99/41 oz.

KINGS PATISSERIE FRENCH CHOCOLATE MOUSSE CAKE

Moist devil's food cake layers filled with chocolate mousse made with the finest imported dark chocolate and fresh heavy cream, then enrobed in a rich chocolate ganache frosting.

(Serves 6-8) \$24.99/19 oz.

7" DECORATED BUNNY CAKE

Yellow cake with chocolate buttercream filling, white icing and enrobed in coconut flakes.

(Serves 6-8) \$19.99/ea.

HOT CROSS BUNS

These traditional Easter treats are made from scratch with candied citron, plump raisins, and spices, and drizzled with our delicious glaze with a hint of lemon peel.

(Serves 4-6) \$6.99/14 oz.

KINGS PATISSERIE TRIPLE LAYER CARROT CAKE

Our carrot cake is made with fresh-grated carrots, pineapple chunks, and walnuts. Filled and frosted with our signature cream cheese icing and finished with our handmade buttercream carrots.

(Serves 6-8) \$25.99/35 oz.

7" DECORATED CHICK CAKE

Yellow cake with chocolate buttercream filling, with yellow buttercream icing.

(Serves 6-8) \$19.99/ea.

FLORAL

20 STEM TULIP BUNCH

Choose from rainbow or solid color.

\$21.99/bunch

GARDEN CLUB BOUQUET

A beautiful mix of seasonal flowers depicting the colors of spring.

\$42.99/ea.

EUROPEAN GARDEN BOUQUET

Beautiful spring flowers ready for your spring table.

\$49.99/ea.

KINGS

All prepared food is packed chilled. Reheating and cooking instructions are included. *Consumer Advisory: These foods are raw, undercooked, or lightly cooked. Consuming these foods may cause food borne illness in children, pregnant women, the elderly, and persons with weakened immune systems. NOTE: Many items on this menu are prepared in facilities that may process peanuts, nuts, shellfish, or other potential allergens. Items on this menu are only kosher where indicated.

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