KayCees Kitchen

CATERING EVENTS ENTERTAINMENT

CATERING MENU

KayCee's Kitchen is very unique. We offer full-service catering that specializes in custom event creation. Our event team can handle any size event. Our progressive and perfectionist attitude sets us apart from other catering companies, and is what gives each event a signature style. We are the best at what we do, and our goal is to prove it to you.

Appetizers

Chicken Wings
Flavors: Hot, BBQ, Jerk, Traditional, Lemon Pepper
Jamaican Jerk Chicken Skewers with a Cucumber-Cilantro Dipping Sauce
Skewers of Andouille Sausage and Peppers with a Chili Aioli
Lime and Chile Marinated Skewers of Grilled NY Strip
Japanese Style Grilled Beef Skewers with a Ponzu Dipping Sauce
Gourmet Mini Sirloin Burger
Mini Brioche French Toast Square
Topped with Caramelized Apples and Orange-Vanilla Scented Mascarpone
Pizza
Create your own: Veggie, Cheese, Meat Lovers
Petite Bruschetta
Tomato, Basil, Garlic and Olive Oil Relish on French Bread Medallions
Roast Beef Roulades
Arugula and Whole Grain Mustard wrapped in Roast Beef
Imported and Domestic Meat and Cheese Platter
Served with Crackers and Crispbreads
Crab and Corn Cakes with a White Horseradish Cocktail Sauces
Assorted Petite Italian Deli Style Sandwiches on Mini Kaiser Rolls
Chive Creme Fraiche on Mini Crispy Potato Cakes
Carolina Pulled Pork on Mini Corn Bread Griddle Cakes
Assorted "Dim Sum" W/ Dipping Sauces
Won Tons, Egg Rolls, Potstickers, Crab Rangoon
Assorted Flavors of Mini Gourmet Pizza
Quesadillas
Chipotle Chicken, Chilled Smoked Salmon with Marinated Maui Onions Mascarpone, Herb Steak
Fried ravioli w/Marinara
Meatballs in a Sweet & Sour sauce
Pizza Dip
Spinach artichoke dip

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Seafood

Halibut w/ Bacon and Hazelnut Butter
Herbed Atlantic Salmon Filets
Penne w/ Rock Shrimp & a Spicy Tomato Cream Sauce
Pecan Coated Catfish w/ Creole Mustard Sauce and Lemon
Fried Shrimp
Classic Cajun Style Gumbo

Chicken

Pan Roasted Chicken Breast w/ a Wild Mushroom Ragout
Chicken Breasts w/ a Dijon, Caper and White Wine Sauce
Stir-Fry Chicken or Beef w/ Vegetables
Korean Style Crispy Chicken Legs w/ a Spicy Hoisin Glaze
Whole Roasted Pieces of Chicken w/ Soy and Ginger
Chicken Marsala w/ a Marsala Mushroom Sauce
Jamaican Style "Jerk" Chicken w/ a Creamy Cucumber Yogurt Sauce
Caribbean Style Smoked Chicken w/ Sausage and Peppers
Cajun Blackened Chicken Breasts w/ Homemade Cajun Seasoning

Beef/Pork/Lamb

Sliced Beef Sirloin w/ a Bourbon and Gorgonzola Sauce
Tender Beef Brisket w/ a Caramelized Onion Jus
Rosemary Infused Roasted Pork Loin w/ a White Wine & Whole Grain Mustard Sauce
Grilled Lamb Chops
Stir-Fry BBQ Pork w/ Green Beans
Traditional Pan Fried Sausage & Peppers
Chipotle Marinated Grilled Skirt Steak w/ a Fresh Tomato and Onion "Pico De Gallo"
Sweet & Smokey Stewed BBQ Chicken or Beef Brisket w/ Onion Marmalade
Slow Cooked Carolina Pulled Pork w/ a Maple and Tabasco Sauce
Thick Cut Pork Chops w/ a Roasted Garlic and Bourbon BBQ Sauce
Grilled Sirloin topped w/ Caramelized Onion "jam"

Pasta

We will Mix & Match any of Your Favorite Pastas Homemade Sauces
Marinara, Alfredo, Pesto, Arrabiatta, Putanesca, & More…
Chicken, Veal or Eggplant Parmesan with Provolone Cheese and Marinara Sauce
Homemade Lasagna
Beef, Vegetarian or Sausage
Baked Rigatoni w/ Marinara, Sweet Basil and Ricotta
Jambalaya with Chicken, Sausage, and Shrimp

Sides

Quatro Formaggio Mac and Cheese
Pilaf of Rice, Corn and Herbs
Classic Potato Gratin w/ Melted Cheese and Herbs
Rustic Mashed Potatoes
Your choice: Roasted Garlic, Horseradish, or Truffles
Roasted Baby Red Potatoes with Rosemary
Roasted Sweet Potatoes w/ Maple and Autumn Spices
Caramelized Baby Carrots with Orange Zest
Traditional Fried Rice
Sautéed Broccoli Rabe w/ Caramelized Garlic
Assorted Pan-Roasted Vegetables
Spicy Marinated Cucumber Salad with Sweet Soy-Chili Vinaigrette
Steamed Coconut Jasmine Rice
Classic Spanish rice Pilaf with Peppers and Onions
Slow Cooked Cuban Style Black Beans
With a hint of Orange, Cumin and Chocolate
"Platanos" Sautéed Cuban Style Sweet Plantains
Cajun Style Pasta Salad
Andouille Sausage, Grilled Peppers and Onions
Classic Fried Green Tomatoes
Classic Spicy Southern Red Beans and Rice
Cajun French Bread & Sage Baked Stuffing
Herbed "Dirty" Rice or Three Pepper Confetti Rice
Southern Style Potato Salad
Tossed Field Greens with Choice of Homemade Dressing
Farmer's Styles Green Beans with Bacon and Onions

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Desserts

INDIVIDUALS
Assorted Mini Cheesecakes
Petite Éclairs and Cream Puffs
Assorted Mini French Pastries
Passion Fruit-Berry Duo Mousse Cake
Rustic Apple Galette
Mini Tiramisu
Baby Bundt Cakes – Banana Caramel, Chocolate, Lemon
Strawberry Roulade
Cannoli's
Tray Passed Warm Chocolate Chip Cookies Served with "Shots" of Milk

BARS AND BROWNIES
Strawberry Cheesecake Bar
Belgian Chocolate Brownies
Turtle Brownies
Espresso Brownies
Peanut Butter Brownie
Carmel Apple Bars
Toasted Pecan Chocolate Bars

CAKES AND HOMEMADE PIES
Tiramisu
Classic New York Cheese Cake
Snickers Cheese Cake
Strawberry Swirl Cheese Cake
Four Layer Carrot Cake
Classic Five Layer Chocolate Fudge Cake
Key Lime Pie
Toffee Crunch Pie
Strawberry-Amaretto Pie
Tiramisu-Kaluha Tort
Black Forrest Cherry Tort
Banana Chocolate Cake
Chocolate Chambord Tort

WARM DESSERTS
KayCee's Peach Cobbler
Hot Cobbler (Blueberry, Apple Cinnamon, Cherry)
Fresh Apple Pies
Fresh Cherry Pies

Fantastic Food and Wonderful Presentations

People eat with their eyes; your food will taste as fabulous as it looks. From preparation to presentation, we take pride in providing unique appetizers, buffets and complete formal sit-down meals. Our food is not only delicious to the mouth, but also to the eye. Because we are an established catering company, our resources and capabilities are endless. Whether we are providing food for an office event, or producing a wedding or fundraiser for 500 guests, you can count on amazing food.

First-Class Service and Resources

Our attention to detail and focus on your preferences extends beyond our food to our and wait staff. We have great working relationships with the local vendors in North Carolina. To keep our business, they must consistently deliver exceptional products and services. We maintain relationships with numerous venders and companies on your behalf to make sure you are getting the best price, product and service.

Why Us?

From a birthday of 20 to a formal event for 500, our goal is to make your event stress free – leave the hard work to us. We will also work within your budget—whatever the size. We have been in Charlotte, NC since 2010, and we have always wanted to create a northern and southern fusion. We have devoted ourselves to bringing innovative, out-of-the box catering concepts for every type of budget and every type of event.

We provide catering services and limited beverage services, as well as event staffing, entertainment, and various other event related services.

How to Use our Packages

Our menu has several different cuisines. Feel free to mix and match as many items from the menu. We will pair your selections with the catering price package that best suits your tastes, needs and budget. If there is something you want but don't see it don't see on our menu, please do not hesitate to ask. Our goal is to make each event the best and unique experience that you will ever have. Special requests are never a problem! Please call with any questions you might have, or to get information on menus and services that are not listed.

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MEET OUR STAFF

KayCee Steele- Owner/Chef

In the countless years that I have been cooking as a professional in the hospitality industry, I have held a variety of positions that have provided me with a broad understanding of the industry and vast experience in many areas.

I began cooking when I was 7 years old in my mom's kitchen not knowing what I was doing, but I had fun doing it. As I grew, I started to understand why it was fun, and I realized it was my calling; so, I start honing my skills as a cook. I went to Vo-Tech High for Culinary Arts & Commercial Baking. After high school I received a scholarship to Duquesne University to play football, and I graduated with an Associate's degree in Communications. I followed my heart and went to The Le Cordon Bleu Institute of Culinary Arts in Pittsburgh. Attending the Institute greatly increased my knowledge of the industry and provided me with my first opportunity in restaurant construction and remodeling. In addition to my experience in Food and Beverage Management I have also had extensive experience as a General Manager. As a General Manager, I have been responsible for daily operations, sales, marketing and P & L accountability.

I am currently a General Manager at Chipotle Mexican Grill. I have a clear understanding of what Food with Integrity means. With every dish, this is what I want to offer. I have spent my years working for fast food, fast casual, and full service dining; working from employee to Restaurateur. I am proof that hard work pays off. My cooking background is as varied as my experience. I'm trained in American Continental Cuisine.

Chetia Hurtt- Baker

I have always loved food. Luckily for me, I've been able to turn this love of food into a career in cooking, and have spent the last ten years sharing this passion with friends, students and co-workers.

I began my food career on a whim. After graduating Duquesne University in Pittsburgh, Pennsylvania I started my career in communications and marketing working in a collections firm. When the company had decided to outsource, I was left at a crossroads with a huge decision to make, "What is something I love to do, that I could see myself doing for the rest of my life?" That's when culinary arts became my life. Attending Bidwell Culinary Institute nourished my passion not only for cooking but especially baking. I began working in restaurant kitchens around Pittsburgh, Guilfty's, Giant Eagle, Kitchen Cove, honing my skills and experience.

Most times being the only woman in the kitchen, was more than a culinary encounter – it was a lesson in life. Learning to work fast and efficiently, creating works of art that appeal to the eye as well as soul. Baking built my confidence that I could do it on my own. Making culinary and baking creations for friends and family had become my calling card. Now, here in Charlotte everything from cake pops to baby showers cakes allows me to create another line to my time line of culinary perfection.

Pricing

KayCee's Kitchen Catering can customize recipes and menu items to your request. We will always accommodate special preparation and dietary requests. The prices listed below are estimates only, and will vary based on your menu selections and final guest count. Please call for current pricing.

Appetizer and Hors d'Oeuvres Add-On
Add appetizers or finger food platters to your event.

$7.95 - $14.95 Per Person

"KayCee's Choice" Light Buffet
This selection is perfect when a customized menu is not needed. This menu will be selected by the head chef.

$12.95 - $20.95 Per Person

The Sterling Buffet
This package is designed for a medium-sized event. Please choose 1-2 entrees, 3-4 side dishes and/or salads, or call us for a customized menu at no additional charge.

$14.95 - $24.95 Per Person

Gold Service Buffet
This is our most popular package offering the most flexibility at an affordable price. Please choose 2 entrees, 3-5 side dishes and/or salads, and 1-2 desserts.

$17.95 - $30.95 Per Person

The Platinum Service Buffet
This offers the most selection and comes complete with the Appetizer Add-on package included. Choose from 2-3 entrees, 3-5 side dishes and/or salads, a selection of appetizers, and a dessert platter.

$29.95 - $49.95 Per Person

Custom Sit Down Dinner Service
Client and Chef will work together to create a menu that is sure to impress while adhering to the needs of the host.

$19.95 - $50.95 Per Person

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