Off Premise Catering Menu

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Table of Contents

Policies, Procedures & Payment Schedule ......................................................... 3
Breakfast Menu ............................................................................................... 4
Meeting Snacks ............................................................................................... 5
Deli Lunches .................................................................................................... 6
Bargain Buffet Selections ............................................................................. 7
Buffet Selections ............................................................................................. 8
BBQ Menu Selections ................................................................................... 9
Pig Roast Selections ....................................................................................... 10
Mix and Match BBQ Menu ......................................................................... 11
Full Service Buffet Package .......................................................................... 12
Hors D’oeuvres ............................................................................................... 13
Party Tray Selections .................................................................................... 14
Delectable Desserts ....................................................................................... 15
Beverage Services .......................................................................................... 16
Additional Services ...................................................................................... 17
Inflattables and Such ..................................................................................... 18
Policies, Procedures & Payment Schedule

**Time Limits**
- Please plan accordingly when it comes to your service time stated on your contract. Extending your catering past the agreed upon service window will result in a $50 per hour fee with a minimum of 1 hour additional required.

**Kosch Policies**
- By agreeing to Kosch catering your event, you authorize Kosch to photograph your event and utilize these photos in various marketing media including but not limited to its website, bridal websites, and marketing materials.
- Concerning rentals, Kosch is not responsible for underground sprinklers or electrical lines. Please call 8-1-1 to have any public underground lines marked prior to delivery of tents. Customer agrees to pay for replacement of any lost or damaged property. Kosch is not responsible for the setup and breakdown of any rental items unless coordinated through your sales associate.
- All prices and menu selections are subject to change without notice due to uncontrollable market conditions.
- Customers are permitted to save leftover food following events if they provide service containers and adequate refrigeration as mandated by local health authorities.
- Please consider weather when planning your event. Kosch delivers rain or shine. If you would like to reschedule your event due to weather, it must be within 7 days of your original date.

**Deposit**
- A 50% non-refundable payment is required to secure the services of Kosch. This will be applied to your total event order. Accepted payment types include cash, check or any major credit card.

**10 Days Prior to Your Event and Final Billing**
- The final headcount, payment and any menu adjustments must be made no later than 10 days before your event date. This guest count will be considered your minimum guarantee. Late payments may result in a $250 late payment fee added to your event and the event can be cancelled without refund.
- We will try to accommodate any changes within the 10 day time period if possible.
- Final billing will reflect the actual number of guests served or the guaranteed minimum head count, whichever is greater.

**Additional Fees**
- All prices are subject to 6% state sales tax and 18% service charge.
- Groups requesting exemption from state sales tax must submit a tax exempt certificate (Michigan Dept. of Treasury Form 3372) upon confirming their catering with a deposit. Failure to submit this document prior to the event date will result in the sales tax being applied without refund.
- Gratuity to staff is not included in the total cost of this proposal unless noted and is not mandatory.
**Breakfast Menu**

**Classic Continental**
- Fresh Baked Muffins
- Assorted Pastries
- Bagels and Cream Cheese
- Assorted Donuts
- Fresh Fruit Salad
- Chilled Fruit Juice
- Signature Blend Coffee
- Assorted Herbal Teas

$6.95 per guest

**Early Bird Breakfast Buffet**
- Fluffy Scrambled Eggs
- Sausage
- Crispy Bacon (turkey option available)
- Fresh Fruit Salad
- Assorted Breakfast Pastries
- Country Fried Potatoes
- Chilled Fruit Juice
- Signature Blend Coffee
- Assorted Herbal Teas

$12.95 per guest

**Signature Pancake Bar**
- Pancakes flipped to order!
- Toppings include:
  - Strawberries
  - Blueberries
  - Sliced Bananas
  - Chocolate Chips
  - Maple Flavored Syrup
  - Pecan Syrup
  - Butter
  - Whipped Cream
- Country Fried Potatoes
- Chilled Fruit Juice
- Signature Blend Coffee
- Assorted Herbal Teas

$6.95 per guest
$100 chef attendant fee required

**Brunch Menu**
- Scrambled Eggs
- Country Sausage Link
- Cinnamon French toast
- Apple-Wood Smoked Bacon
- Fresh Baked Breakfast Pastries
- Seasoned Cottage Fried Potatoes
- Chicken Picatta
- Wild Rice Pilaf
- Mixed Greens Salad
- Chef’s Garden Vegetable Medley
- Sliced Sirloin Bordelaise w/ Wild Mushrooms
- Chef’s Dessert Assortment
- Chilled Fruit Juice
- Fresh Brewed Coffee
- Decaffeinated Coffee
- Assorted Herbal Teas

$18.95 per guest
Minimum 50 guests required

**Cooked to Order Omelet Station**
- Omelet options include:
  - Chopped Baby Spinach
  - Feta Cheese
  - Tomato
  - Mushrooms
  - Onions
  - Green Peppers
  - Hickory Smoked Ham
  - Sharp Cheddar
- Country Fried Potatoes
- Chilled Fruit Juice
- Signature Blend Coffee
- Assorted Herbal Teas

$9.95 per guest
$100 chef attendant fee required
An egg substitute is available for an additional $1.00 per guest

High grade disposable plates, forks, knives and napkins included.
**Under 50 guests add $2 more per guest**
**Over 100 guests, let’s talk!**
# Meeting Snacks

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Assorted Fresh Cut Seasonal Fruit</strong></td>
<td>$2.75 per guest</td>
</tr>
<tr>
<td>Selection of in season Fruit</td>
<td></td>
</tr>
<tr>
<td><strong>Assorted Whole Fruits</strong></td>
<td>$1.25 each</td>
</tr>
<tr>
<td>Red Delicious Apples, Navel Oranges, Bananas</td>
<td></td>
</tr>
<tr>
<td><strong>Imported and Domestic Cheeses</strong></td>
<td>$3.00 per guest</td>
</tr>
<tr>
<td>Selection of Hard and Soft Cheeses served with a Medley of Crackers</td>
<td></td>
</tr>
<tr>
<td><strong>Crisp Seasonal Vegetable Crudités</strong></td>
<td>$2.75 per guest</td>
</tr>
<tr>
<td>Selection of in season Vegetables served with a House Made Ranch Dip</td>
<td></td>
</tr>
<tr>
<td><strong>Fiesta Snack Break</strong></td>
<td>$4.95 per guest</td>
</tr>
<tr>
<td>Crisp Tortilla Chips accompanied with Fresh Pico De Gallo and Chunky Guacamole</td>
<td></td>
</tr>
<tr>
<td><strong>Spinach and Artichoke Dip</strong></td>
<td>$3.95 per guest</td>
</tr>
<tr>
<td>Served with Pretzel Rods and Rye and Pumpernickel Toast</td>
<td></td>
</tr>
<tr>
<td><strong>Hummus and Tabouleh</strong></td>
<td>$3.50 per guest</td>
</tr>
<tr>
<td>Served with Crisp Pita Chips</td>
<td></td>
</tr>
<tr>
<td><strong>Hand Tossed Trail Mix</strong></td>
<td>$20.00 per pound</td>
</tr>
<tr>
<td>A Blend of Dried Cherries, Cashews, Peanuts, M&amp;Ms, and Granola Minimum 5 pounds</td>
<td></td>
</tr>
<tr>
<td><strong>Buttered Popcorn</strong></td>
<td>$1.95 per guest</td>
</tr>
</tbody>
</table>

![Crisp Seasonal Vegetable Crudités](image)
Deli, Soups, and Salads

Boxed Lunches
- One Thick-Stacked Sandwich
- Two Specialty Side Salads
- Kosher Pickle
- Soft Drink
- Cookie
- Disposable Utensils

$7.25 per guest
Choice of up to three different sandwiches per order from the meat selections below

Classic Deli Delights
- Build your own Sandwich with Fresh Baked Breads
- Choice of Three Meats
- Two Cheeses
- Choice of Two Salads from below
- Complete with all of your favorite condiments

$8.25 per guest

Soup and Salad Buffet
- Choice of Two Soups
- Assorted Selection of Greens
- Julienned Grilled Chicken Topping
- Selection of Fruit and Vegetables
- Variety of Dressings
- Bakery Basket with Butter
- Choice of Two Side Salad Selections

$10.95 Per Guest

Premium Deli Lunch Buffet
- Choice of One Soup
- Choice of One Side Salad
- Pre-made Sandwiches Include:
  - Roast Beef On Foccacia with Boursin Cheese, Pickled Red Onion and Arugula
  - Corned Beef and Swiss on An Onion Roll, Creamy Cole Slaw, Russian Dressing
  - Kosch’s Chicken Club-A Twist on a Traditional Favorite
  - Tomato Caprese Wrap-Sliced Tomato, Fresh Mozzarella, Basil, and Balsamic Vinaigrette
- Relish Tray
- Assorted Potato Chips

$11.95 Per Guest

Soup Selections
- Chicken Noodle
- Cream of Broccoli
- Vegetarian Minestrone
- Tomato Bisque
- Creamy Corn Chowder
- New England Clam Chowder
- Fire Roasted Vegetable
- Lemon Rice Soup

Deli Meat Selections
- Smoked Turkey Breast
- Medium Roast Beef
- Hickory Smoked Ham
- Lean Corned Beef
- Albacore Tuna Salad
- Signature Chicken Salad

Cheese Selections
- Monterey Jack
- Baby Swiss
- American
- Sharp Cheddar
- Provolone

Side Salad Selections
- Dill-Redskin Potato Salad
- Italian Pasta Salad
- Signature Broccoli & Bacon Salad
- Creamy Home-style Coleslaw
- Cheese Tortellini Pasta Salad
- Marinated Artichoke & Tomato Salad
- Garden Salad
- Fresh cut Fruit Salad

High grade disposable plates, forks, knives and napkins included.
Under 50 guests add $2 more per guest
Over 100 guests, let’s talk!
Bargain Buffet Selections

Includes your entrée selections, choice of one starch and one vegetable.
Also includes a mixed greens salad with dressing and fresh bakery basket with butter.

**Entrée Selections**
- BBQ Bone-In Chicken
- Herb Baked Bone-In Chicken
- Chicken Tenders with Assorted Sauces
- Jamaican Jerk Boneless Chicken Breast
- Polish Sausage and Kraut
- Italian Sausage with Peppers and Onions
- Swedish Meatballs over Egg Noodles
- Beef Tips over Egg Noodles
- Country Style Meatloaf
- Meatball Marinara with Spaghetti
- Meat Lasagna
- Three Cheese Meat Mostaccioli
- Bacon Macaroni and Cheese
- Hawaiian Ham and Pineapple

**Starch Selections**
- Buttered Parsley Potatoes
- Mashed Potatoes with Gravy
- White Rice
- Vegetable Fried Rice
- Baked Potatoes with all the fixings

**Vegetable Selections**
- Peas and Pearl Onions
- Dill Buttered Corn
- Steamed Broccoli and Cauliflower
- Steamed Green Beans
- Oven Roasted Brussel Sprouts

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**50-149 guests**

<table>
<thead>
<tr>
<th>Two Entrees</th>
<th>$7.95</th>
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</thead>
<tbody>
<tr>
<td>Three Entrees</td>
<td>$9.95</td>
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</tbody>
</table>

**150 guests or more**

<table>
<thead>
<tr>
<th>Two Entrees</th>
<th>$6.95</th>
</tr>
</thead>
<tbody>
<tr>
<td>Three Entrees</td>
<td>$8.95</td>
</tr>
</tbody>
</table>

Drop Off Service includes basic disposable plates, forks, knives and napkins as well as disposable chaffer pans, serving utensils, chaffer racks, chaffer fuel and delivery within 25 miles one way.
Customer is responsible for replenishing the buffet and proper storage of any backup trays.
Attendant and hot holding carriers available for an additional $150 for a 2 hour service window.
One attendant required per 75 guests

Minimum of 50 guests required
Buffet Selections

Includes choice of one starch, one vegetable, and one pasta.
Also includes a mixed greens salad with dressing, fresh bakery basket with butter,
and up to five random chef selected cold side salads.

Entrée Selections
- Traverse City Chicken
- Chicken Marsala
- Chicken Florentine
- Chicken Piccante
- Bone-In Butter Crumb Chicken
- Marinated Italian Chicken Breast
- Cabernet Mushroom Beef Sirloin
- Bistro Style Beef Sirloin
- Stuffed Cabbage
- Roast Prime Rib Au Jus (add $4/guest)
- Herb Encrusted Whitefish
- Tilapia Vera Cruz  NEW!
- Mediterranean Salmon (add $3/guest)
- Citrus Soy Glazed Salmon (add $3/guest)
- Maple Pecan Pork Chops (add $1/guest)
- Apricot & Sage Pork Loin (add $1/guest)
- Fall Spiced Apple Pork Loin (add $1/guest)

Starch Selections
- Italian Roasted Redskin Potatoes
- Parmesan Whipped Potatoes
- Au Gratin Potatoes
- Scalloped Potatoes
- Twice Baked Potatoes (add $1/guest)
- Garden Vegetable Rice Pilaf

Vegetable Selections
- Green Bean Almondine
- Italian Stewed Green Beans
- Seasonal Medley
- Sautéed Zucchini and Squash
- Maple Glazed Carrots
- Steamed Asparagus (add $1/guest)

Pasta Selections
- Angel Hair with Garlic Butter
- Mostaccioli with Marinara Sauce
- Farfalle Alfredo
- Tomato and Roasted Garlic Linguini
- Macaroni and Cheese (add $1/guest)
- Meat Lasagna (add $1/guest)
- Vegetarian Lasagna (add $1/guest)

*25-49 guests  50-99 guests  100 guests or more
One Entrée  $13.00  One Entrée  $11.00  One Entrée  $9.00
Two Entrees  $15.00  Two Entrees  $13.00  Two Entrees  $11.00
Three Entrees  $17.00  Three Entrees  $15.00  Three Entrees  $13.00

High grade disposable plates, forks, knives and napkins included.
*Under 25 guests add $4 more per guest
Over 150 guests, let’s talk!
## BBQ Menu Selections

### The Michigander
(Michigan Products)
- Dearborn Hot Dogs
- Detroit Coney Chili
- Cherry BBQ Glazed Ribs
- Ranch Style Baked Beans
- Roasted Potatoes
- Michigan Apple Waldorf Salad
- Greek Salad
- Potato Chips
- Relish Tray
- Buns and Condiments

**Over 100 guests:** $14.50 per guest
**Under 100 guests:** $15.50 per guest

### All American Feast
- 1/4 lb. Hamburgers
- All Beef Hot Dogs
- BBQ Ribs
- BBQ Chicken Breast
- American Potato Salad
- Italian Pasta Salad
- Corn on the Cob
- Potato Chips
- Relish Tray
- Buns and Condiments

**Over 100 guests:** $14.50 per guest
**Under 100 guests:** $15.50 per guest

### Budget BBQ
- *No Substitutions*
  - 1/4 lb. Hamburgers
  - All Beef Hot Dogs
  - American Potato Salad
  - Italian Pasta Salad
  - Potato Chips
  - Relish Tray
  - Buns and Condiments

**Over 100 guests:** $9.25 per guest
**Under 100 guests:** $11.25 per guest

### City Slicker Cookout
- Ray’s BBQ Drumsticks
- Italian Rope Sausage & Peppers
- Polish Rope Sausage
- American Potato Salad
- Italian Pasta Salad
- Ranch Style Baked Beans
- Pan Rolls with Butter
- Buns and Condiments

**Over 100 guests:** $13.50 per guest
**Under 100 guests:** $14.50 per guest

### Memphis Style BBQ
- Smoked BBQ Pulled Pork
- Marinated Quartered Chicken
- Hickory Smoked Beef Brisket
- Ranch Style Baked Beans
- Corn on the Cob
- Italian Pasta Salad
- American Potato salad
- Onion and Regular Rolls
- Condiments

**Over 100 guests:** $14.50 per guest
**Under 100 guests:** $15.50 per guest

### Smokin’ Bones BBQ
- Dry Rubbed “Naked” Ribs
- Sauced Ribs
- Johnsonville Brats
- All Beef Hot Dogs
- American Potato Salad
- Italian Pasta Salad
- Ranch Style Baked Beans
- Corn Bread Muffins
- Relish Tray
- Buns and condiments

**Over 100 guests:** $15.50 per guest
**Under 100 guests:** $16.50 per guest

### Whole Pig Roast
- Spit Roasted Whole Pig
- Pan Rolls with Butter
- Three Sauces: Honey Gold, Volcano Berry, and Barbeque
- Ranch Style Baked Beans
- Corn on the Cob
- Smokehouse Potato Salad
- Cole Slaw
- Corn Bread Muffins
- Relish Tray
- Condiments

**Over 100 guests:** $14.50 per guest
**Minimum 100 guests required**
- Includes onsite pig roaster

### Gourmet Chuck Wagon Grill
- 6 oz Center Cut Choice Bistro Steaks
- Chicken Kabobs
- Dill Glazed Grilled Salmon
- Baked Potatoes
- Grilled Corn on the Cob
- American Potato Salad
- Italian Pasta Salad
- Pan Rolls with Butter
- Relish Tray
- Condiments

**Over 100 guests:** $16.50 per guest
**Under 100 guests:** $17.50 per guest

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*High grade disposable plates, forks, knives and napkins included.*

**Under 50 guests add $2 more per guest**

**Onsite grilling available for $100**
Pig Roast Selections

The Squeal Deal
- Spit Roasted Whole Pig Includes the Following:
- Kaiser and Onion Rolls
- Three Sauces: Honey Gold, Volcano Berry and BBQ
  $9.00 per Guest

Add $3 per Guest and we’ll stuff your pig with any one of the following combinations:
- Italian Sausage Bites w/Pepper & Onions
- Apples & Onions
- Pineapple and Peppers

Swine Dining:
Pig Roast with All the Trimmings
- Spit Roasted Whole Pig Includes the Following:
- Kaiser and Onion Rolls
- Three Sauces: Honey Gold, Volcano Berry and BBQ
- Smokehouse Potato Salad
- Creamy Cole Slaw
- Ranch Style Baked Beans
- Corn on the Cob with Butter
- Cornbread Muffins
  $14.00 per Guest

Add $3 per Guest and we’ll stuff your pig with any one of the following combinations:
- Italian Sausage Bites w/Pepper & Onions
- Apples & Onions
- Pineapple and Peppers

High grade disposable plates, forks, knives and napkins included.

Minimum 75 guests required
Includes onsite pig trailer roaster
Over 150 guests, let’s talk!
Mix and Match BBQ Menu

**The Bare Bones**
- One Entrée Selections
- Two Hot Sides
- Two Cold Sides
- Assorted Potato Chips
- Relish Tray of Pickles and Olives
- Appropriate Condiments
  $7.95 per guest

**Double Trouble**
- Two Entrée Selections
- Two Hot Sides
- Two Cold Sides
- Assorted Potato Chips
- Relish Tray of Pickles and Olives
- Appropriate Condiments
  $9.95 per guest

**The Trifecta**
- Three Entrée Selections
- Two Hot Sides
- Two Cold Sides
- Assorted Potato Chips
- Relish Tray of Pickles and Olives
- Appropriate Condiments
  $11.95 per guest

**Hog Heaven**
- Four Entrée Selections
- Two Hot Sides
- Two Cold Sides
- Assorted Potato Chips
- Relish Tray of Pickles and Olives
- Appropriate Condiments
  $13.95 per guest

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**Entrée Selections**
- All Beef Hot Dogs
- Italian Sausage with Peppers and Onions
- Polish Sausage with Kraut
- 1/4 lb. Hamburgers
- 1/4 lb. Turkey Burgers
- 1/4 lb. Veggie Burgers
- Bone-in BBQ Chicken
- BBQ Chicken Breast (add $.50/guest)
- Marinated Chicken Kabobs (add $1.00/guest)
- Southern Pulled Pork (add $1.50/guest)
- Smoked Pork Spareribs (add $2.00/guest)
- Texas Style Beef Brisket (add $2.00/guest)
- Marinated Steak Kabobs (add $2.50/guest)
- 12oz New York Strip Steaks (add $3.00/guest)
- Grilled Atlantic Salmon (add $3.00/guest)

**Hot Side Selections**
- Ranch Style Baked Beans
- Pint-size Corn Cobs with Dill Butter
- Steamed Seasonal Vegetables
- Roasted Redskin Potatoes
- Cheddar Whipped Potatoes
- Candy Whipped Sweet Potatoes
- Braised Collard Greens
- Creamy Scalloped Potatoes (add $1.00/guest)
- Cheesy Au Gratin Potatoes (add $1.00/guest)
- Baked Macaroni & Cheese (add $1.00/guest)
- Creamy Corn Casserole (add $1.00/guest)

**Cold Side Selections**
- Creamy Coleslaw
- Sweet Vinaigrette Coleslaw
- American Potato Salad
- Dill Redskin Potato Salad
- Macaroni Salad
- Italian Pasta Salad
- Smokehouse Potato Salad
- Whole Grain Mustard Potato Salad
- Fresh Cut Fruit Salad
- Garden Salad with Dressing
- Caesar Salad
- Marinated Mushroom and Onion Salad
- Sweet Corn Bread
- Marinated Bean Salad
- Cheese Tortellini Pasta Salad (add $1.00/guest)
- Broccoli with Bacon Salad (add $1.00/guest)
- Apple Waldorf Salad (add $1.00/guest)

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High grade disposable plates, forks, knives and napkins included.

*Under 50 guests add $2 more per guest*

*Onsite grilling available for $100*

*Over 100 guests, let’s talk!*
Full Service Buffet Package

Includes choice of one starch, one vegetable, and one pasta and two entrees. Also includes a mixed greens salad with dressing, fresh bakery basket with butter, up to five random chef selected cold side salads and freshly brewed coffee and tea.

Entrée Selections
- Traverse City Chicken
- Chicken Marsala
- Chicken Florentine
- Chicken Piccante
- Bone-In Butter Crumb Chicken
- Marinated Italian Chicken Breast
- Cabernet Mushroom Beef Sirloin
- Bistro Style Beef Sirloin
- Stuffed Cabbage
- Roast Prime Rib Au Jus (add $4/guest)
- Herb Encrusted Whitefish
- Tilapia Vera Cruz
- Mediterranean Salmon (add $3/guest)
- Citrus Soy Glazed Salmon (add $3/guest)
- Maple Pecan Pork Chops (add $1/guest)
- Apricot & Sage Pork Loin (add $1/guest)
- Fall Spiced Apple Pork Loin (add $1/guest)

Starch Selections
- Italian Roasted Redskin Potatoes
- Parmesan Whipped Potatoes
- Au Gratin Potatoes
- Scalloped Potatoes
- Twice Baked Potatoes (add $1/guest)
- Garden Vegetable Rice Pilaf

Vegetable Selections
- Green Bean Almondine
- Italian Stewed Green Beans
- Seasonal Medley
- Sautéed Zucchini and Squash
- Maple Glazed Carrots
- Steamed Asparagus (add $1/guest)

Pasta Selections
- Angel Hair with Garlic Butter
- Mostaccioli with Marinara Sauce
- Farfalle Alfredo
- Tomato and Roasted Garlic Linguini
- Macaroni and Cheese (add $1/guest)
- Meat Lasagna (add $1/guest)
- Vegetarian Lasagna (add $1/guest)

$26.95 Per Guest
Add on a Third Entrée for only
$5 Additional Per Guest

Full Service Package Includes:
*Cloths and skirting for the head table, gift table, registration table, buffet tables and cake table. White guest table linens with your choice of napkin color, cake cutting and plating, complete china and silverware service, and uniformed wait staff.
*Customer is responsible for providing the tables or Kosch can provide for an additional fee

Under 50 guests add $2 more per guest
Over 150 guests, let’s talk!
# Hors D’oeuvres

## Hors D’oeuvres Package Selections*

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<thead>
<tr>
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</thead>
<tbody>
<tr>
<td><strong>Starter’s Package</strong></td>
<td>Two Hot and Two Cold Selections</td>
<td>One Hour of Service</td>
<td>$9.95 per person</td>
</tr>
<tr>
<td><strong>Butler Style Package 1</strong></td>
<td>Tray Passed</td>
<td>Two Hot and Two Cold Selections</td>
<td>One Hour of Service</td>
</tr>
<tr>
<td><strong>Lighter Side Package</strong></td>
<td>Four Hot and Four Cold Selections</td>
<td>Two Hours of Service</td>
<td>$15.95 per person</td>
</tr>
<tr>
<td><strong>Butler Style Package 2</strong></td>
<td>Tray Passed</td>
<td>Four Hot and Four Cold Selections</td>
<td>Two Hours of Service</td>
</tr>
</tbody>
</table>

## Hot Hors D’oeuvres
- Whiskey Barbecue Cocktail Meatballs
- Petite Crab Cakes
- Chicken Wellington
- Bacon Wrapped Water Chestnuts
- Crab Rangoon
- Vegetable Spring Rolls
- Cashew Chicken Spring Rolls
- Beef or Chicken Satay
- Mini Mushroom Tarts
- Coconut Chicken
- Spanikopita
- Chevre and Smoked Salmon Puffs
- Miniature Quiche
- Crispy Breaded Chicken Wings
- Chicken Quesadilla Cornucopia
- Kalamata and Asiago Crostini
- Beef Wellington
- Garlic Roasted Asparagus Wrapped in Beef
- Traditional American Mini Burger
- Mini Burger with Boursin and Caramelized Onion
- Hoisin Glazed Mini Turkey Meatballs
- Seared Chorizo and Haloumi Skewers
- Boursin Stuffed Baby Potatoes Wrapped in Bacon
- Candied Tomato Risotto Fritters with Basil Aioli
- Butternut, Pearl, and Curry Bisque Shooters
- BBQ Pulled Pork on Herb Focaccia Bread
- Warm Sweet Potato Truffles with Bourbon Pipette
- Caramelized Onion, Bacon, and Blue Cheese Tartlets
- Blue Cheese Stuffed Dates Wrapped in Prosciutto
- New Potato Lollipops Wrapped in Bacon
- Coconut Shrimp (add $2 per guest)

## Cold Hors D’oeuvres
- Poached Chicken Endive Spears
- Deviled Egg Canapés
- Antipasto Kabobs
- Poached Pear and Chevre on Crackers
- Beef Medallions
- Prosciutto Di Parma with Melon
- Bite Size Red Potatoes
- Spicy Medallions of Pork
- Mediterranean Stuffed Phyllo Cups
- Trio of Hummus with Pita Points
- Pumpkin Hummus with Sweet Potato Chips
- Herb Cheese Stuffed Strawberries
- Mini Beef Tenderloin Sliders with Sriracha Mayo
- Greek Stuffed Cucumber Cups
- Roasted Sweet Pepper and Tomato Bruschetta
- Watermelon Gazpacho with Spicy Shrimp Shooters (add $1 per guest)
- Classic California Sushi Roll (add $1 per guest)
- BLT Sushi Roll (add $1 per guest)
- Cobb Salad Sushi Roll (add $1 per guest)
- Wonton Crisps with Seared Tuna, Cucumber and Wasabi Cream (add $1 per guests)
- Jumbo Shrimp Cocktail (add $2 per guest)
- Bloody Mary Shrimp Shooter (add $3 per guest)
- Cider Poached Shrimp Cocktail with Apple Butter Sauce (add $2 per guest)

## Cold Hors D’oeuvres Displays
- Crisp Vegetable Crudités..............$2.75 per guest
- Cheese and Fruit Display.............$3.50 per guest

*Additional Information*
- Under 50 guests add $2 more per guest
- Each additional hour add $2.95 per guest
- Each additional hors d’oeuvres selection add $1.95 per guest

**Over 150 guests, let’s talk!**
### Antipasto
- Olives, Genoa Salami, Artichoke Hearts, Roasted Red Peppers, Tomatoes, Fresh Mozzarella Cheese  
  Serves 20-25 people  
  $79.95

### Vegetable Crudité
- Crisp Vegetables served w/ House Ranch Dip  
  Serves 20-25 people  
  $49.95

### Grilled and Chilled Vegetables
- A medley of Chilled Fire Roasted Marinated Vegetables  
  Serves 20-25 people  
  $55.95

### Smoked Salmon Platter
- Smoked Salmon with Chopped Egg, Red Onion, Capers  
  Serves 30 people  
  $150.00

### Fresh Seasonal Fruit Tray
- Selection of Seasonal Fresh Cut Fruit  
  Serves 20-25 people  
  $55.95

### Fruit and Cheese Tray
- Fresh Strawberries , Seedless Grapes , Selection of Cheeses and Spreads, Carr’s Crackers  
  Serves 25 people  
  $64.95

### Jumbo Shrimp Cocktail
- Served with Homemade Cocktail Sauce  
  Serves 20-25 people  
  $200.00

### Mini Croissant Sandwich Platter
- Croissant Sandwiches with the choice of: White Meat Chicken Salad Albacore Tuna Salad  
  Serves 10-15 people  
  $45.95

### 3’ Party Sub
- Layers of Ham, Turkey, and Salami; Lettuce, Tomato, Assorted Cheeses, House Dressing  
  Serves 30 people  
  $64.95

### Continental Breakfast
- Freshly Baked Muffins, Assorted Pastries Bagels with Cream Cheese  
  Serves 10-15 people  
  $49.95

### Carved Ice Shrimp Cake
- A display for your Jumbo Shrimp Cocktail Hors D’oeuvre Selection  
  (see photo to the left)  
  $500.00
## Delectable Desserts

<table>
<thead>
<tr>
<th>Gourmet Popcorn Station</th>
<th>Gourmet Brownies</th>
</tr>
</thead>
<tbody>
<tr>
<td>Caramel, Cherry, and Lime Popcorn elegantly layered in glass jars and served in individual novelty baggies</td>
<td>Heath Bar, M&amp;M, and Fudge</td>
</tr>
<tr>
<td>$4.95 per guest</td>
<td>$20 per dozen</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Warm Cobbler A La Mode</th>
<th>Fresh Baked Cookies</th>
</tr>
</thead>
<tbody>
<tr>
<td>Choose Cherry or Peach with French Vanilla Ice Cream</td>
<td>Chocolate Chunk, Macadamia Nut, and Oatmeal Raisin</td>
</tr>
<tr>
<td>$2.95 per guest</td>
<td>$10 per dozen</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Chef’s Favorite Dessert Table</th>
<th>Miniature French Pastries</th>
</tr>
</thead>
<tbody>
<tr>
<td>A selection of Mini Pastries, Cakes, and Tortes chosen by our pastry chef</td>
<td>Fruit Tartlets, Cream Puffs, Eclairs, Profiteroles, PB Mice, and Many More!</td>
</tr>
<tr>
<td>$4.95 per guest</td>
<td>$30 per dozen (3 dozen minimum)</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Novelty Candy Table</th>
<th>Assorted Chocolate Truffles</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Candies elegantly displayed in glass jars and served in novelty baggies</td>
<td>Orange Scented White Chocolate, Dark Chocolate, Milk Chocolate Hazelnut</td>
</tr>
<tr>
<td>Market Price</td>
<td>$32 per dozen (3 dozen minimum)</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Decadent Milk Chocolate Fountain</th>
<th>S’more Station</th>
</tr>
</thead>
<tbody>
<tr>
<td>With up to 6 Different Items to dip</td>
<td>Your guests can roast their favorite campfire treats!</td>
</tr>
<tr>
<td>$5.95 per guest</td>
<td>Includes Graham Squares, Marshmallows, Milk Chocolate Squares, and Reese’s Peanut Butter Cups</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Key Lime Pie</th>
<th>Assorted Novelty Ice Cream Bars</th>
</tr>
</thead>
<tbody>
<tr>
<td>Topped with Rich Meringue</td>
<td>Jolly Rancher Pops, Ice Cream Sandwiches, and Sundae Cones all served in coolers w/ dry ice</td>
</tr>
<tr>
<td>$2.50 per guest</td>
<td>$1.95 per guest</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Vanilla Bean Cheesecake</th>
<th>Decorative Ice Cream Cart rental available for $100.00 Rental Fee</th>
</tr>
</thead>
<tbody>
<tr>
<td>With Strawberry Topping</td>
<td>$3.50 per guest</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Spiced Carrot Cake</th>
<th>Customized Wedding Cake</th>
</tr>
</thead>
<tbody>
<tr>
<td>$2.95 per guest</td>
<td>$3.50 per guest</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Chocolate Indulgence Torte</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>$4.50 per guest</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Fresh Fruit Flan</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Flaky Crust filled with Rich Pastry Cream and topped with Seasonal Fresh Fruit</td>
<td></td>
</tr>
<tr>
<td>$4.95 per guest</td>
<td></td>
</tr>
</tbody>
</table>
All services include high grade clear disposable cups with glassware available for an additional fee. Bartenders included unless stated otherwise.

**Cash Bar**
- Allows guests to purchase drinks
- $150 Bartender fee required
- 1 Bartender per 75 guests required
- Cash bar security deposit may be required

Cordials .................................................. $6.00
Mixed Drinks ................................................. $5.00
Wines Selections ................................. $5.00
Draft Beer ................................................. $4.00
Domestic Draft Beer......................... $3.00
Pepsi Products ........................................... $2.00
Bottled Water .......................... $2.00

**Well Open Bar**
- Gordon’s Vodka
- Early Times Bourbon
- Castillo Rum
- Banker’s Club Whiskey
- Highland Mist Scotch
- Gordon’s Gin
- Hartley’s Brandy
- El Toro Tequila
- Peach Schnapps
- Bud Light
- Premium House Wines:
  - Merlot
  - Cabernet Sauvignon
  - Riesling
  - White Zinfandel
- Pepsi Products
  - $5.95 first hour
  - $3.95 each additional hour

**Beer and Wine Open Bar**
- Premium House Wines:  
  - Merlot
  - Cabernet Sauvignon
  - Riesling
  - White Zinfandel
- Domestic and Imported Draft Beer
- Pepsi Products
  - $3.95 first hour
  - $2.95 each additional hour
- Minimum 2 hours required

**Premium Open Bar**
- Absolut Vodka
- Crown Royal Whiskey
- Jack Daniels Bourbon
- Bacardi Rum
- Captain Morgan’s Spiced Rum
- Dewars Scotch
- Tanqueray Gin
- Bailey’s Irish Cream
- Kahlua
- Peach Schnapps
- Bud Light and Heineken
- Premium House Wines:
  - Merlot
  - Cabernet Sauvignon
  - Riesling
  - White Zinfandel
- Pepsi Products
  - $7.95 first hour
  - $5.95 each additional hour
- Minimum 2 hours required

**Individual Beverages**
- 12 oz Pepsi Products ........................................ $1.25
- 16.9 oz Bottled Water ...................................... $1.50
- 10 oz Bottled Fruit Juice ............................... $1.50
- Gatorade ........................................ $2.00

**Bar Glassware Upgrade**
Upgrade the plastic barware included with your beverage service to real glassware, $5 per guest

**Bulk Beverages**
Includes Ice, Service Containers, and Cups

Coffee Service & all the Fixings
- 25 cup Carafe ........................................ $40.00
- 50 cup Carafe ........................................ $70.00
- 100 cup Carafe ...................................... $125.00
Fresh Squeezed Lemonade, gal ................ $15.00
Party Punch w/Rainbow Sherbet, gal ........... $15.00
Fresh Brewed Iced Tea, gal ....................... $12.00
Additional Services

Specialty Rentals
At Kosch, we pride ourselves in being able to provide you with the best options for your event. From small private parties and meetings to weddings and corporate functions, we can help make your event even more special.

Tents
We offer tents ranging in size from 100 square feet all the way up to 22,000 square feet. With so many options to choose from, we’ll be sure to have what you need!

Chairs
Need a comfortable location to sit and chat with friends at the neighborhood party or cushy padded chairs to relax in during those all day seminars? We offer a selection of several chair styles to choose from to fit your special occasion.

Tables
We have over 1,000 tables in stock in eight different shapes and sizes. From this selection, we will help you find the tables best fit to display the enticing hors d’oeuvres at your black tie affair or that exhibits auction items at your next charity gala.

Linens
We specialize in linens for all events. Our mission is to create beautiful memories for our customers. We are dedicated to giving you excellent quality chair covers, sashes, tablecloths, runners, overlays and exclusive linen products.

Examples of past rentals showing how your event can be personalized with linens, tables, chairs, or tents.
Rentals

**Obstacle Courses**

- **Turbo Rush**
  - 4 Hours: $1080.00
  - 6 Hours: $1140.00

- **70' Tropical Obstacle Course**
  - 4 Hours: $840.00
  - 6 Hours: $900.00

- **38' Obstacle Game**
  - 4 Hours: $420.00
  - 6 Hours: $480.00

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**Moon Walks**

- **Fun Castle**
  - 4 Hours: $192.00
  - 6 Hours: $216.00
  - 8 Hours: $240.00

- **Oceanarium**
- **Jungle Bounce**
- **Sports Stadium**
- **Aloha Bounce**

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**Slides**

- **18' Waterfall with Pool**
  - 4 Hours: $660.00
  - 8 Hours: $720.00
  (Supply Own Hose/Water)

- **16' Single Track**
  - 4 Hours: $360.00
  - 8 Hours: $420.00

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**Interacts**

- **Joust**
  - 4 Hours: $420.00
  - 8 Hours: $480.00

- **Velcro Wall**
  - 4 Hours: $450.00
  - 8 Hours: $510.00

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**Cotton Candy Machine**

- 4 Hours: $100.00
- Includes 75 Servings
- (Additional Servings of 75 are $20.00 Each)

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All rentals come with the option of an attendant for $30.00 per hour (4 hour minimum) generator rental $100.00.