



Capital City Kitchen Catering Menu

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TAKING CARE OF BUSINESS

How to Order

Capital City Kitchen is excited to work with you to make sure your catering needs are filled with fun and fabulous fare! Here's how to get things rolling...

Ordering

Our professional catering staff is available to help you, whether it's to place an order, ask questions, or help you plan an entire event.

1. You'll need to place your order, including food choices and confirmation of number of guests, **a minimum 48 hours in advance.**
2. Minimum of **10 guests per order.**
3. Orders placed after the specified 48-hour lead time **will require a 25% up-charge** on the bill.
4. A 9% State Sales Tax must be added to the bill.
5. All events require a 50% deposit when order is confirmed, **payment is due upon delivery of invoice, please.**

Service Professionals to Work Your Event

Our experienced service professionals are available to work your event.

1. One Service Captain is required on site at \$35.00/hour.
2. Additional service professionals, including servers and bartenders, are \$25.00/hour each.

Service fees include loading, travel time to and from your event, set-up, breakdown, and clean-up. Your catering professional will determine how many service people required for each event.

Deliveries

Fee for deliveries in Carmel, Zionsville, Westfield is \$35.00. An additional \$.75/mile for deliveries outside of this area. This fee also includes set-up of the food for your event. If we supply service personnel for your event, there is no charge for delivery.

Payments

We accept Visa, MasterCard, Discover, and American Express. We also accept cash and business checks. Whichever method of payment you choose, **payment is due upon delivery of invoice, please.**

Cancellations

If you must cancel your order, orders for \$500.00 or less must be cancelled within 48 hours of scheduled delivery or pick up; otherwise, a payment of 50% of total order will be charged. Orders for over \$500.00 require a 7-day notice of cancellation or a payment of 50% of total order will be charged.

Our Guarantee

If you're not happy with our food or service, we will do everything in our power to fix it, because we really do appreciate your business.

MORNING

Small: serves up to 10 | Medium: serves up to 20 |

Large: serves up to 30

Hearty

Includes the following...

Crème Brûlée French Toast

this delectable, sweet bake begins with challah and is combined with fresh cream + vanilla beans, then crowned with caramelized raw sugar and served with pure maple syrup

Petit Quiche

our velvety quiche tucked into golden puff pastry and filled with your choice of fresh herbs, white cheddar + grape tomatoes or smoked pit ham, american cheese + scallions

Cowboy Potatoes

we think this cheesy potato casserole came from heaven

Apple Wood Smoked Bacon

sweet, smokey + savory

S: 150

M: 250

L: 400

Power

Includes the following...

Egg White Scramble

choice of 3-cheese with lemon + fresh herbs **or** chicken with onion jam + smoked gouda

Fresh Fruit

local yogurt . house granola

Sweet Potato Hash

fresh kale . red onion . bell peppers

S: 130

M: 235

L: 345

Tacos

Includes the following...

Breakfast Tacos

build your own tacos

Includes:

scrambled eggs
cumin-scented black beans
crumbled breakfast sausage
queso
radish
jalapeños
lime wedges
shredded lettuce
chipotle aioli
white corn tortillas

Red Rice

brown rice . tomatoes . chilis . warm spices . queso fresco

Crispy Tortilla Chips

red + green salsas

S: 160

M: 295

L: 430

Chef's Board

Includes the following...

Great Big Smoked Salmon Board

this is the brekky version of the charcuterie board featuring:

house-smoked salmon	cream cheese
wild line-caught tuna rillettes	boursin z's cake
bagels	local goat cheese
pumpernickel	tomato slices
hummus	shaved red onion
celery	caper Berries
rainbow carrots	rocket
english cucumbers	citrus olives
endive petals	fresh grapes

M: 350

L: 500

Drinks

el diablo regular coffee service	\$25/up to 10
black cat decaf coffee service	\$25/up to 10
fresh squeezed orange juice	\$18/gallon
soda	\$2/can
bottled water	\$2/each
freshly brewed iced tea	\$16/gallon
house-made lemonade	\$16/gallon

Ala Carte

buttery scones	\$25/dozen
scrambled eggs + cheddar	\$50/up to 10
fresh fruit	\$50/up to 10
apple wood smoked bacon	\$60/up to 10
cowboy potatoes	\$50/up to 10
house greens salad	\$45/up to 10
fresh berries	\$60/up to 10
house granola + local yogurt	\$60/up to 10

AFTERNOON

**Small: serves up to 10 | Medium: serves up to 20 |
Large: serves up to 30**

Brown Bag

Your own personal lunch!

Choice of one of our homemade sandwiches:

wild line-caught tuna salad on whole grain

smoked chicken salad on sourdough

deviled egg salad

caprese on baguette

smoked pit ham + cheddar on sourdough

edamame hummus on whole grain

includes these sides:

house potato chips

side fruit

bodacious brownie or blue ribbon blondie

half: 10

whole: 13

Uptown Deli

Includes the following...

Sandwiches

choice of our homemade sandwiches:

(small - choose 1; medium - choose 2; large - choose 3)

wild line-caught tuna salad on whole grain

smoked chicken salad on sourdough

deviled egg salad on sourdough

caprese on baguette

smoked pit ham + cheddar on sourdough

edamame hummus on whole grain

Market Rice Salad

brown rice . fresh market veggies . pepitas . herbs de provence vinaigrette

Sweets

bodacious brownies + blue ribbon blondies

S: 150

M: 275

L: 400

Hot Lunch

Includes the following...

Main Dish

choose 2:

mama's amazing meatloaf
smoked chicken breast with chimichurri
big kid spaghetti o's
italian beef with giardiniera aioli
miso salmon

Sides

choose 3:

house greens salad (lemon-asiago vinaigrette + house ranch)
caesar salad
roasted garlic mashed yukons
our world famous mac + cheese
grilled asparagus
roasted green beans
our favorite potato salad
fresh fruit
zesty pasta salad

S: 200

M: 375

L: 550

Soup + Salad

Includes the following...

Salads

Choose 2 of our fresh salads:

Fresh Herb Salad - organic field greens . fresh herbs . currants . crumbled blue cheese . sweet + spicy pecans . lemon-asiago vinaigrette or house ranch

Caesar – romaine . grape tomatoes . shaved red onion . croutons

Little Gem – petit romaine . marinated tomatoes . smoked almonds . scallions . creamy bleu cheese

Asian Noodle Salad – cabbage . romaine . rice noodles . veggies . grilled pineapple . mei fun vinaigrette

Niçoise – wild line-caught tuna . baby potatoes . fresh green beans . kalamata . soft boiled egg . grape tomatoes . english cucumber . herbs de provence vinaigrette

Soup + Salad continued on next page...

Soups

Choose 2 from our always delicious soups:

Chicken Chipotle – spicy + brothy with fresh lime . avocado . radish . crispy tortillas

Creamy Tomato – luxurious + satisfying

Artichoke Bisque – smooth + luscious with asiago + parmesan cheese

Ginger Carrot – delightfully fresh + gorgeous

Roasted Red Pepper + Feta – bright + comforting

Herby Garlic Bread

fresh herbs . garlic . lemon . asiago

S: 150

M: 275

L: 400

Drinks

el Diablo Regular Coffee Service	25/up to 10
Black Cat Decaf Coffee Service	25/up to 10
Fresh Squeezed Orange Juice	18/gallon
Soda	2/can
Bottled Water	2/each
Freshly Brewed Iced Tea	16/gallon
House-Made Lemonade	16/gallon

Sweets

Bodacious Brownies	45/2 dozen
Caramel-Sea Salt Brownies	50/2 dozen
Blue Ribbon Blondies	40/2 dozen
Best Chocolate Cake E.V.E.R.	70/serves up to 12
Fresh Artisan Pies	48/serves up to 6

Sugar Crème Brûlée + other seasonal flavors made for us with love by @PotsandPansIndy

EVENING

*Small: serves up to 10 | Medium: serves up to 20 |
Large: serves up to 30*

Beef

Includes the following...

Tenderloin

bleu cheese mousse . onion jam . cooked medium rare

Roasted Garlic Mashed Potatoes

sweet roasted garlic . yukon gold potatoes

Grilled Asparagus

lemon zest . sea salt + fresh black pepper

S: 500

M: 900

L: 1200

Shrimp

Includes the following...

Citrus Shrimp

feisty citrus roasted shrimp . tropical salsa

Coconut Rice

brown rice . coconut . cashews

Grilled Asparagus

lemon zest . sea salt + fresh black pepper

S: 475

M: 925

L: 1375

Salmon

Includes the following...

Slow-Roasted Salmon

chimichurri . romesco

Creamy Polenta

gorgonzola . rosemary

Roasted Broccoli

parmesan . chili flakes

S: 450

M: 850

L: 1300

Chicken

Includes the following...

Chicken in Wild Mushroom Cream

wild mushrooms . sherry . cream

Roasted Garlic Mashed Potatoes

sweet roasted garlic . yukon gold potatoes

Roasted Rainbow Carrots

fresh herbs . butter

S: 350

M: 675

L: 1000

NOSH

**Small: serves up to 10 | Medium: serves up to 20 |
Large: serves up to 30**

Light

Includes the following...

Z's Cake

these savory cheesecakes are our signature hors d'oeuvres, and they will have your guests swooning about them long after the party is over

flavors include:

smoked ham, fig + goat cheese . lemon-artichoke + fresh basil . sausage with black beans + corn + white cheddar . blue cheese + wild mushrooms + pecan . smoked bacon + cheddar. each served with assorted wafers

House-Made Potato Chips + Caramelized Onion Dip

a delicious version of the chips and dip we grew up with

Citrus-Marinated Olives

a variety of olives marinated with lemon, orange, fresh herbs and spices

Date Rumaki

medjool dates stuffed with goat cheese and almond + green olivada

Grape Truffles

sweet grapes covered in port-kissed bleu cheese + rolled in pistachios

Capital City Kitchen Popcorn

made especially for us with love by Just Pop In!

S: 200

M: 375

L: 550

Charcuterie + Crudités

our big, and we do mean BIG, beautiful board that includes Spanish and Italian salamis + sausages . assorted cheeses + z's cake . citrus marinated olives + salted nuts . fresh + dried fruits . wildflower honey . hummus + fresh vegetables all arranged in the most gorgeous way...it's always the talk of the party

M: 350

L: 500

Heavy

Includes the following...

Sausage-stuffed baguette

rustic baguette . italian sausage, beef, cheese + fresh herbs . sun-dried tomato marmalade

Deviled Cheese

spicy pimento cheese with assorted wafers

'Popcorn' Shrimp Cocktail

citrus-marinated shrimp . spicy-ginger-curry popcorn

Caponata Palmiers

caponata . pepperoni . provolone . puff pastry

Grilled Asparagus

wasabi aioli

Chicken + Waffle Skewers

maple-dijon drizzle

BL + Fried T on Skewers

apple wood smoked bacon . gem romaine . fried green tomatoes . creamy bleu cheese

S: 290

M: 555

L: 820

ala Carte Chilled Seafood Bar

choose any of these add-ons for your event – each serves 25

Poke Parfaits

sashimi ahi tuna poke . mango salsa . wasabi slaw . crispy onions **175**

Shrimp Cocktail

house cocktail sauce . remoulade **200**

Ceviche Shots

charred scallops . shrimp . orange . lime . habañero . crispy tortilla **175**

Bubba's Shrimp

grilled shrimp + lemons . house pickles . grilled pineapple ketchup **200**

Smoked Salmon Hand Rolls

house smoked salmon . sushi rice . garlic cream cheese . cucumber . chives . bell pepper . nori . wasabi tobikko **200**

AL FRESCO

*The Capital City Kitchen al Fresco events are legendary!
Our chef and team of experts are skilled in showing you a good time, so they'll show up, set it up, cook it up, whoop it up and then clean it up for you...so you don't have to worry about anything except for accepting all of the compliments because YOU threw such an amazing event!*

**Small: serves up to 10 | Medium: serves up to 20 |
Large: serves up to 30**

Shrimp Boil

Choices include...

shrimp	andouille sausage
clams	fresh corn-on-the-cob
crawfish	petit potatoes
whole main lobster	remoulade
char-grilled oysters	cocktail sauce

Sides

cheesy grits . chipotle slaw . watermelon + tomato salad with queso fresco .
capital city kitchen popcorn . grilled herbed garlic bread

*pricing will vary with event details
starts at*

S: 500

M: 950

L: 1450

All American Grill Out

Choices include...

beef burgers	salmon burgers
stuffed lamb burgers	big bbq wings
balsamic portabellas	garlic sausages

Sides

wt potato salad . our world famous mac + cheese . summer corn + tomato salad .
baked beans . veggie ranch slaw

*pricing will vary with event details
starts at*

S: 450

M: 850

L: 1300