

Kimble's Events by Design

2019 Menu

Full Service Corporate Catering Menus

Service Locations Include

South Atlanta, West Central Georgia, East Alabama

100 Webster Street, LaGrange GA 30241

706.837.9009

1.800.490.1445

www.kimbleevents.com

Custom Event Planning Just For You...

Kimble's Events by Design is the award-winning catering and event planning division of Kimble's Food by Design. We have built a great reputation for quality food with a diverse menu, awesome presentation, excellent service, and a professional staff-all striving to orchestrate the perfect event from a casual company picnic to elegant wedding receptions. Please explore our menu to see what we can do to assist you today!

All About Our Company

We are west Georgia's premier food service company providing "great food" to the South Atlanta Metro area extending southward to Columbus Georgia and Auburn Alabama areas. Kimbles Food was established in 1985 with our roots coming from the restaurant industry. Great food is our passion and after 30+ years it continues to be our most prominent "point of difference". We make all our food fresh daily and thanks to our certified chefs we consistently bring refreshing new ideas and concepts to our market.

Corporate Events

The Boss says...

“You’ve been selected to put together our next company party”...

Your mind begins to race as fast as your heart rate and where do you begin?

From the first call to lights out after its all said and done...

Kimble’s Events by Design will orchestrate the perfect event for your valued associates or best customers.

Our experienced sales staff can guide you in planning for...

- Service Awards/ Employee Appreciation
- Holiday Parties
- In plant meals (for all shifts)
- Ribbon cuttings and ground breaking
- Fundraising for your favorite charitable organizations
- Company Picnics



We can find the perfect venue; offer a diverse menu with mouth-watering choices.

- Rental Equipment
- Decoration
- Themed Events
- Entertainment
- Prizes and Awards

Call 706-837-9009, Fax 706-837-9226, Email: sales@kimblesfood.com

Kimble's Breakfast Choices

- Seasonal Sliced Fruit \$2.50 per person
- Seasonal Fruit Salad \$2.50 per person
- Whole Fresh Fruit \$1.25 each
- Flavored Yogurt \$2 each
- Breakfast Casserole \$4.95 per person
- Quiche \$25.00 each
- Scrambled Eggs \$3 per person
- Grits \$1.95 per person
- Cheese Grits \$2.25 per person
- Roasted Potatoes \$2.25 per person
- Sawmill Gravy \$0.70 per person
- Sliced Ham \$2.50 per person
- Sausage Patty \$1.75 each
- Bacon \$1.10 each piece
- Biscuit with Butter and Jelly \$1.50 each
- Croissant \$22 per dozen
- Bagel with Cream Cheese, Butter and Jelly \$22 per dozen
- Biscuit with Sausage, Bacon or Chicken Breast \$2.25 each
- Croissant with either Ham, Sausage, Bacon and Cheddar \$2.95 each
- French Toast Sticks \$2.50 per person
- Assorted Donuts \$16.00 per dozen
- Cinnamon Roll \$16 per dozen
- Assorted Fruit Danish \$18 per dozen
- Mini Muffins \$14 per dozen
- Muffins \$18 per dozen
- Assorted Scones \$22 per dozen
- Omelet Station \$15.95 per person (Chef Fee Applies)



****Service Staff and Sales Tax
must be added**

Breakfast Buffet

Seasonal Fresh Fruit, Grits, Scrambled Eggs, Sausage, Bacon, Biscuits, Juice and Coffee
\$13.95

Kimble's Themed Buffets

20 GUESTS MINIMUM (ADD \$2.00 PP IF LESS)

Iced tea or Lemonade is included and dessert choice must be added.

Southern Italy \$15

Caesar Salad, Meat or Vegetable Lasagna or Chicken Parmesan, Sautéed Squash and Zucchini, Garlic Bread

Southwestern Fiesta \$15

Black Bean Salad, Flour and Corn Tortillas, Seasoned Chicken or Beef, Spanish Rice, Tortilla Chips, Guacamole, Cheese, Sour Cream, Lettuce, Salsa, Onion, Jalapeños

Far East \$15

Sweet and Sour Chicken or Curry, Stir Fry Vegetables, Fried Rice, Egg Roll, Fortune Cookies

Salad Express \$14

Soup of the Day, Caesar Salad, Chicken Salad, Fruit Salad, Pasta Salad, Dinner Roll

Deli 2 meats \$12, 3 meats \$13, 4 meats \$14

Bread Assortment, Ham, Turkey, Roast Beef, Tuna Salad, Chicken Salad, Egg Salad, American and Swiss Cheese, Lettuce, Tomato, Red Onion, Pickles, Broccoli Salad and Potato Chips

Picnic \$13

Hamburgers, Hot Dogs, Buns, Slaw, Chips, Pickles, Ketchup, Mustard, Mayonnaise, Chopped Onions, Relish and Sliced Cheese

Memphis \$15

Potato Salad, Slaw, Pulled Pork, Bread, Baked Beans, Corn on the Cobb, Brunswick Stew

Substitute Brisket Add \$1, Ribs Add \$4 Add 4 oz Chicken Breast \$4.50

Cookout \$15

6 oz Chicken Breast, Baked Potato, Butter, Sour Cream, Bacon Bits, Cheddar Cheese, Chives, Lettuce, Tomatoes, Cucumber, Red Onion Slices, Yeast Rolls Substitute 10 oz Ribeye Add \$5 * Grill Fee May Apply

Elegant Hors d'oeuvres

Hot Selections

Stuffed New Potatoes

Vegetable Spring Rolls with Duck Sauce

Assorted Mini Quiche

Vegetable Pizza Squares

Fried Chicken Tenders with Dipping Sauce

Buffalo, BBQ or Lemon Pepper Chicken Wings (boneless available)

Southwestern Egg Rolls with Salsa

Cajun Chicken Bites with Red Pepper Dip

BBQ, Swedish or Sweet & Sour Meatballs

Mini Beef Wellington

Beef & Vegetable Kabobs

Chicken & Vegetable Kabobs

Shrimp & Vegetable Kabobs

Cocktail Franks in a Blanket

Crab or Sausage Stuffed Mushrooms

Crab Cakes with Creole Sauce

Philly or Reuben Bites

Chicken Cordon Bleu Bites

Chicken Parmesan Bites

Spinach & Artichoke Dip with Tortilla Chips

Crab Dip with Baguettes

Cold Selections

Vegetable Tray with Herb Dip

Fruit Tray with Fruit Dip

Cubed Cheese Tray with Gourmet Crackers

Domestic & International Cheeses with Gourmet Crackers

Smoked Salmon Mousse with Gourmet Crackers

Raspberry Almond Brie in Puff Pastry with Gourmet Crackers

Mozzarella, Basil & Tomato Bruschetta

Corn & Black Bean Salsa with Tortilla Chips

Roasted Red Pepper Hummus with Pita Chips

Chicken Salad on Mini Crossiant

Crab Salad on Bruschetta

Shrimp Shooters

Collard Green Dip with Pita Chips

Black-eyed Pea Hummus with Pita Chips

Use the following guidelines to determine what you might need:

Lite Reception (1pm to 3pm) Select any 6 - \$15.50pp

Early Afternoon Reception (2pm to 4pm) Select any 8 - \$20.50pp

Dinner Reception (5pm to 8pm) Select any 10 - \$24.50pp

Staff and 10% Service Charge must be added, also proper State & County Sales Tax

Elegant Dinner Buffet

Salad Selections

Garden Salad with Iceberg, Romaine, Tomatoes, Cucumbers, Choice of 2 dressings

Caesar Salad with Romaine, Parmesan Cheese, Croutons, Creamy Caesar Dressing

Caprese Salad with Mozzarella, Roma Tomatoes, Basil, Balsamic Dressing

Walnut & Gorgonzola Pear Salad with Mixed Greens, Honey Balsamic Vinaigrette

Spinach Salad with Sliced Strawberries, Red Onion, Goat Cheese, Balsamic Dressing

Mixed Baby Greens with Dressing

Antipasti Salad

Entree Selections

Smoked Gouda & Cremini Mushroom Chicken Breast BEST SELLER!!

Basil Cream Chicken

Chicken Marsala

Tuscan Roasted Chicken

Chicken with Bourbon Walnut Sauce

****New Item****Chicken Tikka Masala

Herbed Pork Loin

Pomegranate Apple Glazed Pork Loin

Mesa Grilled Pork Chop

Walnut Apple Stuffed Pork Loin

****New Item****Mojo Pork Loin

Beef Tips with Sherried Mushrooms

Grilled Rib-eye Steak

*Prime Rib with Horseradish cream & Au Jus

*Filet or Tenderloin of Beef

*Grilled Lamb Chops with Rosemary Demi Glaze

Salmon Filet – blackened, Teriyaki glazed, or Citrus Glazed

Grilled Asian Shrimp

Other Seafood offered at Market price

*indicates Premium Entree with additional charge

Side Dishes

Plain or Garlic Mashed Potatoes or Mashed Cauliflower

Mushroom or Butternut Squash Risotto

Roasted Potatoes or Twice Baked Potatoes

Yellow Rice, Rice Pilaf, Mushroom Pilaf or Wild Rice

Lemon Herb Orzo

Roasted Root Vegetables

Sautéed Spinach

Haricot Verde (tender baby green beans)

Orange Glazed Carrot Medallions

Asparagus with Hollandaise or Wild Mushroom Strudel

Elegant Dinner Buffet

continued

All buffets are served with Dinner rolls, Iced Tea or Coffee

Dessert is additional

Pricing as follows:

One Entree Selection includes one salad, one entree, two side dishes, roll and beverage - \$19.00

Two Entree Selection includes one salad, two entrees, three side dishes, roll and beverage - \$27.00

Additional sides can be added at \$2.50 each

Dessert prices begin at \$3.00

Elegant Dinner can be offered as a Seated meal at the same menu price – see staff requirements below.

Staff and 10% Service Charge must be added, also State & County Sales Tax

Staff charge as follows – Buffet service one server per 25 guests at \$18 per hour with 6 hour minimum

Staff charge for seated dinner as follows – one server per 12 guests at \$18 per hour with 6 hour minimum

Pricing includes all clear acrylic disposable guest ware for serving. China Service can be added as a rental option to any menu service. All buffet equipment and serving pieces are included. Serving tables and linens for them are not included however can be added as a rental option.

A La Carte Lunch or Dinner Buffet

Salad Selections

Garden Salad with Choice of two dressings

Caesar Salad with Creamy Caesar Dressing

Ambrosia Fruit Salad or Fresh Fruit Salad

Pasta Salad, Potato Salad, Cole Slaw or Macaroni Salad

Tomato Cucumber Salad or Orzo Salad

Entree Selections

BBQ, Baked or Fried Boneless or Bone In Chicken Breast

Poppy Seed Chicken BEST SELLER!!

Basil Cream Chicken

****New item****Lemon Chicken Piccata

****New item****Chicken Dijon

****New items****Spicy Garlic Chicken or Salsa Monterey Chicken

Sliced Roast Beef with Onion Gravy

****New item****Sesame Beef

****New Item****BBQ Beef

Baked Ziti or Meat Lasagna, also Vegetable Lasagna

Salmon Filet with Teriyaki Glaze

Side Dishes

Mashed, Roasted or Scalloped Potatoes

Sweet Potato Soufflé with Marshmallow topping

Macaroni & Cheese

Steamed White Rice, Rice Pilaf or Wild Rice

Lima Beans, Pinto Beans or Black-eyed Peas

Green Beans or Green Bean Casserole

Creamed Corn or Corn on the Cob

Steamed Broccoli or Broccoli, Rice & Cheese Casserole

Steamed Vegetables or Steamed Cabbage

Sautéed Spinach

Collard Greens or Turnip Greens

Butter peas

Squash Casserole or Sautéed Squash & Zucchini

All buffets are served with Dinner rolls, Iced Tea or Coffee; Dessert is additional

Pricing as follows:

One Entree Selection includes one salad, one entree, two side dishes, roll and beverage - \$15.00++ staff charge based on number of guests

Two Entree Selection includes one salad, two entrees, two side dishes, roll and beverage - \$19.00++ staff charge based on number of guests

Acrylic Dinnerware \$2.50pp / China Service \$7.50pp

10% Service Charge must be added, also State & County Sales Tax

Creative Action Stations

Priced per person, per station

****New Station** The Meatball Bar \$6.00 w/ one choice \$9.00 w/ all 3**

Beef Meatballs, Chicken Meatballs & Veggie Meatballs served with your choice of Pineapple Rum Sauce, Cranberry Sriracha Sauce, Thai BBQ Sauce or Swedish Rosemary Sauce – choose the Meatball and the 2 sauces or choose all 3 meatballs and all sauces

****New Station** The Caribbean \$8.00**

Your choice of Jerk Chicken, Citrus Glazed Chicken, Mojo Pork or Stewed Oxtails (upcharge of \$2.00 for Oxtails) served with Steamed Rice or Yellow Rice, Black Beans, Roasted Corn, Red Onions, fresh Diced Tomatoes, Plantains and Sautéed Red Pepper Cabbage Slaw

The Taste of Italy \$7.00

Bowtie Pasta, and Choice of two sauces – Prosciutto & Mushroom, Pink Vodka, Pesto Cream, Garlic Alfredo, Classic Marinara, Roasted Vegetable Primavera all with French Bread & Herbed Oil, Parmesan Cheese

Add Chicken, Shrimp or Italian Sausage \$1.75 Add Sauce \$3.00

Shrimp & Grits \$7.00

Creole Shrimp Sauce over Southern Style Grits garnished with large Shrimp and Chives

The Stinking Rose \$6.00

“Forty Clove Garlic Chicken” over Garlic Mashed Potatoes topped with Cheddar Cheese, Sour Cream, Bacon Crumbles & Chives

The Mashed Potato Bar \$6.00

Mashed Yukon Gold Potatoes topped with Sour Cream, Cheddar Cheese, Bacon Crumbles, & Chives along with Mashed Sweet Potatoes topped with Brown Sugar and Crushed Pecans

The Wing Ding \$8.00

Boneless Wings tossed in both Buffalo and Sweet Asian Sauces served with Celery Sticks, Baby Carrots and Bleu cheese, Regular Ranch or Wasabi Ranch Dressings

South of the Border \$8.00

Mexican Seasoned Beef or Chicken with Soft shell Tortillas, Sautéed Vegetables, Guacamole, Salsa, Jalapenos, Sour Cream, Cheddar Cheese

The Georgia Peach \$7.00

Fried Chicken Tenders with Ranch & BBQ Dipping Sauces, Potato Salad or Macaroni & Cheese, Green Beans, Mini Biscuits with Honey & Strawberry Preserves

Macaroni & Cheese Station \$7.00

Your favorite Macaroni & Cheese with all 4 kinds as follows: Muenster with Prosciutto, Brie with Lump Crab, Spinach Alfredo, and Four Cheese Blend

Soup & Grilled Cheese \$7.00

Artisan Breads and Gourmet Cheese Assortment grilled to order with your selection of soup as follows:

Seafood Gumbo, Clam Chowder, Corn Chowder, Chuck-wagon Chili, White Chicken Chili, Chicken Noodle, or Loaded Potato Soup

Kabob Station \$11.00

All three kabobs as follows: Rosemary Beef & Vegetable Kabobs, Cajun Shrimp & Andouille Sausage Kabobs, Margarita Chicken & Vegetable Kabobs served over Risotto or Wild Rice

The Bourbon Street Bash \$8.00

Large Shrimp Shooters with Tangy Gazpacho, Mini Crab Cakes with Creole Sauce, Red Bliss Potato Salad, Mini Jalapeno Corn Muffins

The Salad Bar \$8.00

Includes all three as follows: The Cosmo with Baby Spinach, Roasted Chicken Breast Strips, Cranberries, Goat Cheese, Cranberry Vinaigrette; The Southwest with Romaine, Chicken Breast, Fiesta Corn Relish, Cheddar Cheese, Tortilla Strips, Mexi Ranch; The Caesar with Romaine, Chicken Breasts, Parmesan Cheese, Croutons, Creamy Caesar Dressing

The Slider Station \$11 for your choice of 3 or \$18 for all 5

Cheeseburgers with Roasted Potatoes; Jerk Turkey Burgers with Jerk Sauce & Jamaican Slaw; Bratwurst & kraut with Potato Salad; Blackened Salmon with Lemon Dill Sauce & Spinach Salad; Pulled BBQ Pork with Cornbread Salad

The Carving Board \$8.00

Roasted or Cajun Fried Turkey Breast, Apple Glazed Pork Loin, Honey Glazed Pit Ham all served with Dinner Rolls and Condiments

Premium Entrees at Market Price – Steamship Round of Beef; Prime Rib; Tenderloin of Beef all served with Horseradish Cream and Au Jus along with Dinner Rolls

Our guidelines for stations are as follows:

3 stations for a dinner reception is recommended

4 stations for a cocktail hour and dinner reception is recommended

Add \$20 per station per hour for Culinary Staff to manage some of the stations

Staff and 10% Service Charge must be added also State and County Sales Tax

Prices include all acrylic disposable guest ware. China Service can be added as a rental option as needed. Serving tables and linens are not included however can be added as a rental option.

Vegetarian, Vegan, Gluten Free and Diabetic Meals can be special ordered as needed for your guests with Dietary Restrictions

Let these menu selections be your guide to creating the perfect reception. Call today to schedule a meeting with our Event Specialist 706.837.9009

Kimble's Dessert Selections

Priced per serving.

- Brownie \$1.50
- Cookies \$1.50
- Rice Krispy Treats \$1.50
- Assorted Dessert Bars \$1.50
- Lemon Squares \$1.50
- Petit Fours \$2.50
- Assorted Mini Cheesecakes \$2.50
- Assorted Mini Cupcakes \$2.25
- Lemon Meringue Pie \$2.50
- Chocolate Meringue Pie \$2.50
- Pecan Pie \$2.50
- Sweet Potato Pie \$2.50
- Key Lime Pie \$3
- Apple Pie \$2.50
- Seasonal Homemade Cobbler \$2.50
- Strawberry Shortcake \$2.50
- Chocolate Cake \$2.50
- Carrot Cake \$2.50
- Coconut Cake \$2.50
- Tiramisu \$4.50
- Fortune Cookies \$.50 Banana Pudding \$3.50
- Pound Cake with Fresh Berries \$4
- Cheesecake \$2.50
- Ice Cream \$1.50
- Sundae Bar \$5
- \$6 Bananas Foster -Caramel Sauce with Bananas and Banana Liqueur
over Vanilla Bean Ice Cream
- \$6 Hot Chocolate Cobbler with Kahlua Sauce over Vanilla Bean Ice Cream
- \$6 Peach Schnapps infused Peaches over Vanilla Bean Ice Cream
- \$6 Cheesecake Martinis – Display of Cheesecake layered with Chocolate Ganache and Fresh Berries
- \$6 Dipping Donuts – Chocolate and Cake Donut Holes with assorted Dipping Sauces and Toppings
- \$6 Candy Apples – Fresh Sliced Apples skewered and served with assorted Dipping Sauces and Toppings
- \$6 Chocolate Fountain – Includes Assorted Dippable Treats (\$350 for rental)

