



Katering Koncepts, Inc. 1495 So Blackridge Dr, Suite A210 St. George, UT 84770 (435) 574-0059 Kelly@kateringkoncepts.com

Option #1

3 Tiered Cupcake Display with Assorted Flavors

Fresh Fruit Display with Red and Green Grapes

Option #2

Cookie Display Old Fashioned Chocolate Chip Chewy Snicker doodle Vanishing Oatmeal Raisin

Fresh Fruit with Red and Green Grapes

Option #3

Crudités Display with Hot House cucumbers, baby carrots and cherry tomatoes Charmoula (cumin and cilantro) Dip

Miniature Chicken Salad Sandwiches with apples and celery on wheat bread

Triple Chocolate Brownies

Option #4

Creamy Crab Mousse served with assorted cracker display

Cranberry and Orange Marmalade Meatballs

Triple Chocolate Chunk Brownies and Blond Brownies

Option #5

Assorted Cheese and Cracker Display with sharp cheddar, Colby and spicy pepper jack cheeses

Sweet Teriyaki Glazed Meatballs

Triple Chocolate Chunk Brownies and Toasted Coconut Squares

Option #6

Baked Brie wrapped in Puff Pastry filled with craisins and candied nuts served with assorted cracker display

Homemade BBQ Sauce Meatballs

Triple Chocolate Chunk Brownies and Zesty Lemon Squares

Option #7

Miniature Ham and Turkey Sandwiches with cheese, lettuce, tomato and mayo served on fresh baked rolls

Cranberry and Orange Marmalade Meatballs

Triple Chocolate Chunk Brownies and Baseball Bars





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Appetizer Menu Options

Crudités Display with 2 Dips Charmoula (cumin & cilantro) Dip ~ Roasted Red Pepper Dip Chile Lime Dip ~ Blue Cheese Dip

Marinated Shrimp on a Skewer with a Spicy Chipotle Dipping Sauce

Baked Brie wrapped in Puff Pastry filled with Craisins and Candied Nuts served with assorted crackers

Miniature Tomato and Gruyere Cheese Sandwiches

Sweet Pulled Pork served with Miniature Fresh Baked Rolls

Fresh Seasonal Fruit Display with watermelon, pineapple, cantaloupe, strawberries, red and green grapes

Ginger Sesame Chicken Skewers

Crab Mousse Served with Toasted Baguettes

Home Made Pico de Gallo and assorted Tortilla Chips

Creamy Cheesy Hot Spinach Dip served with assorted colored Tortilla Chips

Cranberry and Orange Marmalade Meatballs

BBQ Shredded Beef Miniature Sandwiches

Home Made Teriyaki Beef Skewers

Marinated Buffalo Mozzarella and Cherry Tomato Skewers

Chicken Salad Sandwiches with red delicious apples and celery on mini croissants or honey wheat bread

Open Face Foccicia Sandwiches with turkey, Provolone, lettuce and Roma tomato

Turkey and Assorted Cheese Sandwiches on miniature fresh baked rolls with crisp lettuce

Miniature Herbed Tortilla Cups with Mexican Cheese and Salsa

Stuffed Mushroom Caps

Dessert Menu Options

Lemon Supreme Cake with a Powdered Sugar Glaze

Lemon Zest Bars

Spice Cake with Whipped Cream Frosting & Caramel Drizzle

Triple Chocolate Chunk Brownies

Chocolate Devil's Food Cake with Hot Fudge Topping

Toasted Coconut Squares

Old Fashioned Chocolate Chip Cookies

Vanishing Oatmeal Raisin Cookies

Snicker doodle Cookies

Miniature Cupcakes in

Assorted Flavored Dessert Shots

Chocolate Covered Strawberries (as seasonally available)

Raspberry Cheesecake Bites

Colored Frosted Sugar Cookies

Assorted Flavors

Plus Sales tax and 18% Gratuity 30 Person Minimum on all Events

All menus include choice of one beverage and water display

Sparkling Cranberry Punch, Sparkling Apple Cider,

Ginger Limeade, Lemonade, Strawberry Lemonade,

Mint Lemonade, Vanilla Lemonade

or Vanilla Mint Lemonade