



## How to Create Your Plated, Family-Style or Buffet Dinner Menu

*Please Select:*

Up to Three Hors d'Oeuvres

One Appetizer (Optional)

One Salad or Soup

One Entrée

*(Providing your guests a choice between  
Two Entrées available for additional fee)*

One Side

*(Providing your guests a choice between  
Two Sides available for additional fee)*

Green Market Vegetables will be paired with your menu

One Dessert

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These are general menu guidelines, feel free to create your menu based on what sounds good and we will provide assistance to guarantee you have courses that work together.

Tasting Menu experiences of 5 to 15 courses available, let us know and we can design a sample menu.

Wine & beverage pairings available by request.

Pricing is determined by guest count & menu.

### ***KTK's Drop-Off Service Option:***

*A popular and economical option for clients looking for great food, but not requiring a service presence. With the KTK Drop-Off Service we bring the food, finishing most of it on site, platter it on your service ware when you'd like to eat, tidy up and depart. KTK staff are onsite approximately 1-hour.*

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Please make your selections and we'll get back to you with a draft menu & per person cost proposal.

*Thanks for your interest in the traveling kitchen*  
[travelingkitchen.com](http://travelingkitchen.com)



## Sample Menu Options Spring 2024

(V) Vegetarian  
(GF) Gluten Free  
(KF) KTK Favorites

### HORS D'OEUVRES *(Please Select Three)*

Warm Medjool Dates stuffed with Local Goat Cheese, Marcona Almonds,  
Pickled Cherry Peppers & Coarse Homemade Bread Crumbs (Can be GF)

Corn "Arepa" Tostados with Homemade Guacamole, Caramelized Sweet Corn & Candied Jalepeno (GF)(KF)

Pretzel Bruschetta with Ozark Forest Mushrooms, Melted Herb Cheese,  
Coarse Homemade Bread Crumbs, Porcini Picada

Socca Crepe Roulade with Grilled Asparagus, Herb Cheese Crispy La Quercia Prosciutto & Aged Balsamic  
Crispy Flatbread Pizzettas with Assorted Seasonal Toppings (Can be V)

Ozark Forest Mushroom Tarte Tatin with Fontina val d Aosta, Aged Balsamic & Flaky Pastry

Petite BLT with Toasted Black Pepper Gougeres, Candied Thick-Cut Missouri Bacon,

Last Summer's Tomato Jam, Micro Arugula & Roasted Garlic Aioli

Crispy Tempura Fried Gulf Shrimp with Roasted Pineapple-Sweet Chile Chutney

Indonesian-Style Bluefin Tuna Tartare with Oven-Dried Pineapple Relish, in a Belgian Endive Cup

Petite Peaky Toe Crab in a Sweet Gem Lettuce Cup with Chile-Lime Aioli & Crispy Shallots (GF)

Citrus Cured Salmon Tartare on Homemade Bagel Crisps with Horseradish-Citrus Mustard

Toasted Gougeres "Lobster Roll" with Maine Lobster, Boursin Fondue & Micro Radish\*

Sweet Chile Glazed Boneless Beef Short Rib Brochettes with Oven-Dried Pineapple (GF)

Grilled-Shaved Zucchini Roulades with Stravecchio Parmesan & Rosemary-Lemon Essence

La Quercia Prosciutto wrapped Jumbo Shrimp Brochette with Rosemary-Aged Balsamic Glaze

Crispy Missouri Vegetable Spring Rolls with Scallion-Sesame Sauce (V)

*Additional Hors d'Oeuvres options available.*

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## Spring 2024

(V) Vegetarian  
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### SALADS & SOUPS *(Please Select One)*

Young Field Greens with Pistachio Crusted Local Goat Cheese, Spring Strawberries, Roasted Celeriac & Aged Balsmic Vinaigrette

KTK's Salad with Michigan Dried Cherries, Maytag Blue Cheese, Peppered Almonds, Crispy Shallots, Red Oak Lettuce, Heirloom Carrots & Sherry Vinaigrette (V)(KF)

Baby Romaine Lettuce Salad with Spice Roasted Cauliflower, Crispy Prosciutto, Oven-Dried Juliet Tomato & Creamy Stravecchio Parmesan Dressing

Kirk's Fattoush Salad with Sweet '100' Tomatoes, Persian Cucumber, Homemade Pita Crisps, French Feta & Lemon-Herb Dressing

Assorted Marinated Beet Salad with Blu del Moncenesio Cheese, Honeyed Pecans, Baby Arugula, Grilled Asparagus & Red Wine-Shallot Vinaigrette

KTK's Chop Salad with Crispy Candied Bacon, Farm Fresh Eggs, Grated Ricotta Salata, Shredded Butter Lettuce & Peppercorn Dressing

Claverach Farm Arugula with Semolina Crusted Artichokes, Buttonwood Farm Tomatoes, Reggiano Parmesan, Hearts of Palm & Lemon Vinaigrette

Deconstructed Big Eye Tuna Nicoise with Oven-Dried Juliet Tomato, Haricots Verts, Sunchoke Puree, Micro Basil & The First of the 2014 Olive Oil

Pistachio Crusted Peekytoe Crab Cake over Sweet Gem Lettuce & Arugula Salad, Autumn Vegetables & Rich Mustard Seed-Basil Dressing

Grilled Diver Scallops with Sunchoke Puree, Warm Wild Mushroom-Rosemary Vinaigrette & Baby Arugula Salad

Kirk's Lyonnaise Salad with Baby Frisee, Poached Farm Fresh Egg, Candied Missouri Bacon, Coarse Homemade Garlic Bread Crumbs & French Country Vinaigrette

Local Heirloom Autumn Squash Soup with Subtle Indian Spices, Homemade Corn Crackers & Fresh Herb-Yogurt Raita

Kirk's Pistou Soup with Homemade Cheese Tortellini, Last Summer's Pesto

Rich Chicken Broth & Coarse Homemade Garlic Bread Crumbs

Autumn Vegetable Soup with Toasted Farro, Lemon Essence & Parmesan Croutons

King Louie's Bouillabaisse with Market Fresh Seafood, Pearl Couscous & Spicy Saffron Broth

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### A P P E T I Z E R *Optional (Please Select One)*

Toasted Wheat Farotto with Ozark Forest Mushrooms, Fontina val 'd Aosta,  
Porcini Bread Crumb Picada & Seven-Year Aged Balsamic

Missouri Spring Vegetable Risotto with Fresh Mozzarella, Lemon Thyme & Crispy Parmesan

Made-To-Order Tagliatelle Pasta with Jonah Crab, Garlic Bread Crumb "Picada"  
& Last Summer's Sungold Cherry Tomato Sauce

Toasted Parisienne Gnocchi with Braised Short Rib Ragu & Reggiano Parmesan Picada

Potato Gnocchi with Crispy Pecorino, Butternut Squash, Brown Butter & Sage (GF)

Crispy Sweet Chile Glazed & Oven-Dried Pineapple wrapped Beef Short Ribs  
With Butter Lettuce, Green Papaya Vinaigrette & Cashews (GF)

Crispy STL-Style Flatbread Pizzettas with Assorted Seasonal Toppings (Served Family Style)

Swiss Chard Dolmades with Braised Missouri Farm Chicken, Spiced Crimson Lentils, French Feta  
& Yogurt-Mint Raita (GF)

Flash-Seared Jumbo Shrimp with Melted Spinach, Cornmeal Crusted Tomatoes & "Scampi" Jus

Smoked Maine Trout with Beet Slaw, Fresh Horseradish-Apple Crème & Homemade Sweet Corn Blinis

Creswick Farm Lamb Meatballs with Pomegranite Molasses BBQ Glaze, Creamy Sweet Corn Polenta  
& Orange-Rosemary Gremolata

Seared Diver Scallops with Oven-Dried Pineapple Relish, Crimson Lentil "Risotto" &  
Pimenton de la Vera Oil

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### ENTRÉES *(Please Select One)*

Crimson Lentil Crusted Alaskan Halibut with Spring Asparagus Salsa Verde

Crispy “Curled” Gold Potato Crusted Sea Bass with Roasted Shallot-Citrus Beurre Blanc

Hot-Smoked Scottish Salmon with Piquante Pepper Sauce & Crispy Cavolo Nero Kale

Roasted Scottish Salmon Fillet with Pistachio Crust & Oven-Dried Pineapple Chutney

Crisp La Quercia Prosciutto wrapped Beef Short Ribs Agrodolce with Aged Balsamic & Pine Nuts

Grilled Slagel Farm Beef Strip Steaks with Roasted Shallot-Herb Butter & Peppercorn Demi Glace

Simple Fresh Herb & Ground Porcini Rubbed Roasted Beef Tenderloin with Jus de Viande(KF)(GF)

Cast Iron Seared Tournedos of Slagel Farm Beef Tenderloin with Local Mushrooms & Sauce Madere (GF)

Duo of Creswick Farm Lamb: Lemon-Yogurt Grilled Chops & Braised Shoulder Dolmades,  
Spiced Syrah Reduction & Oven-Roasted Tomato Caponata

Creswick Farm Braised Lamb Tajine with Artichokes, Herbs & Homemade Harissa

Crispy Whole Duckling, Carved to Order, with Aged Balsamic-Orange Pan Sauce (Limited Availability)\*

King Louie’s Roasted Apple Cider Brine-Cured Missouri Pork Chop with Dried Fruits & Madeira Essence

Stuffed Roulade of Missouri Pork Loin with Heirloom Cannellini Beans, Cavolo Nero & Bread Crumbs

Duo of Missouri Farm Chicken: La Quercia Prosciutto wrapped Roast Breast,  
Braised Thigh stuffed Crepes with & Porcini Pan Sauce

Crispy Roast Whole Missouri Farm Chicken with Natural Juices & Fresh Herb Chimichurri Sauce

Missouri Farm Chicken Breast with Crimson Lentil Crust & Local Carrot-Ponzu Sauce

Kirk’s Seafood Paella with Buttonwood Chicken, Lobster & Shrimp, Calasparra Rice, Volpi Chorizo,  
Saffron & Traditional Garnishes (KF) (GF) (Can be made V)

Ozark Forest Mushroom Farrotto with Cave-Aged Gruyere, Cavolo Nero  
Estate Olive Oil & Coarse Bread Crumbs (V)

Swiss Chard Dolmades stuffed with Crimson Lentils, French Feta & Spiced Vegetables (V)

*Additional Vegetarian Options Available Upon Request*

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### SIDES *(Please Select One)*

- Pan Fried Stone Ground White Corn “Arepas” Pancakes with Sea Salt (GF)
- Toasted Wheat Farrotto with Cavolo Nero & Fontina Val’d Aosta
- Farro Verde with Toasted Wheat Farro, Chopped Spinach & Fresh Herb Pistou
- Hand-Harvested Wild Rice Pilaf with Savory Spices & Fresh Herbs (GF)
- Braised French Green Lentils “du Puy” with Mirepoix & Estate Olive Oil (GF)
- Gold Potato “Pommes Anna” with Cultured Butter, Grey Sea Salt & Homemade Bread Crumbs (Available with Sweet Potatoes)
- Three-Cheese (Parmesan, Fontina & Boursin) Potato Gratin with Crisp Missouri Bacon (GF)
- Twice-Baked Gold Potatoes with Crispy Reggiano Parmesan & Applewood Smoked Bacon(GF)
- Orzo Pasta Gratin with Boursin Cheese Fondue & Crispy Parmesan Crust
- Toasted Pearl Couscous with Primavera Vegetables & Roasted Almonds
- Toasted Parisienne Gnocchi with Garden Thyme, Lemon & Pecorino Romano
- Handmade Ricotta Tortelloni with Basil Oil & Bread Crumbs
- Loaded Mashed Potatoes with Gruyere, Country Ham & Fresh Herbs (GF)
- Roasted Berger Bluff Farm Fingerling Potatoes with Aleppo Pepper (GF)
- Kirk’s Decadent Gold Potato Puree GF)
- Sunchoke Puree with Estate Olive Oil & White Truffle Salt(GF)

*A Missouri Farm/Green Market Vegetable side & Artisanal Bread Service will be paired with your menu based on other selections & market availability.*

# Sample Menu Options

## Spring 2024

(V) *Vegetarian*  
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### DESSERTS *(Please Select One)*

Individual Homemade Brioche-Caramelized Apple Bread Pudding with Bourbon Butter  
Salted Caramel & Vanilla Bean Crème Chantilly

Missouri Apple Streusel Tartlet with Warm Ceylon Cinnamon Caramel & Homemade Ice Cream

Michigan Sour Cherry Tartlets with Lemon Streusel Topping & Vanilla Bean Crème

Meyer Lemon Torte with Sweet Buttery Crust & Fresh Berries

Almond Frangipane Torte with Michigan Cherry Compote & Vanilla Bean Pastry Crème

Fresh Raspberry Linzertorte with Hazelnut Shortbread & Homemade Ice Cream

Fresh Pineapple Upside Down Cake with Rum Agricole-Vanilla Bean Glaze & Homemade Ice Cream

Individual Berger Bluff Farm Carrot Cakes with Fresh Pineapple & Neufchatel Pastry Crème

Michigan Blueberry Tartlet with Neufchatel-Vanilla Bean Pastry Crème  
& Homemade Graham Cracker Crust (Limited Availability)

Individual Brown Butter, Almond Meal & Blueberry Cakes with Lemon Sorbet (GF)

Dark Valhrona Chocolate-Michigan Cherry Beggar's Purse  
With Salted Caramel & Homemade Vanilla Bean Ice Cream

Dark Chocolate "Compost" Brownie with Ganache & Crisp Shortbread Crust

Out-of-the-Oven Italian Dark Chocolate Souffle Cakes with  
Crème Chantilly & Homemade Salted Caramel

"Peanut Butter Cup" – Petite Chocolate Tarts with Koeze Peanut Butter Mousse & Dark Chocolate Ganache

Meyer Lemon & Fresh Berry Trifle with Merengue Pavlova & Cookie Crumble (GF) (Buffet/Family Style Only)

"Odds & Ends Trifle" with Assorted Tiered Chocolates, Caramel, Nuts & Brownies (Buffet/Family Style Only)

Kirk's Traveling Kitchen Dessert Sampler "Plate of Sweets"